



Local Food Project

Highbury College

By Megan Saunders,
Project Coordinator

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A little about me...

- Community nutrition background
- Underlying policy problems
- MSc Food Security and Sustainable Agriculture



- Real Food Store, Exeter
- Coordinator of Highbury College Local Food Project
- Working towards a tastier future for all in the South East!

What is Sustainability?

- Broad concept
- No one correct definition
- Think about food across 5 thematic areas:

- health and wellbeing,
- environmental sustainability,
- local economic prosperity,
- resilient communities (skills and access to assets),
- fairness in the food chain



What is 'Local Food'?



- No one definition
- Can mean different things to different people
- 5 miles, 30 miles, 100 miles?!
- Organic or industrial?
- Fresh or processed?







The Project

- EU funded through INTERREG
- Jan 2013 - June 2015
- DEAL Project (Développement économique par l'alimentation locale or Economic Development through Local Food)
- Match funded by Highbury College, Portsmouth
- 11 project partners between Southern England and Northern France





Aims and Objectives

“Support sustainable economic development through thriving local food economies.”

- Understand the context and the challenges on both sides of the Channel
- Identify good practice
- Develop joint and transferable methods for research and diagnosis of current supply and demand
- Implement awareness raising actions and training to key local stakeholders
- Work with the supply chain, helping to prepare producers and other suppliers to meet the growing demand

How is Highbury supporting this project?

- Leader of outcomes related to **training**
 - Students
 - Community and families
 - Policy makers
 - Producers, artisans and food businesses
 - Food Service Industry



**PORTSMOUTH
COOKERY
SCHOOL**

The logo for Portsmouth Cookery School features the text 'PORTSMOUTH COOKERY SCHOOL' in a bold, purple, sans-serif font. To the right of the text is a purple square containing white icons of various kitchen tools: a whisk, a rolling pin, a spatula, and a fork.

Why Training?

- Awareness
- Knowledge
- Skill
- Behaviour change



Food Mapping feedback so far...

- Need for a good local **bakery** for cafes to source from
- Local **poultry** is a huge problem
- Issues with **consistency** of local produce
- **Logistic** issues with local suppliers often a barrier
- Need for more **information** on local suppliers
- Not always a **desire** to source produce locally
- Others recognise increase in customer **demand**
- **Convenience** to order from smallest number of suppliers possible



What's happened?



Catering Student Visits



“I’ve never been this close to a cow before!”
– *Level 3 Catering student*



Sustainable Food Cities Partnership



- National network launched August 2013
- Cross-sector partnerships; public sector, businesses, community groups, 3rd sector, academia
- Creating an action plan; sustainable supply chains, public sector food, community food, food knowledge and skills
- Getting food higher up the agenda. Sharing the messages that food drives positive social, environmental and economic change
- 2014 – support on procurement. Sustainable Fish City campaign.



The partnership in your area



- Portsmouth launch July 2013
- City-wide although considering surrounding work and opportunities
- + 30 cross-sector attendees
- x3 working groups about food and health:
 - Education and Training,
 - Marketing and Communication,
 - Economy and Enterprise
- September working group sessions



Actions Identified

- Increased and better access to local food
- Increased promotion and support for local, independent businesses
- Include sustainable food focus in curriculum
- Support growing groups to recruit new members
- Provide every child with an opportunity to have a countryside experience
- Support organisations to work together on over-arching city-wide food and health aims

How can you get involved?

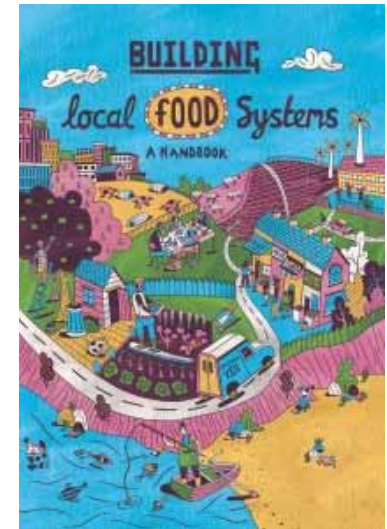
- Horticultural Society
- Tuppenny Barn Organics
- Hampshire Farmer's Market
- Emsworth Produce Market
- Farm shops at Southbourne and Stansted House
- Independent food stores/butchers/fishmongers/bakers/green grocers
- Emsworth Cookery School
- Let's Get Cooking school clubs
- Restaurants and cafes supporting local and seasonal menus



Tuppenny Barn

Further Reading

- www.sustainablefoodcities.org
- www.foodplymouth.org
- www.schoolfoodplan.com
- Brighton and Hove Food Partnership Food Strategy
- A Steak in the Economy, 2013
- Good Food For London report, 2013
- Food Matters Building Local Food Systems:
A Handbook
- Campaign to Protect Rural England, Mapping
Local Food Webs Toolkit



food

- 1- buy it with thought
 - 2- cook it with care
 - 3- use less wheat & meat
 - 4- buy local foods
 - 5- serve just enough
 - 6- use what is left
-

don't waste it 

U. S. FOOD ADMINISTRATION



Thank you for listening!

Any questions?

