

Spade to Spoon: Digging Deeper Food Strategy 2012

**Presentation to BHSP
28th Feb 2012
Vic Borrill, Director
Brighton & Hove Food
Partnership
Vic@bhfood.org.uk**

Review of progress made since adoption of Spade to Spoon 2006

Research into other food strategies in UK and national policy context

Review of city wide policies and strategies relevant to the food strategy

Meetings with partners / stakeholders to discuss priorities for inclusion

Involvement of Food Partnership membership (850 individuals and organisations) in developing the vision and agreeing the aims

Facilitated consultation events and online surveys to look at aims and action plans

Equalities impact assessment conducted on vision and aims of strategy and on the process of consultation

Draft action plans circulated to partners for agreement

Food strategy endorsed by key strategic partners

Food Strategy will be launched publicly in April 2012

Structure

Vision

- A healthy, sustainable and fair food system for Brighton & Hove

Outcomes

- The Food Strategy will help achieve a number of citywide priority outcomes

Aims

- Nine aims of the Food Strategy that lead to achievement of the vision

Action plan

- A series of objectives and actions agreed by partners as steps to achieving the aims

Local issues – local outcomes

the role of food

- Reducing health inequalities and addressing long standing public health issues
- Reducing the city's ecological footprint / Living within environmental limits
- Reducing inequalities and ending child poverty
- Reducing GHG emissions
- Increasing participation in community activity
- Sustainable economic growth
- A low waste city

Aims

1. People in Brighton & Hove eat a healthier and more sustainable diet

2. There is improved access for all residents to nutritious, affordable and sustainably sourced foods

3. A vibrant sustainable food economy to include a range of thriving local businesses, local production and local employment opportunities

4. Food procurement policies and practices are introduced within organisations that are models of health, ethical and environmental responsibility

5. More food consumed in the city is grown, produced and processed locally and using methods that protect bio-diversity and enhance the environment

6. Waste generated by the food system is reduced, redistributed, reused and recycled

7. Local and sustainable food is promoted and celebrated by residents and visitors

8. High quality information, support and training is widely available on sustainable food and nutrition issues. Networking opportunities exist to encourage links between sectors.

9. Local policy and planning decisions take into account food issues. The city is engaged with campaigns being run on a national level.

What needs to happen

Strategic prioritisation

Evidence

Partnership working

Communications