

THE SUSTAINABLE FOOD CITIES AWARD

Criteria and application process



The Sustainable Food Cities Award is designed to recognise and celebrate the success of those places taking a joined up, holistic approach to food and that are achieving significant positive change on a range of key food health and sustainability issues.

The Award is open to any place - be it a city, town, borough, county or district - which:

- Has an established cross-sector food partnership in place
- Is a member of the Sustainable Food Cities Network
- Is implementing an action plan on healthy and sustainable food.

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2017. Applications will be reviewed on an annual basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



For each level of the award, a place must meet a number of **minimum requirements** relating to their: **1) food partnership, 2) action plan** and 3) the extent to which healthy and sustainable food is embedded in **local policy**.

As well as meeting these minimum requirements, applicants will have to provide evidence of action and outcomes **across six key food issues**:

1. Promoting healthy and sustainable food to the public
2. Tackling food poverty, diet-related ill-health and access to affordable healthy food
3. Building community food knowledge, skills, resources and projects
4. Promoting a vibrant and diverse sustainable food economy
5. Transforming catering and food procurement
6. Reducing waste and the ecological footprint of the food system.

BRONZE AWARD - for bronze you must meet the relevant minimum requirements and achieve **three points** for action/outcomes under **each** of the **six** key food issues.

SILVER AWARD - for silver you must meet the relevant minimum requirements and achieve **six points** for action/outcomes under **each** of the **six** key food issues.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So while a bronze award may be given based entirely on evidence of food related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

We recognise that circumstances, challenges and opportunities differ between places and want to celebrate innovation, so **under each of the six issues you can score one of your three bronze points or two or your six silver points for actions that are not listed in the tables but that you believe are contributing to tackling that issue.**

To score a point, your action must be deemed 'significant' by the selection panel. So, for example, if you want to score a point for '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', you will need to show that you are doing a number of these things, not just one or two. There may also be a number of actions which



contribute to tackling more than one issue. Where this is the case, you will only be able to cite this action under more than one issue if you can show that it is being done to a sufficiently significant degree to warrant the additional points.

To help places navigate the award process and to provide guidance on the relative significance of various actions, applications will be facilitated by a member of the Sustainable Food Cities Team. This will involve an initial discussion, reviewing a draft application, providing feedback on areas of weakness, attending a meeting of the local food partnership (at silver) and, should a final application go to the expert panel, acting as an advocate for that application. The selection panel's decision is final, but feedback will be given on both successful and failed applications.

You do not have to achieve the bronze award before applying for the silver.

To make the process as transparent as possible, one condition of receiving the award is that all successful applicants agree to make their applications accessible to other members of the Sustainable Food Cities Network through the Sustainable Food Cities website. We will also expect applicants to provide short case studies on selected areas of their work. We will help you to identify the most suitable case studies during the application process, based on particularly innovative and inspiring initiatives that other members of the Sustainable Food Cities Network can learn from.

Each award is given for a three year period. If the award holder has not made an application for a higher award by the end of that period, they will be expected to stop using the award and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award.

If you would like further information on the award or to discuss a prospective application, please contact Tom Andrews: email tandrews@soilassociation.org or call 07717 802 188.





FOOD NEWCASTLE



MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:

	BRONZE	Achieved?
Partnership	<p>Terms of reference for partnership in place with list of member names and organisations.</p> <p>Cross-sector (public sector, business, NGO, community group) membership partnership.</p> <p>Partnership has met at least 4 times spanning the last 12 months and evidence that meetings are leading to implementation.</p> <p>With a population of around 300,000 and situated close to the Scottish Borders, Newcastle is England's most Northern city. Famous for shipbuilding, football and our strong 'Geordie' dialect, we have a proud history of resilience, resistance, humour, hospitality and hard work. From the steam engine and electric light bulb to our nostalgic Newcastle Brown Ale, our region is a place of innovation, iconography and ideas.</p> <p>Newcastle is a city with a passionate food history. Proud of our iconic Stottie Cakes, Pease Pudding, Pan Haggerty and Saveloy Dips, we are also famous for national brands such as Primula Cheese and Lucozade. Regionally, we are recognised for our artisan producers such as Craster Kippers, Lindisfarne Oysters, acclaimed food growers, as well as some of the best cheese and organic dairy in England.</p> <p>With an entrenched commitment to justice, a historic suburb of the city is also home to the famous Jarrow March, a social protest in the 1940's led by Ellen Wilkinson and a group of hungry men, out of work, who marched to London in order to tell parliament of their plight.</p> <p>Sadly, 80 years on and Newcastle is ranked as the 40th most deprived local authority in England; 72,000 people live in some of the most deprived areas of the UK. Health inequalities are stark across the city, life expectancy for men differs by 12.6 years between South Gosforth and Byker, less than 5 miles apart. One in five residents have limiting long-term illness. Figure one illustrates inequalities using indices of deprivation data from 2010.</p>	<p>Yes/No</p> <p>Yes/No</p> <p>Yes/No`</p>



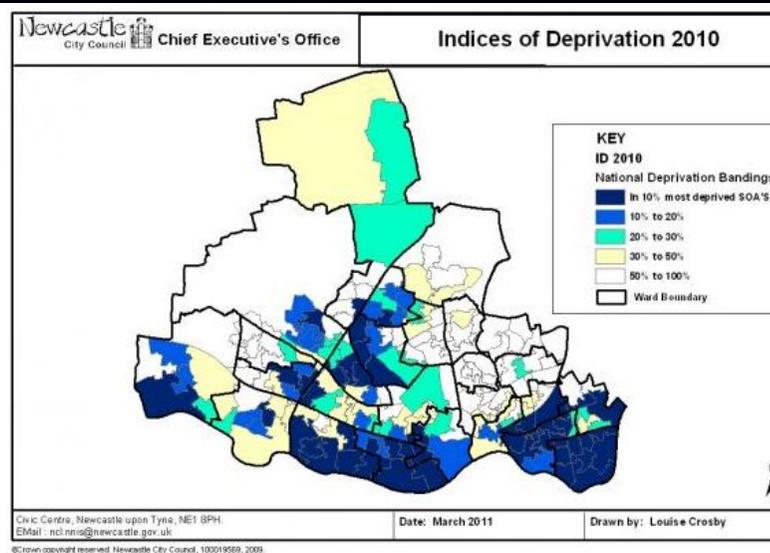


Figure 1: Indices of Deprivation 2010 (Newcastle City Council 2011)

In Newcastle, the challenges in the food system are many: rising obesity, food poverty, health inequalities, as well as the impact of food production and distribution on climate change. To address these critical issues, Food Newcastle was established in 2013. A ‘whole systems’ city-wide partnership, Food Newcastle is a dynamic vehicle for businesses, organisations and individuals in the Newcastle area with a passion for ethical, sustainable, nutritious and accessible good food.

Our Food Newcastle Model

Food Newcastle is committed to ‘food democracy’ across the city by providing opportunities for individuals and organisations from a wealth of sectors to share their experiences, come together and work collectively to address key food issues across the city. This has resulted in the creation of The Newcastle Good Food Plan. The plan is delivered by a Food Newcastle Coordination Team, Partnership Group and broader regional network, all of which feed into the national Sustainable Food Cities Network.

The Food Newcastle Coordination Team is responsible for the organisation, development and day-to-day administration of Food Newcastle such as:



- Supporting and guiding partners working in themed subgroups within The Good Food Plan.
- Developing campaigns, raising awareness and profile.
- Ensure objectives of the Good Food Plan are being met and that the Plan is continually developed.

The Food Newcastle Partnership Group (FNPG)

- Ensures the delivery of the Newcastle Good Food Plan and monitors and documents overall performance.
- Engages with individuals and organisations to support delivery of the group's objectives and facilitate co-operation and the development of a mutually supportive food community.
- Engages and works with already established groups working on areas associated to Food Newcastle's aims.
- Works to strengthen the evidence base for healthy and sustainable food cultures and practices.
- Undertakes any additional functions such as development of campaigns, lobbying and championing policy change.

The Food Newcastle Partnership Group has a cross-sector membership with agreed Terms of Reference with representation from:

- **Newcastle City Council**; Commissioner (obesity), Public Health (Health Improvement), Newcastle Healthy Schools, Early Years and Obesity
- **Food Nation**
- **Newcastle upon Tyne NHS Foundation Trust**; Oral Health Promotion and Hospital Catering
- **Project BIND**
- **Food and Drink North East**

The Partnership Group *meets 4 times per year* to set strategic direction and monitors progress across the 6 key themes outlined in the 'Plan' section of this application. Copies of meeting agenda and/or minutes are available upon request. Hosted at Food Nation, Hawthorn House, 28 Heaton Road, FNPG has met on the following dates;



FNPG Meeting Schedule	
2017	2018
23 May	06 February
10 August	24 April
10 October	10 July
08 December	16 October

Food Newcastle Wider Network

The Food Newcastle Wider Network is made up of organisations and individuals with an interest in making Newcastle become a Sustainable Food City and creating a healthier and inclusive food culture. This wider network consists of 454 individuals and 179 organisations.

News, information and opportunities are freely available to members online at: foodnewcastle.org

Food Newcastle's 'Tyne for a Change' event attracted over 100 individuals and organisations from across the city looking to network and explore ways to collaborate with the network in order to continue the positive momentum and contribute towards our goals. An event summary can be found [here](#).

Plan

Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.

Yes/No



In early 2016 a 'Newcastle City Food Policy Scoping Document' was produced (Spence, 2016) which further outlined the case for integrated action on food in the city. The document provided the national and local context and considered the socio-economic, health and food environment issues pertinent to the local population. The document highlighted the need to identify potential actions to tackle two key issues: disparities in health across the city and the current food

environment.

In April 2016, a consultation event was held on a Newcastle Food Policy. This engaged key stakeholders from across all sectors to discuss food issues facing the city. There was a keen interest in increasing connectedness around food in the city and a food plan was seen as a useful tool for achieving this. In February 2017 over one hundred and fifty partners from the community, voluntary, public and private sectors contributed to the



development of the Newcastle Good Food Plan at two separate consultation events; exploring the benefits and actions required to help improve the health and lifestyles of the people of Newcastle whilst seeking to improve access to good affordable food and reducing food and health inequalities.

Based on the 6 key issues of the Sustainable Food Cities Framework, the Newcastle Good Food Plan focuses on the following themes:

1. Diet-related ill health and access to food
2. Good food for all – tackling food poverty
3. Building community food knowledge, skills, resources and projects
4. Strengthening the local sustainable food economy
5. Transforming catering and food procurement
6. Environmental sustainability – reducing waste and the ecological footprint of the food system

The Newcastle Good Food Plan, outlining our key objectives, is in place and was officially launched in March 2018 at our annual event, with over 100 attendees from our Food Newcastle Network. The plan has been circulated widely, within the partnership and beyond through use of other local networks and local media.

The Food Newcastle Partnership Group is responsible for the delivery of the plan, with the co-ordination team facilitating discussion and the formation of the delivery sub-groups. Figure 2.



FOOD NEWCASTLE TEAM	
Managing Director Food Nation	Jamie Sadler
Food Partnerships Coordinator	Nicola Cowell
Food Partnerships Support Worker	Vicki Soulsby
FOOD NEWCASTLE PARTNERSHIP GROUP	
Chair	Bev Bookless
Cosultant in Public Health	Craig Blundred
Sustianable Food Cities Award Leader	Fiona Caple
THEME 1: Diet Related Health	David Stobbs (Public Health)
Newcastle Sugar Smart	Debora Howe (Oral health)
THEME 2 Tackling Food Poverty	Nicola Cowell (Food Newcastle)
	Vicki Soulsby (Food Newcastle)
THEME 3 Increasing Food Skills and Knowledge	David Stobbs (Public Health)
	Nicola Cowell (Food Newcastle)
THEME 4 Developing a Good Food Business Network	Chris Jewitt (Food and Drink NE)
	Jamie Sadler (Food Nation)
THEME 5 Transforming Catering and Procurement	Geoff Moyles (NHS Trust Catering)
	Chris Jewitt (Food and Drink NE)
THEME 6 Food Waste	Duncan Fairbrother (BIND)
Newcastle Waste Commission	Jess Miller (BIND)

Figure 2 - Food Newcastle Team and Theme Leads

<p>Policy</p>	<p>Evidence that healthy and sustainable food is ‘recognised/referred to’ in city policies and strategies.</p> <p>In Newcastle, the drive towards a sustainable food culture is clear at both a Local Authority and grassroots level. Pressure on public health and issues around access to sustainable food are key factors in this recognition.</p> <p>Director of Public Health’s annual report 2017</p> <ul style="list-style-type: none"> - “Food impacts on nearly every aspect of our lives. As well as health issues, the food environment impacts upon economic, social, sustainability and climate change issues. How we interact and develop the food system can significantly influence outcomes in all of these areas. Traditionally health improving activities related to food concentrated on individual behaviour change and healthy eating. Whilst this remains an important concept, it is recognised that a wider, systems-based approach needs to be taken in order to tackle the areas outlined above. The City Food Plan is intended to build upon the work being delivered through Food Newcastle, the Sustainable Food Cities programme.” <p>Waste Commission report ‘No Time to Waste’ – https://www.wiseonwaste.co.uk/ launched in February 2018.</p>	<p>Yes/No</p>
----------------------	---	---------------



- "The Commission heard encouraging evidence from Newcastle-based organisations already active in the food-waste reduction agenda. At the time of writing, the existing food partnership (Food Newcastle), is about to publish its new Good Food Plan. This creates a great opportunity to take forward a Food Waste Movement in the city focused on: a 'love food, hate waste' campaign; schools; businesses; and food redistribution."

Newcastle upon Tyne Hospitals NHS Foundation Trust's Food & Drink Strategy

This strategy has three strategic aims related to:

1. Patient Nutrition and Hydration.
2. Healthier Food and Drink for Staff and Visitors.
3. Sustainable Food and Drink for All.

The strategic aims are underpinned by measurable objectives which have informed the development of the attached Action Plan. The aims have been developed with stakeholder engagement to ensure that the Newcastle upon Tyne Hospitals NHS Foundation Trust not only continues to provide healthy, sustainable and appropriate food and drink services but strives to meet all national recommendations and have Executive support.

THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE SIX KEY ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
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.	1 point
1a	Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this. <u>Newcastle Can</u> , a high-profile campaign, fronted by TV chef and campaigner Hugh Fearnely-Whittingstall, was launched in July 2017 backed by Newcastle City Council. The goal was for Newcastle residents to lose 100,000lbs in weight in a year by encouraging individuals and communities to work together to get healthier and fitter. The campaign was included in the BBC TV programme 'Britain's Fat Fight', broadcast in May 2018.	Yes/No



As of April 2019, 13,026 people have engaged with the Newcastle Can project resulting in 116,194lbs lost.

For case studies please see <https://www.newcastlecan.com/hughs-heroes>

A central priority within Food Newcastle's Good Food Plan is to reduce sugar consumption. [Sugar Smart Newcastle](#) aims to help residents learn more about the impact of sugar on health and find ways in which to combat these. Councillor Kim McGuinness, Newcastle City Council's cabinet member for Culture, Sport and Public Health, launched the campaign and action plan [Newcastle Sugar Smart](#) in November 2018 with the following core campaign messages;

- Reduce opportunities to consume sugar.
- Keep sugary foods and drinks as part of a meal as opposed to snacking.
- Think smartly about alternatives to reduce the amount of sugar consumed daily.

The Sugar Smart Group has 69 active members - 24 organisations and 45 individuals. All 24 organisations made Sugar Smart pledges in November 2018 and include groups such as Community Family Hub, Newcastle City Council, Newcastle School Meals Service and Newcastle Public Health.

In addition;

- Two major school caterers have modified recipes and altered the drinks offer to children and young people, in order to reduce sugar.
- Training has been provided to catering staff from the Laidlaw Trust schools on being Sugar Smart.
- Training provided to all 90 city school cooks and catering managers on being Sugar Smart; a total of 7 training sessions.
- Local NHS premises have removed price promotions on high sugar drinks as well as remove them from vending machines as a result of our work.
- Sugar Smart training resources have been produced to be used within the community.

In the West of the city, [HealthWORKS Newcastle](#) are helping local communities improve their health and wellbeing through various campaigns such as their [Breastfeeding Peer Support Programme](#).

Offering one-to-one support for mothers from the <30% IMD (Index of Multiple Deprivation), the Breastfeeding Peer Support Coordinators work with women across Newcastle to support them to initiate and sustain breastfeeding. This work also includes an active 'Breastfeeding



Mams Newcastle' support page on Facebook with almost 1500 followers, and The Big Latch On event in August 2018 attracted 240 attendees including 79 latched on infants. In 2016-17 HealthWORKS worked with 13,375 unique individuals with a total service volume of 56,988 attendances. Thirty four percent of attendees were male, 66% female, and 58% were from areas of <30% IMD.

2018/2019 - Impact * BREASTFEEDING VOLUNTEER PEER SUPPORT

Individuals Reached	Female carers	878
Attendances Volume	Female Carers	2780
Individuals Reached	Children	339
Attendances Volume	Children	1073
Individuals Reached	* BFPS Groups	549
Attendances Volume	*BFPS Groups	1696

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. 1 point

2a Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this. Yes/No

The North East is home to the iconic North Shields Fish Quay with over 800 years worth of history. Economic decline as well as lack of investment in the fishing industry has had a severe impact on an area famous for its North Sea landed langoustines, 80% of which are now exported to the continent. Food Nation, Food Newcastle and Food and Drink North East have spent considerable time with North Shields Fish Quay Management, as well as fishermen and fishmongers, in order to enact cultural change and to encourage both the public and business community to use locally caught 'ugly fish' linked to the subscription based Creel Fish Club project.

A number of food-serving organisations in Newcastle have now signed the Sustainable Fish City pledge for their fish buying, also promising to promote sustainable fish to their staff and customers, these include Newcastle University, with over 25,000 students and 5, 000 staff; Quorum Business Park, and 6 restaurants and iconic businesses.

This work is being bolstered by the partnership with London based tech platform, Foodchain, built to connect producers directly to chefs and end users. The North East Foodchain has targeted seafood as a key category to mobilise. The application now has 8 food producers on board and will target to have 25 by August 2019. Five of these will be fishmongers.



	<p>Food Newcastle is working in partnership with Newcastle University as part of the https://www.strength2food.eu collaboration. This project is providing the EU and its Member States with evidence-based recommendations. These recommendations will be implemented and verified through innovative pilot actions. Strength2Food will identify and implement strategies for upscaling: creating new and expanding existing markets for quality food products and fostering the development of an 'economy of quality'.</p> <p>As part of this project, Food Nation received EU funding from the North of Tyne Fisheries Local Action Group, to support an Employability Programme. This targets 14-25 year olds, who are at risk of or who are not currently in education, employment or training (NEET). The programme consists of workshops which will teach seafood preparation and cookery skills, which will enhance the Trainees employability skills which will be utilised through real life experience planning, preparing and delivering events. Trainees will also learn about the local fishing industry through visits to different businesses and will also improve their knowledge regarding the importance of sustainable fishing and the environment. So far the project has supported 15 trainees. It has also worked with 35 children across 2 school groups.</p> <p>Locally, findings are already having an impact, with Harissa, sister company to Food Nation who are involved in the project, having since recruited an apprentice, Alex Lawton, as part of the programme. Alex recently spent time with local fishmonger, Collingwoods, learning about the skills required to prepare fish Alex on The Quay. This work has also impacted the fish they offer on the menu at Harissa. CASE STUDY - Harissa Whiting Croquettes</p>	
8	<p>People have <u>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.</u></p>	1 point
8a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Newcastle is home to the historic Grainger Market. In a central location, this is not always accessible to people living in areas peripheral to the city. The need for decentralised distribution with access to healthy and sustainable food was a requirement that has been met by various initiatives across the city.</p> <p>In April 2018, The Magic Hat Cafe launched a Pay-as-you-feel supermarket at Byker Community Centre. This gives residents of the area, ranked as one of the most deprived wards in Newcastle, the opportunity to access food without the need for referral. The food is collected as surplus destined for landfill. The majority of the food that is intercepted is fresh fruit and vegetables. Some bakery and processed foods are offered but limited to ensure an appropriate balance of fresh produce. The market is open 3 days per week which runs alongside the pay-as-you-feel every Friday evening. People can either pay money for the meals, or offer their time in preparing, serving or any other activity they can offer. The ongoing work of The Magic Hat Cafe has had the following impact;</p>	Yes/No



	<ul style="list-style-type: none"> - On average, around 115 main meals are being served at each weekly pop-up in Byker Community Centre, up from 75 meals per week in 2018. - The average amount of food being diverted from landfill each week is 297kg in 2019. This shows a positive increase. In 2018 the average was 288kg. <p>Whilst foodbanks do a vital job helping people at a time of crisis, <u>The Byker Pantry (BP)</u> aims to help people who face ongoing difficulties to obtain adequate and healthy food, and to do this in a sustainable way, whilst preserving dignity and the ability to make choices.</p> <p>BP is The Extraordinary Project's food co-operative, giving members a brilliant deal on day-to-day food items. Residents can pay a one-off joining fee and then pay money into their account. Members are then allocated points based on 200 points for a £1. Members use points to buy food, with all food sold is half the price it would be from a normal shop.</p> <p>Membership to BP is open to everyone who lives, works or has children attending schools or classes in Byker. In 2019, the total weekly 'spend' by members is between 29,00-36,000 points, which equates to between £150-£180. This means, that each week members shopping saves between £150-£180.</p> <p>In 2018, BP had 120 active members of which 50 of them use the service in any given month. Point of sale software shows that, in total, members saved £8,000 last year. Since December 2018, membership is increasing by around 16 new users per month all achieved via word of mouth.</p> <p>The Byker community is now seeing lives change, people regaining self-confidence, friendships forming and a real sense of togetherness developing. "Now we have money left over at the end of the week" said one family able to afford carpets for the first time.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.	1 point
1a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Following a meeting led by the North East Child Poverty Commission, this was one of the first theme groups established which brought together a range of people including commissioners, practitioners, researchers, campaigners and those with experience of living in poverty, Food Newcastle established a multi-agency Food Poverty Group in 2017 to assess and tackle issues that contribute to food poverty in a</p>	Yes/No



joined-up strategic way. The Newcastle Food Poverty Group aims to make a measurable difference by mitigating the adverse effects of food poverty and understanding and responding to the causes of food poverty.

The aims are;

- To support and coordinate activities aimed at tackling holiday hunger.
- To support and encourage independent retailers and markets to promote Healthy Start, especially in the most disadvantaged wards.
- To work in partnership with Newcastle City Council's Active Inclusion Service.

Newcastle City Council Active Inclusion Service took the lead for this group in October 2018 and the Service Manager, Neil Munslow MBE now chairs the group. Group members include: NHS Trust: Early Help and Family Support, 0-19 Service, Health Visitors, Midwifery, Newcastle Nutrition (Community Dietetic Department). Newcastle University (Human Nutrition Research Centre, School of Psychology, Open Lab, Institute of Health & Society) Northumbria University, Newcastle City Council (Active Inclusion, Public Health, Sport Development, Raising Participation, Community Family Hubs, Healthy Schools School Improvement Service), Children North East, schools and several local CVS organisations and faith groups.

The group works closely with the national Food Power programme, delivering two local Food Power programmes currently. We coordinate an 'Involving Experts by Experience' programme based in the Byker ward – exploring approaches to community participation and voice and empower those with direct experience of food poverty to play an active role in strategic alliance development. We are also being supported to deliver a 'Maximising Family Income' programme – which involves the mapping of food specific support in the area and the development of a pathway/signposting tool. Both programmes focus primarily on the Byker area in the city, to further support the existing hub of activity in this area of the city. Although the delivery will be Byker based, the learning and any resources developed will be shared more widely.

Partners within the alliance are working in collaboration to respond to causes and need in relation to crisis prevention and crisis provision. The group is seeking to collectively understand the problems associated with food poverty, the range of support available to residents, how residents access support and if people cannot cope where do they go for help, what do they do? We are aiming to strengthen the links between agencies providing support to residents experiencing poverty.

Food Newcastle Partnership, Newcastle City Council and Street Games are also facilitating meetings to develop a more coordinated approach to addressing holiday hunger, sharing learning from across the city. Holiday hunger activities are currently being mapped across the city to provide a better level of coordination, building on our city's Department for Education's funded 'test and learn' programmes delivered during 2017 and 2018.



3	<p>For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.</p>	1 point																												
3a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Newcastle is home to one of Europe’s biggest food banks. <u>The West End Food Bank</u>, supported by <u>The Trussell Trust</u>, opened in 2013 and is distributing over 11 tonnes of food per month with 50% going to children. Food poverty is epidemic. There are six food banks in Newcastle which generally work on a referral system through agencies including Citizens Advice, housing support officers, children’s centres, health visitors, social services and local charities.</p> <p>The city also has the Crisis Support Scheme which is administered by the Revenues and Benefits team and available to those who have encountered a disaster or crisis, have risk to personal health and unable to secure funding from any other sources. It includes daily payments of £6 for food.</p> <p>https://www.newcastle.gov.uk/benefits-and-council-tax/council-tax-support-and-housing-benefit/crisis-support-scheme.</p> <p>In 2018/19, the Crisis Support Scheme allocated £100,824 and made 1140 individual awards averaging £88.44 each. There has also been an increase in UC applicants who still struggle whilst waiting for their first award which is expected to see an increase in demand.</p> <table border="1" data-bbox="224 718 1008 1244"> <thead> <tr> <th></th> <th>2018/2019</th> <th>2017/2018</th> <th>2016/2017</th> </tr> </thead> <tbody> <tr> <td>Fund</td> <td>100,000</td> <td>100,000</td> <td>100,000</td> </tr> <tr> <td>spend</td> <td>100,824</td> <td>106,064</td> <td>99,996</td> </tr> <tr> <td>all awards</td> <td>1140</td> <td>1487</td> <td>1063</td> </tr> <tr> <td>average</td> <td>88.44211</td> <td>71.32751</td> <td>94.06961</td> </tr> <tr> <td>Crisis/Disaster/Emergency</td> <td>877</td> <td>1582</td> <td></td> </tr> <tr> <td>Universal Credit</td> <td>1056</td> <td>761</td> <td></td> </tr> </tbody> </table>		2018/2019	2017/2018	2016/2017	Fund	100,000	100,000	100,000	spend	100,824	106,064	99,996	all awards	1140	1487	1063	average	88.44211	71.32751	94.06961	Crisis/Disaster/Emergency	877	1582		Universal Credit	1056	761		Yes/No
	2018/2019	2017/2018	2016/2017																											
Fund	100,000	100,000	100,000																											
spend	100,824	106,064	99,996																											
all awards	1140	1487	1063																											
average	88.44211	71.32751	94.06961																											
Crisis/Disaster/Emergency	877	1582																												
Universal Credit	1056	761																												



	<p>Food Newcastle's Food Poverty Group delivered on local Food Power programmes (April 2018-May 2019) which will improve knowledge and understanding of the Welfare System and the local welfare safety net, including the work of the City Council's <u>Active Inclusion</u> team. The group consists of 29 organisations and 44 active individual members.</p> <p><u>Active Inclusion Newcastle</u> is an ongoing partnership approach developed as part of the Newcastle City Council 2013-16 budget setting process. It responds to the growth in demand for information, advice and support for financial inclusion and housing advice which need to be met at the same time as resources and capacity are reducing across the council and partners. Active Inclusion Newcastle improves the coordination and consistency of information, advice and support to facilitate more partners to help residents' financial inclusion and to prevent homelessness in the context of high levels of unemployment and the cuts being delivered by the government's welfare reforms. Improved coordination helps us to reduce people's fear and uncertainty and to maximise our resources to maintain the foundations for a stable life: somewhere to live, an income, financial inclusion and employment opportunities..</p> <p>Despite the support available, it can be still be challenging for individuals to know where to turn. In response to this, the Food Poverty Group has developed an appropriate tool to enable effective signposting and improve Newcastle's approach to reducing risk of crisis and responding to those who have not been prevented from reaching crisis. This involves learning from people who have experienced access to affordable food and their experience of the systems and services available and also in developing a signposting/navigation plan or tool to help maximise people's income.</p>	
5	<p>A range of healthy weight services and initiatives are being provided, from dieting and nutrition advice and support to exercise programmes and facilities.</p>	1 point
5a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>From football to rugby, swimming and athletics, Newcastle has a positive and proud relationship with sport that permeates local communities. However, social, cultural, economic and geographic factors all impact on a community's ability to access sport highlighting the importance of the work delivered by organisations set out below.</p> <p><u>Active Newcastle</u> (AN) is the sports delivery function of Newcastle City Council, formed from a set of two teams, the Raising Participation Team (RPT) and the Active Health Team (AHT). These teams deliver a range of activities available for those who live, work or study in Newcastle and we focus on ages 8+. The teams also manage relationships with other delivery partners across the city including National Governing Bodies.</p>	Yes/No



	<p>AN has 43 sessions throughout the entire programme from walking, cycling (learn, beginner, social), social running, Tai Chi, Nordic walking and women's only bootcamp. Across 18 different venues, from community centres, schools, leisure centres and gyms as well as outdoors in the cities parks, the activities have grown in popularity and since launching the initiative in 2017, AN have engaged over 8518 participants.</p> <p>The <u>On the Go</u> programme is the Childhood Obesity programme run by the Council's Active Health Team and is open to any Newcastle based families who have a child between the ages of 5-16 who has been identified as overweight by GPs and other health professionals. The aim of the programme is to bring about long-term behaviour change in both the activity levels and eating habits of those engaged in the programme. The activities are led by experienced instructors and include trampolining, swimming, dodgeball, kick cricket, football and many others. During their time on the programme parents are encouraged to attend nutrition sessions in order to give them the knowledge to make the right changes around the family's eating habits. Last year there were approximately 200 families referred into On the Go. This year, new approaches to recruitment and delivery are being trialled to help further increase referral numbers.</p> <p><u>Newcastle United Foundation</u> also support healthy weight initiatives by running a <u>NHS Health Checks</u> programme of which over 1400 over 40s have had a mini health MOT that includes BMI and waist measurements, blood pressure and cholesterol checks and advice given around healthy diet and exercise. In schools, Newcastle United Foundation run a well-established <u>Match Fit</u> programme which is a six week programme delivered to around 1000 key stage 2 pupils per year. The programme includes a two-hour session per week which has a classroom lesson and PE lesson. The course covers topics such as nutrition, the 'Eat Well' guide, designing healthy meals, fresh versus processed food and the human body. The top-level outcomes of the programme show that: 79% of participants improved their Physical Activity knowledge, 84% of participants improved their nutritional knowledge, 83% of participants improved their physical fitness, 73% of participants improved their balance.</p>	
TOTAL POINTS AWARDED		

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS		
1	A network for community food activists that enables them to share information and resources and that helps direct them to advice, training, grants and/or tools has been established.	1 point
1a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p><u>Food Newcastle</u> is a cross sector partnership with a passion and interest in sustainable food. At the <u>Food Newcastle Network event</u> in March 2018, more than 100 people representing over 50 organisations met to discuss the main themes and share their knowledge, experiences and ideas.</p>	Yes/No



Food Newcastle (FN) has recently launched an online forum to better connect community food organisations, influencers and opinion leaders. The forum currently has 20 members and will be expanded during 2019 to give broader representation and purpose.

FN also responds as a network to all relevant consultations around food. This is a collective response for Newcastle as a city inclusive of Council, NHS, public, private and community organisations. The whole network is consulted to ensure that a broad range of opinions are considered and included so that impact is felt at a local level.

Recently, Food Newcastle and its wider network has responded to consultations on out of home calorie labelling, age restrictions on the sale of high energy drinks and price and position promotions of food and drinks high in fat, sugar and salt. We will also be responding to the upcoming consultation on advertising of food and drinks high in fat, sugar and salt.

FN also has a dedicated grant programme (£10K per year) specifically for grassroots community food initiatives to develop new projects, training schemes and networks. This year the fund is focusing specifically on building community food knowledge and skills to ensure it is aligned to the overall objectives of the Newcastle Good Food Plan. The grants criteria which to increase food skills, knowledge as well as cooking, growing, healthy eating and reducing food waste.

The Community Food Grants (CFG) have been running since 2001. Between 2010 and 2018, the scheme funded almost £80,000 worth of projects. From 2012 the food grant scheme was strengthened by trying to demonstrate the impact of the work. Evaluation workshops were provided for successful grant applicants, helping identify measurable outcomes. An overall evaluation report is produced for each round/year of funding.

One great Community Food Grant success is the 'Good Mood Food' project delivered by Tyneside Women's Health which was developed to encourage women to make healthy food choices and to link what they eat with how they feel to improve mental health and achieved the following;

- 13 women regularly attended the Sunday Lunch Group
- 4 women regularly participated in preparing food for the café (including the food for the drop in)
- 9 women attended workshops about the 'Eat Well' Plate
- 8 women regularly attended the gardening group
- 10 women attended the drop in sessions at the café



	The majority of participants reported an increase in confidence in their cooking skills which helped to enhance their mental health recovery with 85% of project participants stating they had a greater awareness of healthy 'good mood food'. Within a safe space, the project developed a group of better informed 'food influencers' capable of taking their knowledge into the community.	
4	Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as The Big Dig and Incredible Edible.	1 point
4a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Allotments have always played a special role in Newcastle urban living. Traditionally, a city of gardens it still boasts over 3000 allotments across 62 sites. Newcastle City Council expressed a commitment to the promotion of allotmenting in their <u>City Council Core Strategy</u>, citing that "in addition to providing green space in an area, we also need to provide opportunities for outdoor recreation, contributing to physical and mental wellbeing". In recognising the value of its parks and allotments the City Council decided to create a new body in November 2017 to protect them from further funding cuts and ensure they continue to flourish. The charitable trust, the first of its kind in the UK, has taken over the running of parks and allotments. The vision of <u>Newcastle Allotment Working Group (NAWG)</u> is "to recognise the multiple benefits of allotments for Newcastle residents, and for the City as a whole in terms of its future development guided by the Sustainable Communities Strategy, the Sustainable Cities Index and its WHO status as a Healthy City".</p> <p>Functional green spaces provide a safe place for people to interact and learn. There are many examples of community food growing where concerted efforts by local campaigners have allowed increased access to growing for local communities.</p> <p>One standout project is <u>Edible Elswick</u> which has been thriving since 2010 and connecting the community through various projects. It aims to raise capacity within an area of high deprivation, to get involved in growing and planting, increase pride and ownership of the local environment, break down barriers between communities and support healthy lifestyles. This is done by running events on 10 local estates. Edible Elswick also run a community garden in Elswick Park with a poly tunnel and growing beds where they grow plants for use on the estates. There are now 14 plots for the use of local primary schools. Gardening and cookery groups for women and girls run every week where they can learn how to grow edible plants in the community garden and then cook with them in the community kitchen. Throughout 2017/18, 8 'Tidy Up & Plant' events took place, as well as 10 Garden Neighbours sessions, and 4 big park events all attended by over 700 people.</p> <p>'<u>Little Diggers</u>' by Sure Start West Community Family Hub was launched in 2018 and has assisted 79 children and 54 adults. The focus was to enable parents and children to develop new skills and knowledge in growing and cooking with their own 'home-grown' fresh produce through weekly food growing sessions. A plot of land was adopted for families to learn food growing skills and then transfer those skills to their home environment to grow food in pots, containers, planters and grow bags. Families experienced additional learning on nature,</p>	Yes/No



	wildlife and the links between food and the environment with parents stating that they had increased their knowledge and confidence in 'growing their own' and also reported that they had made some changes to their diet.	
6	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point
6a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>There are varied learning opportunities for food buying, cooking, nutrition and hygiene across the city and its vibrant food culture. These opportunities meet the needs of a diverse range of people.</p> <p>Families and young children</p> <p><u>Barnardo's Newcastle Young Carers</u> deliver a programme 'Young Families Love Food Live Well' which reaches the most vulnerable young people to give practical support on healthier lifestyles for them and their children. The project promotes eating habit change through education, health awareness and practical skills. 13 sessions have been delivered focusing on food and wellbeing. Through one to one family cooking support sessions, 5 families were supported at home. Across 2018, 37 young people and 20 children participated. With support from <u>Newcastle Nutrition</u> the project also provided support on:</p> <ul style="list-style-type: none"> - Healthy eating during pregnancy, breastfeeding and weaning. - Family cooking on a budget and developing an understanding on how and where to access reasonably priced and healthy food. - The effects of drinking energy drinks, oral health and sugar reduction. <p>Adults</p> <p><u>West End Women and Girls Centre</u> has been working in the West End of Newcastle since 1981. They provide support through group work where the members can meet, have fun, learn skills and generally build confidence in a safe and supportive environment. They offer growing and cooking skills classes for girls and for women and also have weekly 'One Stop Shop' sessions where women can get advice on a range of issues. 30 girls / 45 women participated in cooking sessions at the centre's community kitchen, bringing together diverse groups to share and develop cooking skills and styles. The programme also covered food buying on a budget and practical food hygiene training.</p> <p><u>Men's Pie Club</u> brings men together through their love of pies to taste, cook and eat pies, food and much more leading to improved social connectedness, improved nutrition and improved physical and mental health. Developed by <u>Food Nation</u> and <u>Men's Health Forum</u> and funded by <u>Movember Foundation</u>, this initiative has attracted a lot of <u>local media coverage</u> as well as inspiring <u>video footage</u>. Men's Pie Club</p>	Yes/No



	<p>began baking in Newcastle in March 2018 and now runs in two venues in the east and in the west of the city. So far, 500 pies have been made. The age range varies from 28 to 90. The groups are very diverse with 6 different nationalities all of whom attend for different reasons from loneliness and social isolation through to issues with mental health and dementia.</p> <p>Older Adults</p> <p>The <u>Elderberries</u> are a group of adults aged 55+ who enjoy getting outside and gardening in a social setting. The group take part in weekly drop-in gentle gardening sessions at Scotswood Natural Community Garden, where they undertake conservation and horticulture tasks such as growing vegetables and maintaining wildlife habitats. There is also the chance to get involved with making preserves using produce from the garden and to learn new skills. The group also enjoy a free, shared lunch with all of the staff and volunteers after a morning working in the garden. The project had 42 participants in 2018.</p>	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, 'restaurants weeks' and food awards.	1 point
3a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Newcastle has, for some time, had a vibrant food and drink economy with promotional activities consistently happening across the city.</p> <p>Restaurants, Food Awards and Initiatives</p> <p>Newcastle has an abundance of pioneering restaurants, food awards and sub regional initiatives are key to maintaining positive momentum and regional connectivity;</p> <ul style="list-style-type: none"> - <u>Harissa Kitchen</u> - a small, disruptive and innovative social enterprise, is a vibrant restaurant in the heart of Newcastle. Committed to hyper-local sourcing, ethical trade and a positive working culture, Harissa is the only restaurant in the region awarded <u>3 Stars from the Sustainable Restaurant Association</u>, runner-up in the <u>Observer Food Monthly Awards 2018</u> and featured on the front cover of the Spring Edition of <u>Savour Magazine</u>. - <u>Produced in Northumberland</u> is an accredited auditing scheme launched by Northumberland County Council in order to safeguard both provenance and ensure adequate quality systems were in place. It also acts as a promotional platform for producers involved the scheme. . 	Yes/No



- Food and Drink North East is a new trade organisation working across the sector with government, businesses and the private sector with an ambition to grow and support a sustainable, positive and inclusive regional food economy.

Food Bloggers

Bloggers and vloggers are key to creating the grassroots head of steam in order to keep food, drink and sustainability on the agenda. This trend is on the rise which is helping Newcastle build a positive food culture.

- The Grazer has been shortlisted for various blog awards including; the Cosmopolitan Blog Awards, best food blog; The North East Blogger Awards, again best food blog, as well as The National UK Blog Awards.
- Newcastle Eats - An independent Newcastle food blog with the significant reach of 5,500 followers on Twitter
- The infamous Jay Rayner has recently reviewed both Riley's Fish Shack and the "outrageously good" Träkol in which he reviewed as one of his best nose to tail food experiences – both restaurants well known for their commitment to sustainability. He also featured Newcastle food culture on BBC Radio's Kitchen Cabinet Series.

Publications and Events

The city is home to some major food and drink events from the ever growing Bishop Auckland Food Festival, Craft Beer Calling and Artisan Food Fayre. Newcastle also has a variety of prominent Northern lifestyle magazines all advocates of the city's sustainability agenda.

- Savour Magazine – is the region's most prominent food and drink magazine promoting both local producers and emerging talent as well as highlighting issues around food sourcing and sustainability
- Vegan Festivals On Sunday 1st July 2018 VFUK returned for the 5th instalment of the Newcastle Vegan Festival.
- Jesmond Food Market – was launched in partnership with Food Newcastle who continue to play a pivotal role in the organisation and delivery of this is a monthly event curated around the SFC 6 themes and a local showcase of sustainable food and drink. With a proposal submitted to increase the frequency of the market, there are plans to reinvest the revenue generated from stall-holder fees into Food Newcastle Community Food Grant Scheme.

7	Local producers can connect directly with <u>consumers</u> and/or better access <u>wholesale and retail markets</u> through events, on-line tools and cooperative marketing and retailing initiatives.	1 point
7a	Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.	Yes/No



	<p>The grassroots food and drink community continues to grow with an increasing in food markets, pop ups and takeovers. Facilitated growth through business advisory services, such as the North East Local Enterprise Partnership (NELEP), and the North East England Chamber of Commerce alongside the growing credibility of SALSA food quality accreditation, is increasing the commercial readiness of producers looking to continue selling at local markets as well as ‘nudge up’ to the next level by trialling mainstream opportunities in local retailers such as Fenwick. Small delicatessens, ‘bottle shops’ and specialist stores such as Mmm and Glug and the ever popular spaces such as Newcastle's historic Grainger market provide both temporary sales opportunities as well as permanent indoor market spaces, in the heart of the city. Newcastle City Council has recently announced a £2.66M investment in the infrastructure to ensure the continued success of the Grainger market. There are five fruit and vegetable stalls, four butchers and three fishmongers providing a range of locally sourced and affordable produce in a city centre location. There are estimated to be 127,000 visitors each week to his 180 year old market. In additional, annual events such as the Living North Show provide producers with showcasing opportunities.</p> <p>Wholesalers and distributors such all play an important role in the support the local food economy and remain committed to trading local produce. Fruit and vegetable wholesaler JR Holland continue to be huge advocates of local food producers and played a significant operational role in the mobilising of Durham Food Hub. The company are currently advising Food Newcastle. IN addition, distributors such as Tyneside Foodservice are proactive in sourcing products from local artisan producers such as The Sweet Beet.</p> <p>Live e-commerce platforms such as the Sunshine Cooperative and the recently launched Foodchain provide both producers and consumers with greater opportunities to promote and/or access local sustainable food which do not require the level of resources that it takes to manage a traditional farmers market or trade event. The Sunshine Cooperative aims to be a one stop shop for all things local and sustainable, helping North East producers thrive whilst providing you with high-quality goods with minimal food processing. Foodchain is a supplier to chef platform focussed on short supply chain which launched in January 2019 and looking to grow significantly by August 2019.</p> <p>The recent launch of Food and Drink North East is already creating joint marketing and showcasing opportunities at both a regional and national level with North East producers benefitting from common purpose, collaborating and collective bargaining. A key partner in the implementation Foodchain, FADNE also has strong links with the North East Chambers of Commerce, Defra, National Farmers Union and Department for International Trade which has provided regional food and drink producers to showcase products outside of the region and overseas with trade missions to IFE in London, Food and Hospitality China in Shanghai as well as providing a buffet at the British Consulate as part of the Queen’s Birthday Celebrations in Munich.</p>	
9	Any other ‘significant’ action/outcome that promotes a vibrant and diverse sustainable food economy.	1 point
9a	Summary of one alternative action/outcome (for bronze):	Yes/No



Across the North East, we are lucky to have such a diverse, influential and engaged food and drink sector ranging from artisan food producers and small/medium sized enterprises (SME's) through to large scale manufacturers. However, as a sector, food and drink has hugely underperformed in comparison to other comparative regions contributing only 2% GVA (Gross Value Added) to the regional economy in comparison to 12% in Yorkshire and 10.6% in the North West. The sector is massively lacks support and representation in the North East.

To meet this challenge, Food Newcastle, in partnership with influencers and key opinion leaders from across the sector, have contributed to the formation and launch of a pioneering business network and trade body called Food and Drink North East (FADNE). FADNE is led by Chris Jewitt, Food and Drink Specialist with Department for International Trade supported by a strong Non Executive Board with experience from across the sector from food policy, sustainability, supply chain and marketing.

Food and Drink North East Leadership

Name	Role	Organisation
Chris Jewitt	Managing Director	FADNE
John Jenkinson	Operations Director	FADNE
Jamie Sadler	NED	Food Nation/Food Newcastle
Goerga Spottiswood	NED	Savour Magazine
Ian Pilkington	NED	i2i Consultants
Des Kennedy	NED	Infinite Design / Brew Stories

Launched in February 2019, FADNE now has the backing of around 100 food and drink producers as well as support from NELEP (North East Local Economic Partnership), DEFRA, National Farmers Union, Food and Drink Federation and NE Chamber of Commerce. FADNE is now working across the regional food and drink sector to creating a culture of collaboration and proactivity.

With a focus on 'four pillars' of strategy; community, sustainability, trade and advocacy, FADNE has a transformative agenda that looks at food identity and culture, regional supply chain as well as issues around access to local food, improving trading conditions to impacting jobs and growth within the food economy. FADNE will act as a sector-wide organisation, with the strategic vision to build a world class, sustainable and accessible food and drink economy and grow the food economy by 8% in the next 4 years.

FADNE has now succeeded in bringing together category clusters such as meat, fish and dairy in order to cement this network and improve communication across various platforms such as WhatsApp. These clusters have now started acting as critical points of engagement to promote collaboration, events and trading opportunities.



	Looking to add immediate value to food producers within the network, <u>FADNE</u> has also adopted a partnership agreement with London based food platform, Foodchain, designed to influence and promote short supply chain and make sustainable artisan food more accessible to chefs and consumers.	
	TOTAL POINTS AWARDED	



KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT		
1.	A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision makers.	1 point
1	Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.	
a	<p>Recent research states that nearly 50% of all food is eaten outside the home therefore robust systems need to be in place to ensure that effective catering and procurement is inclusive of and weighted towards healthy and sustainable food. In response to these findings, The Newcastle Good Food Plan has identified 'Transforming Catering and Food Procurement' as one of the six critical themes to address as a city.</p> <p>A themed group has been established to bring together individuals and organisations with the relevant connectivity to forge the relationships required to deliver on such a transformative agenda. This group includes representation from City Council, Universities and Further Education Colleges and Hospitals Trust as well as the regional food business network. It has met twice during 2018 to scope out what can realistically be achieved and what should be prioritised.</p> <p>Having established a sustainable food procurement working group we are now developing a sustainable food procurement policy that will be supported by the North-East Purchasing Organisation (NEPO) who have carried out similar work with Durham's sustainable food partnership. We have also been in discussions with key local businesses with expertise in this area some of which assisted in the development of the successful <u>Durham Food Hub</u>.</p> <p>All organisations involved at present have shared details of current policies/strategies, awards and achievements relating to procurement of healthy and sustainable food to celebrate and give wider recognition. See table below.</p> <p>Food Newcastle will facilitate further meetings to take forward the group's current identified areas of focus or 'desirables' including:</p> <ul style="list-style-type: none"> - Seek to develop a citywide sustainable food procurement policy that can be adopted by other organisations in the city. - Gain an understanding of the capacity of our local regional supply chain. - Explore the potential to develop the group on a NE level – linking with our north east neighbours e.g. SFCs in Durham, Middlesbrough, Carlisle and Northumberland County Council's 'Produced in Northumberland' to bring together NE representatives from catering, procurement and sustainability. - Explore the potential to organise and facilitate a 'meet the local (NE) producers' event - bringing food producers and catering, procurement and sustainability managers together with the aim of enabling small local producers to access procurement contracts. 	Yes/No



Organisation	Existing strategies and policies	Awards	Other achievements
Newcastle upon Tyne Hospitals NHS Foundation Trust	Food and Drink Strategy (and associated action plan) Trust Sustainability Strategy (and associated Sustainable Development Management Plan) Sustainable Procurement Policy Sustainability Policy Energy Policy Waste Management Policy	Food for Life Served here (Bronze) at Freeman Hospital Green Kitchen Standard at Freeman Hospital (achieved 2017, re-certified 2018)	2018 – Better Health at Work Award (Continuing Excellence) 2018 – Cost Sector Catering – NHS Award 2017 – Health Business Awards – Sustainable Hospital Award 2017 – Green Apple – Healthcare Award 2017 – NHS Sustainability Awards – Food Award 2017 – Shortlisted for the Eat Out Awards – Green Award
Newcastle City Council	Obesity Strategy Waste Strategy Environment (plastics)	Food For Life Bronze Award - primary schools held for 4 years	2014,2016, and 2018 Northeast & Scotland Region LACA School Chef of the year Winner (SCOTY) 2018 National School Chef of Year third place. Northeast & Scotland Region LACA Catering Management Team of Year 2018 Primary and Secondary LACA school finalists catering team of the year
Northumbria University	Environmental Sustainability Policy Sustainable Food Policy	Green Gown – Highly Commended (Best Newcomer) 2017 Green Gown – Highly Commended (Carbon reduction) 2017 Green Gown – Finalist (Student Engagement) 2018	Food for Life Bronze in 2 main restaurant outlets Fairtrade University People & Planet University League- Top 40 EcoCampus Silver (Environmental Management) Also signed up to the Northumbria Water Refill initiative.
North East Procurement Organisation (NEPO)	National Themes Outcomes and Measures (TOMs) Framework for social value Social Value Toolkit		
Newcastle University	University Environmental Policy University Energy Policy University Sustainable Procurement Policy EAT@Newcastle Healthy and Sustainable Food Aims and Action Plan  Healthy and Sustainable Food v2  Healthy and Sustainable Food A	CIWF Good Egg 5* Scores on the doors Bronze Food for Life Environmental Management award of Ecocampus Platinum.	First Class / 20 th - People & Planet University League Environmental Management System certified by ISO14001 Fairtrade University 4 outlets registered on Refill app Better Health at work Service
Newcastle College	Food Safety Policy Health and Safety Policy Environmental Sustainability Policy NCG Equality and Diversity Strategy Prevent Procedure Learner Engagement Policy Safeguarding young people and adults at risk procedure	Eco Campus Silver Award Gold Accreditation • Centre of Excellence Food & Beverage • Centre of Excellence Patisserie & Confectionary • Highly Commended College Rosette for The Chef's Academy Restaurant	NECTA (North East Culinary Trade Association), College winners 2018 North East Chef of the Year 2018 current winner Phillip Pringle, current curriculum manager for Hospitality department NCG Excellence Awards. Winners 2017/18



3	<p>Individual public sector bodies have adopted healthy and sustainable food policies e.g. nutrition standards, healthy options in catering and vending, 'tap water only' policies and/or ethical standards such as cage-free eggs, sustainable fish and Fairtrade.</p>	1 point
3 a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>For many years, Newcastle has excelled as a city when it comes to adopting sustainable and ethical food policies whether it be the innovation around 'free from' manufacturing or becoming the UK's first Fairtrade City.</p> <p><u>Northumbria University</u> has a number of <u>Environmental Sustainability</u> policies in place including a specific <u>sustainable food policy</u>. This Policy informs the activities at the university as well as forming a central part of relevant tenders. Working closely with Catering suppliers, Chartwells, they prioritise animal welfare, people welfare and provenance. These three pillars are supported by nine commitments, including the use of local and seasonal produce, commitments to sustainable fishing and animal welfare, only using Lion marked British eggs, hosting the EATFAIR product range, as endorsed by the Fairtrade Foundation. They also aim to use local produce and to support SMEs where possible resulting in partnerships including daily supply of bakery goods from a baker 6 miles away. The 2018 Food for Life university catering provision served 84,177 hot meals across all three campuses 73% being served to students and 27% to staff.</p> <p><u>Sport Central</u> introduced HydraChill water refilling stations to its £30 million Sport Central facility in 2011 to provide gym members and visitors with free chilled water before, during and after their workouts. Less than five years after their introduction, the machines <u>were used one million times</u>.</p> <p><u>Newcastle University</u> is also committed to <u>sustainability on their campus</u>. Areas of focus can be found within their <u>sustainable food policy</u> and detailed below:</p> <p>Healthy and Sustainable Food Policy</p> <p>The University has implemented a <u>Healthy and Sustainable Food Policy</u> to set an example by improving the sustainability of its own catering services and supply chain, and to help influence the market-place. The Policy is fully reflected in catering tenders and contracts and ensures that local and smaller suppliers are not discriminated against in the procurement process. The policy was reviewed by the Environment and Sustainability Committee on the 3rd May 2018.</p> <p>Food For Life Catering Mark</p> <p>10 out of 13 of the University's catering outlets have achieved the Bronze Food For Life Catering Mark, 10 have the Catering Mark. 1 of 2 production sites has also achieved this standard. The <u>Bronze Catering Mark</u> standards include:</p> <ul style="list-style-type: none"> - Meat is from farms which satisfy UK welfare standards. - Eggs are from cage-free hens. 	Yes/No



	<ul style="list-style-type: none"> - Free drinking water is prominently available. - No fish is served from the (MCS) 'fish to avoid' list. <p>Local Sourcing</p> <p>The University catering outlets are committed to using locally sourced food wherever possible. Current local suppliers include;</p> <ul style="list-style-type: none"> - Milk – Lanchester Dairies, Lanchester, Co Durham, DH7 0RL - Eggs – Lintz Hall Farm, Burnopfield, NE16 6AS - Bottled Water (sold to satisfy customer demand) – Marlish Water, Morpeth NE61 4ER - Meat from University farms is used, where possible <p>Information on the locally sourced items available on event catering menus is available here.</p>	
4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food <u>accreditation</u>, such as the Food for Life Served Here, Sustainable Fish, Good Egg and other awards.</p>	1 point
4 a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>Newcastle City Council’s School Meal Service (Food for Life Bronze), were the 2018 School Meals Catering Management Team winners awarded by LACA (Lead Association of Catering in Education) North East & Scotland Regional Awards for Excellence. Achieving the Food For Life Bronze means that, as an organisation, they adhere to the following principles:</p> <ul style="list-style-type: none"> - Contain no undesirable food additives or hydrogenated fats - 75% of dishes are freshly prepared - Meat is from farms which satisfy UK welfare standards - Eggs are from cage-free hens - Menus are seasonal - Training is provided for all catering staff - No GM ingredients are used <p>The organisation are committed to sourcing locally with all produce coming from the North of England. Menus are developed following the School Food Plan guidelines. Newcastle City Council’s School Meal Service is now working with over 50 schools creating bespoke menus to meet individual needs.</p>	Yes/No



	<p>The <u>Freeman Hospital</u> (Newcastle upon Tyne Hospitals NHS Foundation Trust) was the first hospital in the Shelford Group of elite specialist NHS teaching Hospital Trusts to achieve the Silver Food for Life Catering Mark for food served to patients as well as visitors and staff through the restaurant.</p> <p>The <u>Silver Standard</u> rewards food providers for their ingredient spend on ethical and environmentally friendly food, locally sourced ingredients and steps to offer healthier menus. As they have increased the number of local producers and suppliers, they have been able to reduce the number of food miles associated with sourcing. Supporting local food producers is an investment in the local community and local economy and is a way to reconnect people with where their food comes from and how it is produced. 75% of dishes on their menu are freshly prepared from unprocessed ingredients. Additionally, 24% of food spend is on UK produced meat, fish, eggs, dairy products, fruit and vegetables, oil, sugar and flour and 3.6% of the food spend is on Fairtrade certified products.</p> <p>Freeman Restaurant also have monthly meat-free days on the last Wednesday of each month. This builds upon their commitment to provide more seasonal, organic and locally sourced food for patients and staff. The catering department has supported the <u>Better Health at Work Award</u> by helping with initiatives such as the hydration day by supplying water and providing a fruit and veg box for staff to purchase each month.</p> <p>The Newcastle Hospitals sustainability team won the <u>NHS Sustainability Award for food in 2017</u>. The team was shortlisted for its campaign to improve the sustainability of the catering department at the Freeman hospital. Catering manager Geoff Moyle has worked closely with the sustainability team and food suppliers to provide the best food available and worked with chefs to create an appropriate menu to encourage the use of local, organic, Fairtrade and meat-free meals. In 2018, Freeman Hospital catering services provided a total of 1,130,052 meals across patients and staff. The full case study can be found here.</p>	
TOTAL POINTS AWARDED		

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
1	City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.	1 point
1a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>A key theme within the Newcastle Good Food Plan focuses on environmental sustainability and food waste. The Newcastle Waste Commission recently published their final report entitled "<u>No Time to Waste</u>" which recommends that Newcastle aims to become a zero food waste city. While this will take a concerted effort across communities, partners and businesses, steps are already being taken to raise public awareness and address all levels of the waste hierarchy.</p>	Yes/No



	<p>Love Food Hate Waste workshops have regularly taken across Newcastle to raise public awareness. A great example from one delivery partner, Healthworks Newcastle and their food skills team, who have delivered courses across the city and achieving the following;</p> <ul style="list-style-type: none"> - performed 4 public demonstrations and 4 courses made up of 3 sessions each. - engaged 330 local residents across the city. - ages 25 - 65 years old. <p>63% of the participants showed that they had increased their skills and knowledge around practical cooking, food safety, shopping and budgeting skills.</p> <p><u>Bind CIC</u> is Newcastle’s food waste innovation hub and theme lead on waste within the Good Food Plan. They focus on preventing food waste at its source. As part of the hub there is a food waste cafe, part of the <u>Real Junk Food Project</u>, where food that would otherwise be sent to landfill is collected from local food businesses and households in and around Newcastle upon Tyne. In addition to this, another recent event was the <u>Disco (Pumpkin) Soup</u>. The venue of Bar Loco is an international, musical-cultural shelter, situated within the heart of Newcastle upon Tyne, a very different venue and clientele than other Magic Hat Cafe events. These events are well-attended and their Facebook page boasts 3.4k followers, indicating the reach of their awareness raising message.</p> <p><u>Eat Smart</u> is an educational programme supported by BIND which looks at food waste created on a primary school site and helps the children to understand the importance of reducing food waste from a young age. The Eat Smart scheme gets pupils involved in reducing waste in their school by carrying out a food waste audit across the whole site and involving them in designing solutions to tackle the problem. Having recently piloted the project in two primary schools in the West End of Newcastle there have been fantastic results;</p> <ul style="list-style-type: none"> - Initial findings show that schools are wasting approx 20,000 meals per year, worth £40,000. - 3 waste audits have completed since January 2019 with 4 to follow. - a reduction in food waste by 38% in six weeks <p>Since 2017, Northumbria University have been part of the <u>Too good to go network</u>, the mobile app which allows users to order freshly-made food that would otherwise go to waste – and save students money in the process – launched in three exclusive sites on campus. It includes hot food and food from the university shops. Each store has a specific collection time (usually an hour or so before they close), and it is food that would remain unsold and be thrown away.</p>	
3	<p>The Food Waste Hierarchy is being incorporated into relevant policies, strategies and services in order to reduce food waste and ensure surplus food and food waste are diverted to the most appropriate purposes.</p>	1 point



3a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p> <p>The Food Newcastle Partnership is working in close partnership with the Newcastle City Council Waste Commission to incorporate food into relevant policies, strategies and services in order to reduce food waste. In March 2017, the Waste Commission proposed to take a root and branch approach to tackle all aspects of waste. Commission members are from a range of organisations including Northumbrian Water, WRAP, FCC Environment, Nestle UK and Ireland and the Environment Agency. Their report aims to make recommendations on how Newcastle can become a world-leader in managing waste, with less impact on the environment and at an affordable cost. www.wiseonwaste.co.uk</p> <p>The Commission’s drive is to address all elements of the food waste hierarchy and so engage households, community groups, manufacturers, retailers and other partners. This includes a sustained and high-profile campaign to reduce food waste. The Commission were particularly attracted to an approach which reduces food waste but also helps to tackle disadvantage. This would be developed with and build on the work of the Food Newcastle Partnership.” (Waste Commission’s ‘Summary of Evidence and Emerging Thinking’ report Oct 17).</p> <p>More recently, in September 2018, the Food Newcastle Partnership and Bind were asked to produce a scoping document to provide an overview of the current food waste environment in Newcastle: the work that is currently being done to prevent, redistribute or recycle food waste, in order to prevent it going to landfill. It is intended to help inform an effective city-wide strategy to eliminate avoidable food waste. We have mapped the various organisations currently working on food waste reduction in Newcastle and their estimated impact, to identify which areas could be developed as part of the Newcastle Good Food Plan and upcoming Waste Strategy. The report covers awareness raising and education; prevention; redistribution and re-use; and recycling of food waste. The Food Waste group will reconvene early 2019 and begin to use the report as a delivery action plan Newcastle Food Waste Environment Report</p> <p>The Newcastle upon Tyne Hospitals NHS Foundation Trust have developed a Waste Management Policy and following the principles of the waste hierarchy is one of their main aims. This includes food waste (section 5.17). The department has introduced two anaerobic digesters, for food preparation and returned plate waste, which have saved over three Olympic sized swimming pools worth of water each year and their own waste compactor which reduces the volume of recyclable waste, allowing more to be collected before removal. Currently the Freeman Hospital uses bio-digesters for all plated food waste and the Royal Victoria Infirmary has collections of packaged food waste from the catering department for AD treatment.</p>	Yes/No
8	<p>Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.</p>	1 point
8a	<p>Summary of action/outcome: There is a strict maximum limit of 500 words for each answer. Please do not exceed this.</p>	Yes/No



Newcastle is far from short of innovative, social enterprise operating in the food waste space.

Bind focus on changing public attitudes, education and developing local policy around food waste. They act as a facilitator, supporting projects such as Ugly Duckling and the Magic Hat Café as well as forming part of The Newcastle Waste Commission. BIND work with food handlers to measure their waste and implement actions plans and also pushes for innovation and responsibility to be taken by food outlets in the city such as the ongoing development of NE Leftovers which aims to tackle plate waste in Newcastle restaurants by developing a ‘doggy bag’ scheme.

One source of funding for Bind comes also from Ugly Duckling who upcycle surplus food for commercial resale. The Ugly Duckling range includes cold pressed juice, smoothies and Ugly Duckling Ale made with surplus bread by Two by Two Brewing. Their juice is made from fresh fruit that’s too ugly or ripe to make the shop shelves, and Ugly Duckling Ale utilises the freshly made bread unsold by bakeries at the end of each day.

Food Newcastle recognises that to make a meaningful difference, it is important to look beyond the immediate boundaries and work with partners across the region.

Organisation	Area of food waste			Impact
	Prevention	Redistribution/Re-use	Recycling	
Bind	x	x	x	S
Magic Hat Cafe	x	x	x	S
Fareshare		x		L
Fareshare Go		x		M
Healthworks	x	x		M
Olio		x		S
Suez			x	L
Biffa			x	L
Warrens Group			x	L
Ugly Duckling		x	x	XS
Food Cycle		x		XS
Neighbourly		x		L
Too Good to Go		x		S
Newcastle University	x		x	S
NCC Waste Services			x	M
Vinnies Cafe		x		XS

Table - Citywide Redistribution Network



A recent paper written by BIND titled 'The Food Waste Environment of Newcastle upon Tyne' states there is an opportunity to build on existing distribution networks and include avenues for surplus food from small businesses and households which are currently unavailable or under-utilised. This would dramatically increase the amount of food diverted from waste through these channels:

- Newcastle Redistribution Network - Database of organisations that accept donations of surplus food, including types of food accepted, and organisation details made publicly available, and promoted to Newcastle food handlers so they can easily redistribute their surplus.
- Olio - Whilst it works well in other localities, uptake in Newcastle is limited and will require public awareness campaign.
- Restaurants - Increase use of systems that notify people of end of day reductions/giveaways, such as 'Too Good To Go'). Bind's NE Leftovers programme also encourages customers to take food home. Encouraging restaurants to make use of these systems should be integrated into prevention work described above.
- Schools - Bind's Eat Smart programme has identified the opportunity for unserved portions of school meals to be frozen, and made available for families to take home. In some cases this could help alleviate 'Holiday Hunger'.

Last year, FareShare North East provided food for over 650,000 meals in the region, and saved more than 270 tonnes of food going to waste thanks to a team of dedicated volunteers. Community and charitable organisations across Sunderland, Newcastle, Northumberland, Gateshead, South Tyneside, East Durham, Stockton on Tees and Middlesbrough benefited. These organisations distribute good food to communities which, due to economic and social exclusion, would either have an absence of food or a poor diet. Such groups include centres for victims of domestic violence, homeless organisations, lunch clubs for older people and kids clubs.

TOTAL POINTS AWARDED

