

THE SUSTAINABLE FOOD PLACES AWARD

Guidance & Application Form



Section 1: Guidance

The Sustainable Food Places Award is designed to recognise and celebrate the success of those places taking a joined-up, holistic approach to food and that have achieved significant positive change across six key food issues. The Award is open to any place that has an established cross-sector food partnership in place, is a member of the Sustainable Food Places Network and is implementing an action plan on healthy and sustainable food. This document covers our standard award. We run slightly different awards for counties and greater cities. We therefore encourage all applicants to get in touch before starting to complete an award application. It is also worth checking out the awards section of the Sustainable Food Places website. If you are interested in applying please email tandrews@soilassociation.org

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 and are the focus of this document. The gold award involves a different benchmark and application process to bronze and silver, details of which can be provided on request. You must achieve a bronze award before applying for silver and a silver award before applying for gold.

Award decisions are made annually by a national panel of experts. To help places navigate the award process, applications are facilitated by Sustainable Food Places staff. This normally involves an initial discussion, reviewing and providing feedback on draft applications and attending a meeting of the local food partnership. The award panel's decision is final, but feedback is given on both successful and unsuccessful applications.

Places achieving an award can use an award badge that recognises their achievement in their communications and marketing materials. Each award is given for a three-year period. If the award holder has not made an application for a higher award or successfully renewed their existing level award by the end of that period, they will be expected to stop referring to themselves as awards winners in all communications and promotional activity.

One condition of receiving the award is that all successful applicants agree to their application being made available to other members of the Sustainable Food Places Network on our web site. We also expect applicants to provide short case studies on selected areas of their work that other members of the Network can learn from. We will help you to identify the most suitable case studies during the final stages of the application process.

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 primarily on evidence of overall 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 progressively year on year. While an award is attributed to a place and recognises any and all food-related activity in that place, there must be clear evidence that the local food partnership and its members have helped to instigate, drive and/or connect a good proportion of that activity, particularly for the silver and gold awards.

Scoring system

Details on the scoring system for the awards are provided below. The award aims to recognise what has been achieved (i.e. the impact) rather than how it has been achieved, though we obviously want to recognise and celebrate pioneering and particularly effective and large-scale action. Therefore, rather than being completely prescriptive and requiring specific action to be undertaken for a specified number of points, the awards are structured to be flexible and to cater to a wide range of potential actions under each of the six key issues.

Under each of the six key issues detailed in this document you will find a brief explanation of why we believe that issue is important and what overall level of achievement is needed to achieve bronze and silver. Each key issue is then divided into two action areas (A and B), with a series of bullet points detailing a range of actions that could be undertaken to help to drive effective change in that area. A small number of bulleted actions are mandatory for achieving an award, but the remainder are simply a collation of actions we know have commonly been undertaken - and to positive effect - across the Network.

For each key issue there are a total of 16 points available, 8 for each of the two action areas (A and B). The awards panel will allocate points based on their overall sense of action and achievement under each action area, not on the individual bullet points (except where these are mandatory).

For bronze you must score at least 36 points, and at silver at least 72 points, out of the 96 total points available across the six key issues.

As circumstances, challenges and opportunities differ between places, we have introduced a degree of flexibility into the scoring system through which applicants' strengths in some areas can offset weaknesses in others. We do, however, require a minimum amount of action under each key issue and each action area (A and B) to ensure awards winners are taking a whole food system approach:

- ***For bronze you must score a minimum of 4 points under each key issue and a minimum of 2 points under each action area (A and B).***
- ***For silver you must score a minimum of 8 points under each key issue and a minimum of 4 points under each action area (A and B).***

The remainder of the points needed to reach the total bronze or silver point requirements must be made up from additional activity and achievement under other key issues. This flexible scoring approach is illustrated in the tables on the next page.

Due to the huge breadth and depth of potentially relevant action as well as the need to consider the scale and circumstances of the place applying before being able to decide how many points are merited, we cannot provide precise guidance on how many points you will score for a particular action. For all levels of the award, however, there is a facilitated and iterative application process through which we give feedback to applicants on how many points the action and outcomes they intend to cite are likely to score. This iterative process ensures applicants do not waste lots of time on producing a very detailed final application when it may be evident early on that they are unlikely to achieve the number of points required.

*It is also worth noting that while the format of the awards has recently changed, the overall benchmark of achievement needed for each level of the award has not and we therefore **highly recommend** that prospective applicants review the applications of successful previous award applicants on our website to get a clear sense of both the level of achievement required and the type of content to include.*

Bronze illustration:

	Key Issue 1	Key Issue 2	Key Issue 3	Key Issue 4	Key Issue 5	Key Issue 6	Total
Section A (2 points minimum, 8 points possible)	Actual score 5	Actual score 4	Actual score 3	Actual score 2	Actual score 4	Actual score 2	This combined score would achieve the bronze award as it reaches the 36 points required
Section B (2 points minimum, 8 points possible)	Actual score 4	Actual score 2	Actual score 3	Actual score 2	Actual score 2	Actual score 3	
Total for key issue (4 points minimum, 16 points possible)	Combined Score 9	Combined Score 6	Combined Score 6	Combined Score 4	Combined Score 6	Combined Score 5	

Silver illustration:

	Key Issue 1	Key Issue 2	Key Issue 3	Key Issue 4	Key Issue 5	Key Issue 6	Total
Section A (4 points minimum, 8 points possible)	Actual score 7	Actual score 6	Actual score 5	Actual score 4	Actual score 6	Actual score 5	This combined score would achieve the silver award as it reaches the 72 points required
Section B (4 points minimum, 8 points possible)	Actual score 7	Actual score 6	Actual score 8	Actual score 4	Actual score 7	Actual score 7	
Total for key issue (8 points minimum, 16 points possible)	Combined Score 14	Combined Score 12	Combined Score 13	Combined Score 8	Combined Score 13	Combined Score 12	

The word count for each key issue and each action area in the application form is limited. In allocating points, the panel will be making an assessment of how significant the activity and achievement is for each based on a strong narrative and a range of clear evidence that illustrates the breadth and depth of activity and the scale and reach of impact. Ideally, the evidence cited will include numerical data relating to different types of activity and intervention, participants and beneficiaries as well as specific examples. You may want to use hyperlinks to further information on these specific examples in order to remain within word

count limits. The panel will also be looking at the extent to which the activity in any particular action area or key issue is strategically connected so that it delivers more than the sum of its parts and contributes to long-lasting food system change.

Section 2: Application Form

Name of food partnership applying: BURY FOOD PARTNERSHIP

Name of person leading application: FRANCESCA VALE

Contact email: f.vale@bury.gov.uk

Award being applied for: BRONZE

Key Issue 1

Taking a strategic and collaborative approach to good food governance and action

We believe that to transform a place's food culture and food system requires a joined-up strategic approach and committed long-term collaboration between individuals and organisations across every sector and at every level, from community grassroots and third sector organisations to businesses and council leaders. Key to achieving this are: a strong cross-sector food partnership and an inspiring and ambitious food vision backed by a clear strategy and action plan. At bronze we would expect to see a cross-sector partnership in place; a 12-month action plan covering all key food issues; and some recognition of healthy and sustainable food in local policies, strategies and plans. At silver, we would expect your partnership to be robust, embedded and sustainable; a 3-year strategy and action plan that is endorsed and supported by the local authority; and for local policies, strategies and plans to be actively and effectively promoting healthy and sustainable food.

What success might look like:

1A) Establish a broad, representative and dynamic local food partnership - this could include but is not limited to the following:

- Establish a local cross-sector food partnership involving public and third sector, business and community representatives that meets regularly and is committed to working together across all key food issues (mandatory at bronze).
- The partnership has clear terms of reference and operates in an open, transparent and democratic way. Members represent a wide range of sectors and communities including those with lived experience of food issues as well as organisations and institutions (mandatory at bronze).
- Key institutions, including the local authority and other strategic bodies recognise and endorse the local food partnership and actively support its efforts through policy, strategy and planning and by providing funding and/or other support (mandatory at silver).
- Establish working groups linked to the core food partnership to enable those with specific interests, skills and remits to lead on and work together to more effectively tackle key food issues, supporting them and others to be effective ambassadors for the partnership's work.

1B) Develop, deliver and monitor a food strategy/action plan - this could include but is not limited to the following:

- Your food partnership develops, publishes and regularly reviews a food strategy and/or action plan (mandatory 12 months at bronze and minimum 3 years at silver) that covers all key food issues and is based on an open consultation with a wide range of stakeholders.
- The food strategy/action plan is being delivered, with the food partnership helping to coalesce and coordinate action as well as measuring progress in terms of both activity and outcomes (mandatory at bronze and silver).
- Develop and promote a food charter, manifesto or equivalent that encapsulates the food vision, principles and ambitions for your place and get individuals and organisations to commit to action that will help to achieve those ambitions.
- Develop and promote an identity (brand/logo/strapline) for your initiative and use this as an umbrella to connect and promote all the inspiring work on healthy and sustainable food happening in your place.

Key Issue 1: Taking a strategic and collaborative approach to good food governance and action	
Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.	
A) Establish a broad, representative and dynamic local food partnership	Points
<p><i>Cross-sector food partnership</i></p> <p>The Bury Food Partnership is a collaboration of proactive partners interested in healthier and sustainable food. A key output of the Bury Food Strategy was to establish our Partnership to drive the food agenda forward, delivering on the action plan. Partners have been actively engaged since 2020, with quarterly meetings held since March 2021. The meetings are purposely informal, encouraging participation and sharing best practice. In each session time is allocated to highlight new partners/programmes/developments underway in Bury. <i>“It is a space to connect with professionals and community organisations / individuals across Bury and Greater Manchester to challenge and help shape the way Bury sources and provides food for all.”</i> Lucy Fitzsimon (Sports Development Officer).</p> <p><i>Representation and terms of reference</i></p> <p>Active representation includes: School Nursing/Health Visiting, Bury Adult Learning Centre, Bury School Meals Service, Bury Market, Oral Health Promotion, Director of Public Health, CCG leads, Fairfield General Hospital, Dietetics, The Live Well Service, Age UK, GM Health & Social Care Partnership, Bury Art Gallery, Business Support Team, Planning Team, Climate Action Team, 6 Town Housing, Morrisons, Tesco’s, VCFA Community Support Network, VCFA Social Prescribing Network, Incredible Edible.</p> <p>The partnership collectively wrote and agreed Terms of Reference (see submitted supporting documents) articulating shared ownership and expectations around connecting, collaborating, sharing ideas, and operating democratically. Meetings are chaired by an elected Health and Wellbeing Board member with minutes publicly available.</p> <p><i>Institutional recognition and commitment</i></p> <p>Bury Council have fully endorsed the launch of the Bury Food Strategy and the work of the Bury Food Partnership, both of which are cited in the Let’s Do It Strategy.</p>	Do not fill

<p><i>Working groups</i></p> <p>In-between meetings there is a range of activity underway. Key food-related updates are shared, and members are encouraged to take part in good food activity (e.g. My Food Community network). Subgroups for particular strategy areas (e.g. Good Food Charter sub-group), are held to connect members' priorities, and activity bidding opportunities are supported. Regular contributions are fed into aligning strategies such as Bury's climate action. New Climate Change meetings gather partners from procurement, planning, housing, business support and waste teams, laying foundations for progressing climate action agendas.</p> <p>The Bury Community Support Network (B.C.S.N) regularly meet to focus on food insecurity, funding, resource-sharing and importantly supporting each other and their communities. Representation from this group is a key element of the Partnership, and indicative our aim of inclusivity.</p> <p>Notable working group examples include the Nutrition & Hydration Programme steering group (further information here). This multidisciplinary group meets quarterly (since 2018) to address malnutrition prevention in older people. Recognition of achievements in Bury have been published within the Home from Hospital Guide (Sustain, March 2022).</p> <p>We are immensely proud of how much has been achieved by the Bury Food Partnership in a short amount of time and amidst a global pandemic. Meetings evolve as new partners come on board, and for the first time in Bury we have an active core partnership of members focussing on the food agenda, collectively working on our action plan.</p>	
<p>B) Develop, deliver and monitor a food strategy/action plan</p>	
<p><i>Food strategy/action plan</i></p> <p>The Bury Food Strategy is the result of widely researching the food system to understand what works across the UK, and how this transfers to Bury specifically. The Partnership's agendas, minutes and actions (see submitted supporting documents) demonstrate progress, establishing a shared understanding of one another's roles, and developing new areas of work.</p> <p>Engagement events during 2020 with partners have been key, with representation from health, education, local businesses and the VCFA sectors. This engagement identified the themes and priorities in the strategy, and this careful consultation and collaboration will continue into future activity, fine tuning the strategy as it is implemented. We successfully launched the Bury Food Strategy (January 2021) via an online event showcasing best practice with 70 stakeholders attending.</p>	<p>Do not fill</p>

The Bury Food Strategy is published on the council website [here](#) and is frequently referenced by different departments and community groups. Partners use it to identify common priorities and to push forward agendas. This includes regeneration bid applications, community fund applications and most recently the Climate Action Plan, which now has a specific food section.

Monitoring and review

The Food Strategy is reviewed annually. It has short, medium and long term actions, with six key sections reflecting the Sustainable Food Places framework, created collaboratively with partners in a thorough consultation. The first action was to form a Bury Food Partnership, a remarkable achievement during a pandemic. Other actions include identifying strong local food leadership, new connections from partnership meetings, and developing our Good Food Charter. The Nutrition & Hydration Programme has been a key focus, as has engaging the community through updating [the Bury Directory](#), using this platform to strengthen sustained communication. Collaborations are monitored and encouraged, such as events held between Fit and Fed, Bury Markets, and the School Catering Service. These partners have now collaborated further since the partnership was established, complimenting their own and one another's food agendas. Progress against the action plan is measured at meetings, and more formally in the annual review (see submitted supporting documents).

The Bury Food Partnership recognises the need to work across all aspects of the food system, with the Food Strategy outlining future activity across all areas. In response to the pandemic the initial focus in year 1 has been on food and health, poverty, and climate action.

Food vision and charter

[The Bury Good Food Charter](#) encapsulates our food vision, principles, and ambitions. The charter asks individuals, businesses, and communities to commit to actions that will help to achieve good food for all across the food system. Early adopters of the charter include Bury Adult Learning Centre, Bury Market, B.C.S.N members and promotion to local food businesses via the Healthier & Sustainable Catering Award.

Brand and promotion

We use the strapline Eat-Live-Love-Food and #goodfoodbury when promoting the work of the partnership, and further logo/branding development is an action for the next 6 months. We have achieved commitment from the School Catering Service to work towards the Food for Life Served Here award.

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Key Issue 2

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

We believe that to drive a shift towards healthier and more sustainable food requires high public awareness of food issues and widespread participation in food-related activity, by both individuals and institutions, as part of a growing movement of active food citizenship. Key to achieving this are: communications and events that can inspire people about the role, importance and joy of good food; practical engagement opportunities such as growing, cooking and sharing food in every community; and a facilitated network through which food actors of every kind can connect and collaborate on-line and in person as part of a local good food movement. At bronze, we would expect to see a range of public events and engagement opportunities and the beginnings of a local food network. At silver, we would expect to see widespread public participation in food-related activity and a dynamic and connected local good food movement involving people from all walks of life.

What success could look like:

2A) Inspire and engage the public about good food - this could include but is not limited to the following:

- Raise public awareness of food, health and sustainability issues through a variety of communication channels, ideally including a regular newsletter, websites, social media, magazines, film shows and radio and press pieces.
- Provide a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food - e.g. through talks, challenges and competitions, demonstrations, intercultural and intergenerational events, food festivals and town meals.
- Ensure opportunities to actively participate in community food initiatives are promoted to people from all social and cultural backgrounds through print, broadcast and on-line media and/or via open days, food trails and volunteering programmes.
- Develop a public facing umbrella-campaign to encourage individuals and organisations to take (and register) direct action in support of healthy and sustainable food, for example through the development of an on-line platform such as Bristol's Going for Gold or FoodWise Leeds.

2B) Foster food citizenship and a local good food movement - this could include but is not limited to the following:

- Establish a network for community food activists that provides on-line and face to face opportunities to share inspiration, ideas and resources and to work together on a range of food initiatives (mandatory at silver).
- Ensure communities can access and take control of green, brownfield and unused building spaces that can be used for food social enterprises and community food projects, for example by mapping available assets or offering special lease options.
- Support local community food initiatives through a small grants programme and access to tools and resources, as well as through advice and training on project planning, raising money and working with volunteers.
- Increase participation in food growing and related activities through increased allotment provision, the incorporation of growing sites into new and existing developments, the development of edible landscapes and through initiatives such as Incredible Edible and The Big Dig.

Key Issue 2: Building public awareness, active food citizenship and a local good food movement	
Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.	
A) Inspire and engage the public about good food	Points
<p><i>Awareness and communications</i></p> <p>The Bury Food Strategy launch was reported locally via a press release.</p> <p>The Bury Directory is Bury's one-stop information point for advice, support, activities, and services. It is a key point of information on local resources and services as well as partner organisations, communities, and business. Wider public health campaigns are also promoted. Bury Food Partnership members are encouraged to populate pages to raise awareness of food, health, and sustainability. https://theburydirectory.co.uk/the-bury-directory-guest-blog (ref Oral Health Improvement Practitioner Sept 2021). https://theburydirectory.co.uk/services/oral-health-promotion-team https://theburydirectory.co.uk/national-child-measurement-programme https://theburydirectory.co.uk/services/bury-nutrition-hydration-programme</p> <p>The Bury Directory is active on twitter (2500), Facebook (1200), Instagram (97), and monthly e-newsletters are widely distributed, with 12,149 views over the year.</p> <p><i>Opportunities for people</i></p> <p>Volunteer-led Climate Action forums are developing across our five neighbourhoods, providing space to bring people together to discuss issues and solutions, such as food production/waste/plastic free. Climate Community Champions are being identified. Climate Action funding has been released to local action groups involved in local growing and sustainable cooking.</p> <p>Bury VCFA BECAN Social prescribing directory connects individuals to supportive groups and activities via five new local link workers. This new service has received 1689 referrals since October 2019. These include social eating, growing, nature and environmental activities. Social Prescribing has increased wellbeing levels by 87%, reducing demand on primary & secondary care services by 16%. This has led to increasing self-care, improving connections in localities, and addressing social isolation.</p>	Do not fill

<p>Incredible Edible Prestwich & District run an annual Apple Day, promoted via the Partnership to increase awareness. Hundreds of people take part in fun and informative food and growing themed activities, this event is growing each year, including 12,911 social media interactions.</p> <p>Fit and Fed (summer 2021) involved directly inviting 3,346 families eligible for Free School Meals to fun sporting, creative and cooking activities, alongside providing nutritious lunches. A booklet was sent directly to families and added to the council page https://www.bury.gov.uk/holiday-activities. Thanks to multiple communications via the food banks/pantries/community centres/hubs activities were fully booked.</p> <p>Bury Art Museum developed the Homegrown Bury Project, aiming to connect people, reduce social isolation and promote healthy living. Alongside a food-focussed art exhibition (7449 visitors), a range of events and activities were accessible. These included online cookery classes, windowsill gardening, a book of recipes from participants, and free eating events (69 individuals) celebrating diverse communities, held at the gallery https://buryartmuseum.co.uk/HomeGrown-Bury.</p> <p><i>Promotion of the opportunities to all</i></p> <p>All of these activities were developed locally, responding to and engaging with grass root community need. Sharing these opportunities across the Food Partnership, Council Community Hubs, and Bury Community Support Network (including Bury Asian Women's Centre, African and Caribbean Women's Centre, Manna House homeless support), has promoted these activities to a wider cohort. Local press regularly cover key activities and events, such as cooking demonstrations.</p> <p><i>Direct action/pledge support</i></p> <p>The Bury Good Food Charter has been cascaded via the whole partnership as a communication tool to raise awareness, via local food businesses taking part in the Healthier and Sustainable Catering Award, and referenced within the service spec of the LA schools meals catering service.</p>	
<p>B) Foster food citizenship and a local good food movement</p>	
<p><i>Networks</i></p> <p>The Bury Food Partnership provides direct opportunities to share inspiration, ideas and resources, working together on food initiatives. All partners have contributed to the Bury Good Food Charter and use this tool for further promotion.</p>	<p>Do not fill</p>

Participation with the My Food Community Network is highly beneficial, promoting resources that build community awareness. Several representatives from our Food Partnership are members. At the Get Together networking event (March 2022) we shared our experiences with the new members.

The Bury Community Support Network (B.C.S.N) focus on food insecurity, collectively bid for funds, share resources to support their communities. The B.C.S.N feeds into the Bury Food Partnership (see Key Issue 3).

Access and control of spaces and sites

Bury Council have been successful in a £20 million bid to the Levelling Up Fund (October 2021) to support the development of a new flexible use market hall, significant refurbishment of Bury Market, and enhanced public realm town centre space.

As part of building the business case, research for the council was undertaken by Leeds University around the sustainability of local traditional markets. A broad range of traders and residents were consulted on the development plans. Bury Council's Business Growth and Investment team also consulted with residents, external visitors, and market traders to assess the needs and requirements of the local community. They investigated what levelling up might mean, and what investment into the town centre could achieve. These reports formed the successful funding bid application.

Grants and resources

The B.C.S.N meet monthly and come together to write bids as a group and solve problems related to food poverty. The B.C.S.N secured £40,000 funds (2021) for food, packaging, and training to be shared via this network.

Health Improvement Funds (Dec 2021) were provided to assist with covid recovery, improve health behaviours and reduce inequalities. Grants enabled communities to deliver health and wellbeing projects to local people. £35,839 has been allocated to grass roots groups, including cultural cookery classes, community cookbooks, bee education, social prescribing of nature and food growing activities. All successful bids adopted specially developed branding.

Bury Council launched a Community Climate Action Fund in December 2021. Bury is fortunate to have various green spaces that are utilised by local voluntary action groups. These groups engage the public through food growing, production and cooking. A quarter of the fund bids received were related to food action. We hope that several of these will further drive engagement everyday climate action.

Community Growing

<p>Incredible Edible have developed a network of brownfield sites across the borough into spaces for growing produce and caring for plants. It consists of 43 members, 165 email subscribers, 2680 social media followers and 98,621 impressions.</p> <p>Growing projects include: Philips Park, Belmont Rd, Whitefield Fire Station, Prestwich Clough Forest Garden, Prestwich Village, St Mary's Park, Albert Avenue Allotments, Brooklands Road Herb Beds, Stand Unitarian Planters.</p> <p>Events include Pop-up plant and chutney stalls at Village Greens, Prestwich Clough Day, Open Day at Philips Park new garden Apple Day, and Good to Grow Day.</p>	
	Total

Key Issue 3

Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

We believe good food is a right not a privilege and that everyone should be able to eat healthily every day, no matter who they are, what they do or where they live. Key to achieving this are: ensuring all those in danger of going hungry or suffering malnutrition are able to access nutritious food while working to address the underlying causes of food poverty; raising awareness of what constitutes a healthy diet and giving people the skills, resources and support needed to feed themselves well; and changing people's food environment - from institutional settings to high streets - to ensure affordable healthy food is available and accessible to all. At bronze we would expect to see a wide range of initiatives that are working to make this a reality and are having a measurable impact on people's lives. At silver, we would expect to see evidence that this is becoming a reality across most social groups, settings and neighbourhoods in your city, particularly amongst those groups most at risk.

What success could look like:

3A) Tackle food poverty - this could include but is not limited to the following:

- Establish a multi-agency partnership involving key organisations as well as people with lived experience, to identify and tackle the full range of issues that contribute to food poverty in a joined-up strategic way, ideally as part of the Food Power, End Hunger UK or Feeding Britain initiatives.
- Ensure high quality social food provision for people who might otherwise go hungry or suffer malnutrition, for example through the Healthy Start voucher scheme; Rose Vouchers; free school meals; breakfast, after school and holiday meal provision; lunch clubs and meals on wheels.
- Promote fair wages through local authority adoption of the real Living Wage for its own staff and for contractors and via campaigns to raise other employers' awareness and adoption of the Living Wage and the benefits this brings.
- Train health professionals, welfare advisers, housing and voluntary organisations in food poverty issues so they can effectively direct those experiencing food poverty to welfare support and local hardship funds, as well as to emergency food aid at times of crisis.

3B) Promote healthy eating - this could include but is not limited to the following:

- Run healthy eating and drinking campaigns including Sugar Smart, Veg Cities, Change4Life, Baby Friendly and the 50 Fountains Challenge; and give preferential treatment to healthy food ads, for example by offering them free advertising space, while restricting junk food ads.
- Provide and promote a wide range of healthy eating and healthy weight support services and initiatives, including diet and nutrition advice and support, cooking skills training, exercise and social prescribing programmes.
- Promote the adoption of holistic healthy food culture transformation programmes - such as those developed by Food for Life - in a range of settings such as nurseries, schools, colleges, hospitals, care homes and workplaces.
- Map access to healthy food against transportation routes, income, health data, proximity to schools etc. and work to prevent the proliferation of unhealthy food outlets as well as to ensure people can access affordable healthy food/drink near to where they live, work and play*.

** This could include working with caterers (cafes, takeaways and restaurants) and retailers (supermarkets, local convenience stores, markets, food coops) to increase the availability, affordability, variety, quality and display of fruit and vegetables, particularly in deprived areas; introducing or reinstating public drinking fountains; and/or including access to affordable healthy food in your Local Plan, Supplementary Planning Documents or other planning policy.*

Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food	
Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.	
A) Tackle food poverty	Points
<p><i>Multi-agency partnership working</i></p> <p>The Bury Community Support Network comprises 18 food banks/pantries directly supporting people experiencing poverty. It works collaboratively, influences strategy, supporting peers and statutory partners in achieving the best outcomes for Bury communities.</p> <p>Bury joined the Greater Manchester Food Security Action Network (January 2022) which has a combined approach to alleviating poverty.</p> <p><i>Social Food Provision</i></p> <p>Bury's action on social food provision is epitomised by Rochelle Gardner BEM, Community Champion, Morrisons – an active member in the Bury Food Partnership, she was recognised on the 2022 Queen's New Year's Honours list.</p> <p>In Bury there is 60% uptake of Healthy Start Vouchers, worth £442 per year to the average family. The national scheme digitised in spring 2022, increasing the range of retailers where this entitlement can be used (local markets etc). In addition there is help with financial hardship (vouchers for food/fuel, emergency repairs, essential goods).</p> <p>Fit and Fed and Holiday Camps (summer 2021) were a huge collaboration involving 14 external providers, 4 internal providers (libraries, museums etc) 11 schools, and 3 companies. The school catering team provided 15,401 nutritionally balanced packed lunches.</p> <p>Free School Meal vouchers (October 2021 to Easter 2022) benefited 6,470 young people from 3,346 families. The School Catering Service worked hard building confidence and interest, encouraging families to take up this offer. The service has developed a digital portal to improve perceptions of school meals, reduce waste and support communication.</p> <p>Emergency Food Cards preloaded with £5 were cascaded via supporting agencies to young people, as a pilot scheme from the Mayor of Manchester No Child Hungry Campaign. 2974 x £5 cards were issued, useable across 7 supermarket chains.</p>	Do not fill

<p><i>Promotion of Fair Wages</i></p> <p>The Real Living Wage Foundation accredited Bury Council as a Real Living Wage employer (November 2021). The council signed a legal agreement committing to the Living Wage as a key aim of the council's plans to tackle deprivation at the heart of the borough's Let's Do It strategy.</p> <p>Bury Council became a member of the Greater Manchester Good Employment Charter (Dec 2021), giving direct increases in earnings and raising standards for over 4,000 local people involved in Council services, whilst encouraging other employers to join.</p> <p><i>Training</i></p> <p>Bury has embedded the Greater Manchester Nutrition & Hydration Programme (2018 - 2022). 51 organisations and 200 Nutrition & Hydration Champions have been trained to recognise and combat the signs of malnutrition, with access to a wide range of supporting materials. Importantly these organisations have embedded prevention pathways within service level agreements, job descriptions and training requirements.</p> <p>The B.C.S.N has worked with local supporting agencies on the importance of effective signposting, linking welfare support to those accessing food banks, as part of a trajectory towards food security. The network invests funds into training members of the network for transitioning to food pantry model, food hygiene training and other training needs. To help promote a system shift to food pantries, Trust House delivered an inspiring training session (summer 2020) to the B.C.S.N, resulting in others moving to this model.</p>	
B) Promote healthy eating	
<p><i>Campaigns</i></p> <p>Bury utilises Change4Life branding and campaigns. Vending machine guidance aimed at reducing sugar has been adopted across the council. The Sugar Smart campaign has been promoted across all early years settings.</p> <p><i>Healthy eating and healthy weight support</i></p> <p>Eligible families from the National Child Measurement Programme are signposted to the Live Well Service (holistic family support for weight management with health trainers and exercise referral officers). They are also guided to local weight support initiatives and national PHE campaigns on the Bury Directory.</p>	Do not fill

Bury Adult Learning deliver varied food education, health and wellbeing courses. 16 courses were delivered over the year. The 86 enrolled learners have developed/improved their cooking skills and knowledge of healthy food. Additionally, 9 Food Safety in Catering L2 courses have been delivered, enabling 63 people to achieve this qualification.

Bury Adult Learning undertake live cookery demonstrations (Bury Market), and partner with Bury Art Gallery on food themed exhibitions. They delivered 3 online workshops during lockdown using food boxes (ingredients included) to develop knowledge of how to cook and to improve cooking skills.

Bury Adult Learning delivers education courses for parents within schools. Despite Covid challenges, these courses are now back in schools, with courses complimenting school healthy eating policies. The new Family Learning officer successfully runs What's Cooking - Healthy Eating on a Budget courses, accessed by 40 families. Many are low income and half are from BAME communities. Family budgeting courses are being initiated in community food banks leading to additional cookery courses.

Partners of the B.C.S.N have delivered cookery skills with their community centre visitors via holiday activity schemes.

Helping Yourself to Wellbeing helps individuals to self-care and health improvement. Healthy eating is one element of this course, being delivered across the community on a train-the-trainer model.

Healthy Food Culture

[The Golden Apple Award](#) recognises early years settings who improve nutrition, hygiene, and oral health. Run between council and NHS for 15 years, settings complete annual assessments, evidencing healthy snack-time policies, and promotion of principles to parents/carers. There is 75% uptake amongst our early years settings - [supporting resources](#) are held centrally on the Bury Directory.

63 primary schools are, via the School Catering Service, accredited under the [Bury Healthier Catering Award](#). They are committed to achieving the Food for Life Served Here Award within their service plan. New menus are being developed, with sustainable procurement prioritised.

Food outlets

Significant work with the Planning and Development team on implementing a supplementary planning document to reduce unhealthy food outlets around schools is ongoing, with health and wellbeing embedded as a key objective of our regional Places for Everyone Plan, prior to a new master plan due within the year. The Bury Food Strategy will be referenced in this.

The Healthier Catering Award is promoted and awarded to existing food providers. Criteria has been refreshed to include sustainability and references our Charter . Climate Action Officers work with Business Support Teams to promote uptake. Food outlets have been mapped by Environmental Health to support this work.	
	Total

Key Issue 4

Creating a vibrant, prosperous and diverse sustainable food economy

We believe that to make good food a defining characteristic of where you live depends, ultimately, on ensuring healthy and sustainable food businesses - from producers and processors to retailers and caterers - are mainstreamed as part of a revitalised local food economy. Putting good food entrepreneurs and enterprises at the heart of local economic development and promoting them to consumers not only ensures that buying healthy and sustainable food becomes the easy choice but also creates jobs, businesses and prosperity while regenerating high streets and city centres. At bronze, we would expect to see evidence that the local authority and other key bodies recognise the role and importance of sustainable food enterprises and are actively working to support their development and success. At silver, we would expect such enterprises to have become a significant part of your local food economy and to be positively reshaping the high street and wider food environment.

What success could look like:

4A) Put good food enterprise at the heart of local economic development - this could include but is not limited to the following:

- Retail, tourism, planning and economic development strategies, policies and services actively support the development and long-term success of healthy and sustainable food businesses and a circular food economy.
- Protect and/or re-establish vital sustainable food infrastructure to support shorter and value-based supply chains, such as local processing and wholesale businesses, city centre and other food markets, food hubs and distribution networks.
- Support sustainable food entrepreneurs and enterprises by providing vocational training, business planning advice, grants and financial advice, and access to land and premises through special loan and lease options and business rates reductions and holidays.
- Work to improve the diversity of the retail offer by supporting more independent retail and market stalls and more value-based retail, such as Better Food Traders and the Pantry model.

4B) Promote healthy, sustainable and independent food businesses to consumers - this could include but is not limited to the following:

- Enable consumers to find local producers, shops, markets, cafes and restaurants selling healthy and sustainable food via a well-promoted, easy to use on-line directory of local good food businesses.
- Promote local good food businesses to the public using a range of communication tools, including media features and promotions, 'restaurant weeks', food awards and other marketing, branding and business recognition schemes.
- Promote greater consumer spending in local independent and sustainable food businesses through the introduction of local currency and loyalty schemes and via promotional campaigns.
- Provide local producers with increased opportunities to promote and sell their produce direct to consumers through on-line platforms and the creation of new regular or permanent markets, box schemes, meet-the-producer events and other initiatives.

Key Issue 4: Creating a vibrant, prosperous and diverse sustainable food economy	
Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.	
A) Put good food enterprise at the heart of local economic development	Points
<p><i>Planning and economic development AND protect/re-establish food infrastructure</i></p> <p>Bury Market is a successful example of how a market can place food at the heart of a town's identity. It has won a succession of national awards, with most retail sectors represented around a core food offer. It is comparable to supermarkets but with a wider range and at affordable prices, across 200 independent stalls.</p> <p>The Market is a popular tourist destination, but plays an important community role, being particularly well-used by low-income families and older demographics. This success is driven by close collaboration between council and retailers, where local independent food suppliers work together to benefit from a large customer footfall.</p> <p>It was voted Britain's Favourite Market by visitors and nationally acclaimed for its innovation and quality at the National Association of British Market Authorities Awards (February 2022).</p> <p>Significant development is now underway to make the market a true exemplar. £20m of Levelling Up funding (Oct 2021), combined with £4.6m of council funding will grow the market through supporting infrastructure, diversity of product, and community identity. A brand-new Market Flexi Hall will host social and cultural events, directly linked to food producers and combined offers.</p> <p>The Bury Town Centre Masterplan is built around this market development and will have an important role to play in promoting the town, attracting development and inward investment. It will support bids for external funding, to further support Bury's food offer.</p> <p>Radcliffe Market has become a highly regarded venue for fresh, local, ethical food, unique in the area. The success of this community run space is the driving force behind attracting £20m Levelling up funding, supported by £30m council funding, and the development of a new multi-use civic hub. The adjoining market chambers building will be refurbished to house flexible commercial space, additional retail, food and beverage offers, with access to a newly refurbished space for community and cultural events.</p> <p><i>Support sustainable Food enterprises</i></p> <p>Both market proposals additionally incorporate brand-new wellness, leisure, library and learning centres, flexible spaces for local businesses and community groups, integrated shops, further food and drink outlets, and space for local events.</p>	Do not fill

<p>The Bury Means Business Team have joined our partnership, offering specialist advice and support to local food businesses via planning advice/access to grants, crucial during and post-Covid.</p> <p>Bury Economic Development Strategy is in development (consultation to April 2022), this will guide the Councils approach to driving forward local economic growth over the next 10 years.</p> <p><i>Improve the diversity of the retail offer</i></p> <p>The above developments will dramatically improve retail diversity in our area, built around local successes. Additionally Bury has an established B.C.S.N which in recent months have focused on the promotion of supporting more food banks towards operating as pantries. Trust House has proactively led peer support training, with Manna House becoming a food pantry, and Corrie Gardener's and Brandlestone Food Banks moving towards this model. A successful grant from My Food Community is supporting an action project to develop this model further (March – December 2022).</p>	
<p>B) Promote healthy, sustainable and independent food businesses to consumers</p>	
<p><i>On-line directories and platforms to promote local good food businesses to consumers</i></p> <p>The Bury Market Operations team received funding (2022) and are rolling out Virtual High Street a new online platform to support and promote all market traders and retail outlets (including food retailers) in Bury. Virtual High Street allows for direct communication to customers, allows for promotion of healthy food and supports increased promotion and marketing of retailers that we feel compliment and support Bury Council's strategies, including healthy, sustainable, and independent food businesses. This platform promotes greater consumer spending in local independent and sustainable food businesses through an event and loyalty scheme section on the website.</p> <p>Visit Bury tourism page promote a wide range of restaurants, cafes and artisan markets, with over 40 local food providers highlighted with their own pages. These range from farm shops to restaurants, tea rooms in galleries to coffee shops. Collectively it demonstrates the breadth of local sustainable produce that can be found. Bury Market is widely known, promoted as 'World Famous', and has a comprehensive and inviting online presence.</p> <p><i>Food Awards and branding</i></p>	<p>Do not fill</p>

The [Bury Healthier Catering Award](#) acts a promotional tool, marketing businesses as leading healthier caterers in the borough, demonstrating to customers a dedication to food hygiene, customer health and sustainability. It identifies businesses as key contributors to the health and well-being of the local community by offering health food choices.

Bury's food retailers continue to innovate in their marketing and unique food offer. [Wax and Beans](#) is an example of this, combining homemade local produce with vinyl records, as a location for good food and good music. It is located in the cultural quarter, linking to theatre and art gallery, alongside other similar high quality food outlets.

Increased opportunities to promote and sell produce

Bury Market promotes additional pitches for food traders within the market to allow them to promote their local and sustainable produce. Extra pitches are made available at key times of year e.g., Christmas food market allowing for existing traders to have additional pitches to support trade of sustainable and local produce.

Promotional campaigns to link local market stalls and food producers to lower income residents continue to be developed. A pilot scheme providing £5 vouchers at children's centres for Bury Market fruit and veg stands (combined with cookery classes) saw new connections developed between residents and healthy food offers. Bury is now promoting the more flexible Healthy Start cards for use at the markets, solidifying and promoting the value and quality on offer in the borough.

The borough has developed a reputation for food and drink events across the year, specific to our local heritage and produce. These are many and varied, but include the World Famous Black Pudding Throwing Competition, Ramsbottom Chocolate Festival, Dining with Distinction on the East Lancashire Railway, Bury Beer Festival (with a focus on local homegrown food), and Head for the Hills Festival, which incorporates local food vendors.

Total

Key Issue 5

Transforming catering and procurement and revitalizing local and sustainable food supply chains

We believe that catering and procurement provide a uniquely powerful lever for promoting good food. By transforming catering across a wide range of settings - including nurseries, schools, colleges, hospitals, care homes, workplace canteens and smaller scale catering outlets - it is possible not only to improve the eating habits of many thousands of people but also to create the large scale demand for healthy, sustainable and local food needed to underpin a fundamental shift in the food production and supply system. At bronze we would expect to see examples of sustainable food procurement policy and accredited practice in a range of institutions. At silver we would expect to see healthy and sustainable food catering becoming the norm across a full range of institutions, supported by strong local authority leadership as well as significant changes to how the procurement supply chain operates, so that it is more accessible to local, sustainable, independent and smaller scale producers and other food businesses.

What success could look like:

5A) Change policy and practice to put good food on people's plates - this could include but is not limited to the following:

- The Council develops and formally adopts a Sustainable Food Procurement policy and strategy that promotes healthy and planet friendly diets and incorporates specific commitments to source sustainable, local and ethical products.
- Individual public sector bodies adopt healthy and sustainable food policies, including nutrition standards; healthy catering and vending; 'tap water only'; local, organic and other climate/nature friendly produce; responsibly caught/farmed fish; less but better meat and ethical standards such as Fairtrade.
- Public sector organisations and large private caterers achieve recognised healthy, sustainable and ethical food accreditation, such as Food for Life Served Here, Marine Stewardship Council and Compassion in World Farming awards.
- Restaurants and other small-scale catering outlets improve their food offering as part of national accreditation schemes such as Food for Life Served Here and the Sustainable Restaurants Association or through local schemes such as the Healthy Catering Commitment and Bristol Eating Better.

5B) Improving connections and collaboration across the local supply chain - this could include but is not limited to the following:

- Establish a local cross-sector sustainable food procurement group or equivalent forum to bring together procurement officers, caterers, suppliers and other decision-makers to drive, track and promote better catering and procurement policy and practice.
- Enable procurement officers and catering businesses to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.
- Enable small scale local producers and other sustainable food businesses to better access large scale procurement markets, for example through the introduction of dynamic food procurement and facilitated cooperative supply initiatives.
- Work with procurement and supply stakeholders over a larger geographic region to develop a more strategic approach, including taking advantage of opportunities for greater aggregation and integration of local producers.

Key Issue 5: Transforming catering and procurement and revitalizing local and sustainable food supply chains	
Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.	
A) Change policy and practice to put good food on people's plates	Points
<p><i>Council procurement</i></p> <p>Implementing a sustainable procurement catering plan across the Council is a key part of the Bury Climate Action Plan. New quarterly climate change meetings bring together procurement, planning, housing, business support and waste teams, laying foundations to progress the climate action agenda. The Council procurement policy is now under review (2022) giving an opportunity to embed healthy and planet friendly diets, and commitments to source sustainable, local and ethical products.</p> <p>The Schools Catering Service work with their suppliers to ensure that food purchased is sustainable. School catering procurement standards support Bury Council's strategy around sustainable food and carbon reduction, which includes using local suppliers for all menu items. 16,000 children in Bury benefit from meals that use potatoes, fresh vegetables from Lancashire, and sustainably sourced fish. Menus are seasonal and 80 different dishes are offered through the year. Bury continue to adhere to the Independent School Food Plan.</p> <p>Bury Market stall allocation strategy actively encourages traders to use local suppliers. Most traders source local produce from their suppliers as a means of retaining food quality and ensuring competitive prices, which supports access to locally sourced affordable produce at a high standard. Examples include butchers Albert Matthews who source high quality meat produce from selected North West farms, such as native Dalesbred lamb reared at Deep Clough Farm. Long standing relationships with local farmers, giving farmers a route to market, are key to ensuring a sustainable source.</p> <p><i>Healthy catering and vending policies</i></p> <p>Vending machine guidance aimed at reducing sugar especially at leisure facilities (three sites) has been adopted across the Council. Staff council vending machines have been removed. Tap water and tooth kind policies only policies are adopted by settings such as Bury Adult Learning and early years providers (43 providers, 75% of venues).</p> <p><i>Public Sector organisations</i></p>	Do not fill

<p>The Northern Care Alliance NHS Foundation Trust (NCA) has recently published its newly approved Green Plan, linked to COP26, and aligned with the launch of the national 'Healthier Planet, Healthier People' NHS campaign. It outlines the progress made to date around key environmental priorities as well as how the Trust is gearing up to deliver its sustainability strategy to communities in Bury. In 2020 the NCA carried out an extensive review of current catering service delivery, with the view to developing industry-leading solutions for the future of patient and retail catering across the Trust within the Green Plan. A new concept and business model is being developed, with sustainability requirements embedded into procurement awards criteria. It will also include guidance around supply chains, seasonality, nutrition, SME's, and local engagement.</p> <p><i>Restaurants and other small-scale catering outlets improve their food offering</i></p> <p>The Bury Healthier Catering Award is designed to showcase businesses in Bury with regards to food hygiene, customer health and sustainability. Criteria has been refreshed to include sustainability and references the Bury Good Food Charter and Government Buying Standards.</p>	
<p>B) Improving connections and collaboration across the local supply chain</p>	
<p><i>Local cross-sector sustainable food procurement</i></p> <p>The new climate change quarterly meetings provide for the first time a platform to raise the importance of local and sustainable procurement in Bury. Climate Action Officers are also aware of new developments in procurement processes, which would allow for use of weighting geared towards healthy choices, local produce, and sustainable options, offering a more level playing field for smaller local businesses. Whilst these are currently future options, work around their suitability and viability will form part of the group's activity.</p> <p><i>Enabling procurement officers and networking</i></p> <p>The council's Head of Procurement is working with the Public Health Practitioner, looking at Sustainable Food Places toolkits, and their relevance to Bury.</p> <p>The Bury Means Business Team run regular networking events for businesses from all sectors, and has included networking events around green agendas and opportunities for local supply chains as part of climate agendas.</p>	<p>Do not fill</p>

Procurement over geographic region

To ensure local companies are aware of opportunities to bid for Council business Bury use online business portal, [The Chest](#), to advertise contracts from £5,000 in value. The Chest provides a one-stop shop for Council opportunities across the North West, has free registration and issues email alerts when contracts are advertised. Councils across the region use this facility, and this single point approach encourages greater aggregation, meaning that local producers can access regional opportunities.

Enabling small scale local producers

In a further effort to make local companies aware of lower value contracts Bury has also developed a new Request to Quotation process (within The Chest Portal) for lower value procurement opportunities, which requires purchasers to consult a Bury Supplier Database and invite at least one Bury-based company to submit a quote (if relevant suppliers exist locally).

Bury Means Business also run 'Meet the Buyer' sessions to demystify public procurement procedures and provide an insight into best practice tendering.

Inclusion of sustainability criteria within procurement awards in the NHS NCA along with an emphasis on SME's forms part of a desire to open up larger scale procurement markets to smaller providers. Bury Council are also updating their policies with similar aims.

As a means to reduce carbon footprint the School Catering Service menus have a range of sustainable plant-based items, developed with input and support from suppliers via their agreed supplier procurement framework.

Total

Key Issue 6

Tackling the climate and nature emergency through sustainable food & farming and an end to food waste

We believe that tackling the climate and nature emergency is the single greatest challenge of our time and will require a radical shift in our food and farming system towards agroecological production, sustainable diets and an end to food waste. By changing what we, as individuals and institutions, choose to eat, we can transform what, how and where food is produced and thus help to minimise any negative impacts on climate and biodiversity. At the same time, by tackling the tragedy of food waste, we can balance the need to feed a growing global population while remaining within planetary boundaries. At bronze, we would expect to see significant action on promoting and supporting sustainable food production and consumption, improving resource efficiency throughout the food chain and tackling food and food-related waste. At silver, we would expect to see an effective strategic and systemic response to the negative climate and nature impacts of the local food system.

What success could look like:

- 6A) Promote sustainable food production and consumption and resource efficiency** - this could include but is not limited to the following:
- Declare a climate and nature emergency and work with public sector institutions, businesses and citizens to deliver a joint strategy to drastically reduce the climate and nature impact of your local food system, as outlined in the 'Every Mouthful Counts' Declaration and Guide.
 - Develop and deliver a land use and management strategy that protects, enhances and makes available all Grade 1 and 2 urban and peri-urban land for both community growing and commercial sustainable agriculture.
 - Provide farmers, growers and land managers with training, advice and support on how to adopt agroecological production and management techniques and food businesses with support to improve resource efficiency and sustainability across all aspects of their business.
 - Deliver city-wide campaigns to promote a mainstream shift to sustainable food - including fresh, unprocessed, seasonal, local, organic, less and better meat and dairy, high animal welfare, Fairtrade, Sustainable Fish Cities and the Real Bread Campaign.
- 6B) Reduce, redirect and recycle food, packaging and related waste** - this could include but is not limited to the following:
- Ensure the Food Waste Hierarchy is incorporated into and shapes an integrated city-wide food waste policy and strategy that minimises food and packaging waste, eliminates food waste from landfill and ensures surplus food and food waste are diverted to the most appropriate purposes.
 - Establish a food waste collection scheme for homes and businesses that redirects food and food-related waste for composting, energy recovery (AD) or animal feed (where permitted); and promote community composting through the provision of resources and sites for communities to use.
 - Raise public, business and institutional awareness of food waste and encourage them to measure and reduce it via campaigns and events such as Love Food Hate Waste, Feeding the 5000, The Pig Idea, Disco Soup, No Loaf Lost, Your Business is Food and Guardians of Grub.
 - Ensure the effective collection of consumable surplus food from all stages in the supply chain, from farms to retail, and redistribute it to organisations feeding people in need while working to raise the nutritional standards of the food aid being offered.

Key Issue 6: Tackling the climate and nature emergency through sustainable food and farming and an end to food waste

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Promote sustainable food production and consumption and resource efficiency	Points
<p><i>Climate emergency</i></p> <p>Bury declared a climate emergency (2019) and set a target to be carbon neutral by 2038, and in response created a Climate Action Strategy and a Bury Climate Action Plan (2021) to reduce emissions, promote sustainability, improve air quality as well as the health and wellbeing of communities. Food is included in both documents as a specific section, recognising the important role our food systems play as we transition towards carbon-neutrality.</p> <p>Actions include:</p> <ul style="list-style-type: none"> • Promoting plant rich lower-energy intensity diets • Working with communities and businesses to reduce food waste • Developing our community’s knowledge of healthy food • Encouraging people to drink tap water and avoid bottled water • Encouraging diets that include fish from sustainable sources • Enabling new local “Grow your own” projects • Providing more allotments to grow local food • Supporting local independent food outlets • Implementing a sustainable procurement catering plan across the Council • Working with schools to increase awareness of food sources and sustainability • Liaising with established food bank/pantry networks to ensure food waste is used appropriately • Working with our local agricultural sector to help reduce impacts upon the planet <p>Bury established a £100,000 Community Climate Action Fund (November 2021) encouraging bids focused upon the importance of sustainable food within the realm of climate action. A quarter of the bids received were related to food including food waste reduction, growing and/or cooking.</p>	<p>Do not fill</p>

Successful bids included:

- Creative Living Centre: to revitalise and replant gardens/ allotments; train and deploy volunteers to cook plant-based meals using surplus food from FairShare.
- Asian Development Association of Bury: supporting 200 Bury East residents and BAME communities to reduce carbon, run an interactive online course on climate change awareness, and promote water protection and ecosystems with Bury Wildlife Trust.
- Friends of Clarence Park: create a community organic food growing project and offer plant-based cookery classes in the Green café. Shopping without plastic, using natural cleaning products; developing local walk maps; setting up a bike library.

Land use

Bury has a mixture of green belt and urban land, and there is a strong sense of community around these spaces with most parks being maintained by local voluntary groups. There are several sites within the borough which grow food and engage with local communities to reconnect with nature. Incredible Edible have sites across the borough with the largest in Philips Park. Organic, sustainable gardening to support biodiversity is at the core of their delivery.

To ensure that our rural communities can participate in our climate action agenda, emerging guidance from National Government with regards to farmers, agroecology and agricultural practices will be utilised in the action strategy.

The GMCA also has a £2.6M Green Spaces Fund (November 2021) encouraging local communities to improve or create new local green spaces including community gardening/food growing.

City-wide campaigns

Bury is a designated Fairtrade Town recognised by the Fairtrade Foundation.

We are currently laying down the groundwork for better community engagement and climate action is now a standing agenda item on the Bury Food Partnership agenda. Adoption of larger scale campaigns will follow.

B) Reduce, redirect and recycle food, packaging and related waste

Food waste policy and food waste collection

Recycling is a key priority and we have made significant strides over the past 10 years, less than 2% of our waste goes to landfill, and the waste that is not recycled goes to an energy from waste plant. Bury is part of the Greater Manchester Waste Disposal Authority and therefore 100% of the food that is recycled in Bury is composed into soil improver, which is then used on agricultural land. All of Bury's residents are provided with a food waste bin, and this is collected on a fortnightly basis. At present, in Bury 62% of food waste is avoidable and 43% of food waste was correctly captured in the recycling bins. We continue to work with our partnering Local Authorities, as well as our local communities to raise these figures, and as minimal food waste.

Raising public awareness

There are several organisations/campaigns within Bury supporting to reduce food waste: Love Food Hate Waste, [The Pig Idea](#) (using legally permissible food waste as animal feed), Disco Soup, No Loaf Lost, Your Business is Food, and [Guardians of Grub](#) (reducing food waste across the hospitality and food sector). Prestwich Environmental Forum are working towards their Township becoming plastic free, which will require them to liaise with businesses in the area and explain the impact of food and waste upon the planet. We currently have three zero-waste/local food stores ([Plentiful](#), [Village Greens](#) and [Flora No Fauna](#)) in Bury.

Bury Adult Learning Service have embedded climate awareness within their community cookery courses and hosted a cookery demo within Bury Market (summer 2021) which highlighted food waste, sustainability and associated air miles. Apps such as 'Olio' and '[Too Good To Go](#)' are helping Bury residents and businesses target food waste and save food from going in the bin. In Bury food waste is being reduced at both larger (Greggs, Spar, Starbucks and Morrisons) and smaller companies (State Fayre, Acapulco Cantina, Blackbird Pantry, Cinnabon and Bake & Take). Sustainability criteria has also recently been added to the Bury Healthier Catering Award for food businesses. Supermarkets have recently started to improve their recycling capabilities and residents are now able to recycle plastic at Co-op and Tesco. The supermarkets also promote the uptake of wonky veg to the public.

Redistribution of surplus food

Members of the B.C.S.N collaborate with FairShare and a wide range of local supermarkets to distribute surplus food within the local foodbanks and food pantries. The network has a successful Whatsapp group, to assist in sharing larger donations out across the network efficiently. Increasing the fresh food offer is a priority, Marks & Spencer and the Co-op supply are examples of organisations which donate a good range of fresh produce, which would otherwise go to waste (M&S have provided around [5.6 million meals](#) nationally to date). Food is also donated from schools especially around the holidays. Pantries that are set up alongside a community café share recipes and cooking skills with their visitors from the range of food provided.

Do not
fill

Total

