

**GOLD FOOD CAMBRIDGE:**

# Our journey to become a **Gold** Sustainable Food Place

March 2024



# WELCOME



*Becoming a Gold Sustainable Food Place is a fantastic achievement for Cambridge. It's a great example of what an inspiring anchor organisation like Cambridge Sustainable Food CIC can achieve by bringing different communities together to improve the wellbeing of all our residents. CSF works across the whole food system, with residents, schools, charities, food banks and the public sector, which means we all achieve more than we could on our own. The City Council looks forward to continuing our collaboration with CSF - sustainable food is our future.*

**Robert Pollock**

Chief Executive Cambridge City Council



*It is heartening to see that the diverse communities in our welcoming and dynamic city have come together with public, private and voluntary sector bodies to challenge food injustice and to improve our food system. I would like to thank each of you who has been involved in what has become a sustainable food movement, giving up your valuable time to volunteer to support various projects that have made a real difference to the lives of many people who, in this prosperous city, sometimes find it difficult to afford a warm, nutritious meal. This award is a recognition of so many people's efforts – well done all.*

**Cllr Jenny Gawthrope Wood**

Mayor of Cambridge





*We are proud to have worked with and supported Cambridge Sustainable Food as they helped the city go for gold. By working together, Cambridge Sustainable Food has helped to make healthy and sustainable food accessible to everyone in Cambridge. We still have a long way to go until we can achieve food justice for the city, but these efforts really make a difference to those that struggle to put food on the table. Thank you to all the volunteers and everyone who donated – without your support we couldn't achieve gold.*

**Cllr Rachel Wade**

Executive Councillor for Communities at Cambridge City Council



*Healthy, sustainable food, which supports our wellbeing and restores our planet, should be available to everyone, regardless of income and circumstance. While national policy continues to drive environmental damage and inequality in our food system, communities working together at a local level can bring about significant positive change.*

*It is heartening to see the breadth and depth of work going on in Cambridge around this agenda. The Food Partnership, organisations, businesses and residents across the city are showing the power of local action and I congratulate you all on achieving this prestigious award.*

**Daniel Zeichner**

MP and Shadow Minister for the Department for Environment, Food and Rural Affairs



# FOREWORD



*Cambridge Sustainable Food CIC has coordinated this bid, and although we have often played a part, the activities in it are not ours alone. They belong to the city of Cambridge. This achievement has been a ten-year journey for the city. Alongside the countless individuals and organisations contributing to Cambridge's attainment of the Sustainable Food Places Gold Award, the staff and directors at Cambridge Sustainable Food CIC have remained steadfast in their dedication to our city's food system. Through this award Cambridge is now at the forefront of national and international initiatives instigating transformative change within local food systems. Thank you to the members of the Food Partnership, who have overseen this bid, and to everyone involved for not just thinking that things could be better but doing something to make that happen.*

*Gratitude to all those who planted the seeds, nurtured the growth, harvested, cooked, and shared in this extraordinary journey. Congratulations, Cambridge, on such a fantastic award!*

**Sam Dyer MBE**

CEO and Director, Cambridge Sustainable Food CIC



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# ABOUT THE FOOD PARTNERSHIP

**C**ambridge Sustainable Food Partnership is a network of organisations, businesses, local authorities, community groups and volunteers taking vital action to build a fairer and more sustainable local food system that better serves the needs of our communities. We believe everyone should have access to food which is good for our health, good for the planet and good for the local economy.

Cambridge Sustainable Food CIC (CSF), a local non-profit community interest company, facilitates the partnership and leads and delivers work on the gold food programme. CSF is supported by a group of strategic food leaders and progressive food organisations across Cambridge, who together form the Partnership Board.

The Sustainable Food Places awards recognise and celebrate the success of partnerships, like ours in Cambridge, working together to transform local food systems.

We were proud to be one of the first cities nationally to achieve a silver award in 2021. But with many people still struggling to put food on the table, and food systems still a leading cause of the health and climate crises, we knew there was much more work to do.

In 2022, we launched Gold Food Cambridge - our campaign to deliver even more lasting progress on sustainable food in the city, and to achieve a gold award from Sustainable Food Places. Together we worked tirelessly to develop and deliver the campaign, with lots of ways for residents, organisations and food businesses to get involved, including a range of exciting events, monthly 'gold food challenges', our Food for the Planet festival and social media campaigns.

## Our work has focussed on six key themes:

- Working together to provide good food for Cambridge
- From food insecurity to food justice: a new approach to ensure good food for all
- Action on climate and biodiversity
- Building a local good food movement
- Supporting a sustainable food economy
- Transforming catering and procurement.

The Partnership Board, in collaboration with other local stakeholders, identified two key local priorities, food justice and climate and biodiversity action, that would receive particular focus and be our areas of excellence for the award.

This document showcases and celebrates some of the important work that has contributed to Cambridge becoming the third city in the UK to achieve a gold award from Sustainable Food Places. This prestigious award puts Cambridge on the map as leading the way nationally and internationally on local food system change.

**CONGRATULATIONS AND THANK YOU ALL!**

**#YESWECAM**



# WORKING TOGETHER TO PROVIDE GOOD FOOD

**Organisations, businesses, community groups and residents across the city are working together to get good food on everyone's plates.**

Building on the achievement of the city's Silver Award in 2021, the Partnership Board led the Gold Food Cambridge Action Plan, continuously advocating for better food in the city. A number of other brilliant local networks and organisations support this work, including:

- Cambridge Food Poverty Alliance, established and chaired by CSF
- Climate Change Forum and City Leaders Climate Change Group, convened by Cambridge City Council
- Community Food Hubs network, convened by CSF
- Holiday Lunch providers network, coordinated by CSF and Cambridge City Council
- Sustainable Food Business Alliance, convened by CSF
- The Colleges' Catering Managers Committee, representing the 31 University of Cambridge affiliated colleges.

## A strategic approach

Through our ten-year journey to achieving gold, we have seen that real change requires long-term vision and a consistent approach. That's why we know sustainable food must be embedded into policies and strategies throughout the city.

Food access and sustainability are included in the City Council's anti-poverty, climate change and biodiversity strategies and guidance on incorporating food growing for new developments. Food is part of the County Council's Health and Wellbeing Strategy, including creating an environment to enable healthier eating.

Cambridge City Council, University of Cambridge, the Colleges' Catering Managers Committee and Anglia Ruskin University have long-standing commitments to supporting this work through their sustainable food policies and the City Council's grants programme. Cambridge Ahead Youth Advisory Board also has a commitment to attaining Gold Food status, as well as promoting urban growing.

Sustainable food work is also developing throughout Cambridgeshire; CSF supported Cambridgeshire County Council and districts to build food poverty alliances in their own areas, enabling surplus food distribution and securing funding for local food projects.







# FROM FOOD INSECURITY TO FOOD JUSTICE

## A NEW APPROACH TO ENSURE GOOD FOOD FOR ALL

**A**midst the challenges posed by the cost of living crisis and the pre-existing struggles of many individuals to adequately provide for their families, our mission is to reshape Cambridge's story from a city grappling with food insecurity to one championing food justice. Our vision is one where every resident enjoys equal access to nutritious, sustainable food, fostering a community where well-being is prioritised and shared by all.

### Cambridge Food Poverty Alliance

The aim of the Cambridge Food Poverty Alliance is to strategically and collaboratively address food insecurity within the city. Comprising more than 27 organisations spanning the voluntary sector, local authorities, food banks, and community groups, the Alliance was established in 2018 and has met regularly ever since. The Alliance developed a Food Poverty Action Plan around four key themes: children's access to food, emergency access, advice and signposting and community responses.

The Alliance was particularly responsive and able to deal with the challenges around food access during the pandemic, developing a three-pronged approach to support local people with food through:

- community meals
- signposting
- establishment of 8 Community Food Hubs.

In partnership with the City Council and CSF, the Alliance has organised two food justice conferences. The latest conference showcased a film commissioned by the Alliance, delving into the connections between ill health and food insecurity, furthering our collective understanding and commitment to tackling these issues.

### Campaigning

The City Council passed a motion declaring Cambridge a Right to Food City, calling on the national government to enshrine the right to food in law and ensure that sufficient support is provided for people who are struggling to eat. Cambridgeshire County Council also agreed that it will not advertise or take sponsorship from organisations that are in conflict with its strategies and policies, including around healthy lifestyles and the environment. Daniel Zeichner MP and Sam Dyer (CSF's CEO) attended a day of action at Westminster alongside other Sustainable Food Places organisations to show support for the role food partnerships play in delivering long-term solutions and building resilience in our food systems.

In 2023, Cambridge City Foodbank launched the Essentials Guarantee campaign locally to raise awareness of the causes of food insecurity, and demand equal access to healthy food for all. Foodbank staff attended a Parliamentary reception to advocate for change to a cross-party group of MPs.

The City Council is a Living Wage Employer and has a dedicated officer to continue to promote this across the city. Ninety local organisations are Living Wage accredited.




## Food distribution and community support

Cambridge's eight Community Food Hubs have been steadfast in delivering essential food assistance, extending their support beyond the pandemic and navigating the challenges posed by the current cost of living crisis.

CSF remains committed to aiding those at risk of food insecurity by supplying fresh produce and essential pantry items to the Community Food Hubs, alongside other frontline organisations and community cooking projects.

While the Community Food Hubs played a pivotal role in providing emergency food aid during the pandemic, our collective understanding of food justice propels us towards a broader vision—one that transcends emergency relief and strives to make affordable food accessible to all. In collaboration with CSF, Cambridge City Foodbank, and the City Council, the Community Food Hubs are currently exploring avenues for a transition to the development of social supermarkets.

Cambridge City Foodbank provides emergency food parcels to residents through six city venues and operates two Fairbite social supermarkets for people referred by a professional agency because they are struggling to afford food. Foodcycle, Cambridge Community Kitchen, Cambridge United Community Foundation and others provide meals and social eating opportunities in the local community.



*They're helping more than just food. It's the way they help my mental health... it's made my life easier, I can cope. I'll get some fresh vegetables which I couldn't afford to buy in the shop, not with electricity, gas and water and the rest of it. In fact not sure I'd even be here if it weren't for this - I think I'd have given up - but they've changed my attitude.*

Visitor to Church of the Good Shepherd Community Food Hub and Living Room, featured in the film Hidden Voices.

**#YESWECAM**



The city's open access Holiday Lunch programme, supported by the City Council, ensures that those families on low incomes can enjoy activities and a nutritious meal during the school holidays. Fifty events across 11 venues provided 2,476 meals to children and families in 2022/23. The holiday lunch network spans City Council community centres, churches and other venues across the city and is supported by chefs from local businesses and organisations, volunteers and encourages the participation of parents in developing the programme.

**DURING 2022/23:**  
Community Food Hubs received 22,271 visits  
Cambridge City Foodbank distributed 14,500  
3-day supplies of emergency food.

**DURING 2022/23:**  
187 tonnes of food were distributed by CSF  
and the Community Food Hubs, including:  
*90 tonnes of surplus food saved from going to waste*  
*5 tonnes of agrecologically grown fruit and*  
*vegetables from CoFarm*



# AKEMAN COMMUNITY CENTRE



## Good Food Neighbourhoods

CSF aims to support communities to build connections through food. A Good Food Neighbourhood is a place-based, hyper-local systems approach that uses food as the lens through which we tackle some of the most pressing issues such as obesity and diet-related ill health, climate change, food inequality and loneliness and isolation.

There are areas of the city that, thanks to existing projects, are great examples of where this type of approach is already happening. In Abbey ward for example, CoFarm, Abbey Food Hub and Abbey People are coming together around food to create a synergy of local people and community that has decreased loneliness, improved mental health and is leading to volunteer opportunities and employment.

At Akeman Street Community Centre, Shah Jalal Food Hub is bringing people together to build community around food and health. Through a series of seasonal events coordinated by CSF, featuring holiday lunches, plant-based cookery demos and recipes and gardening pop ups, community members can shape and participate in food activities going on in their area.

**CSF has also been developing a Good Food Neighbourhood with the St Philip's Church community, including:**

- Weekly pay-as-you-feel meals for the community using primarily surplus food, cooked by volunteers
- Cookery workshops on affordable, healthy, plant-based meals for visitors to the church's warm space
- Meals for local church group 'Phil's People'.

CSF is delighted to have been selected as one of ten organisations globally to receive mentoring from Made In Hackney Global Plant Kitchens to set up a plant-based community kitchen in Cambridge. CSF has established a social enterprise catering service using surplus, local and sustainably produced food, prepared within St Philip's Church kitchen, to generate income for food justice and community projects into the future.



## Wider advice and support

Cambridge City Foodbank has begun working in partnership with Cambridge Citizens Advice, to offer free financial advice at their venues. In the first five months of operation, around £96,000 of unclaimed grants and benefits had been identified.

CSF continues to update and provide a signposting service for frontline organisations and for people to access food support locally. CSF has worked to promote Healthy Start vouchers for families on low incomes, translating information into different languages and promoting them - together with information about free school meals and holiday lunches - at six women's health sessions, a Ukrainian residents' group and seven cost of living support pop-ups.

Local GP practices are building up a social prescriber and health coach network which includes referrals to local food projects such as the Trumpington Doctors' Surgery allotment. The HAY Cambridge and Joy apps are also being used locally to help people to find activities to boost health and wellbeing, including through food.







# ACTION ON CLIMATE AND BIODIVERSITY

**O**rganisations, businesses and communities have been working together to tackle the climate and nature emergency through action on sustainable food, farming and food waste. The food system is a key contributor to climate change, generating up to one third of global greenhouse gases, and is the primary driver of biodiversity loss worldwide. Changing the way we eat and produce food is one of the most powerful things we can do for the planet.

## City-wide policy

Sustainable food is embedded in the City Council's climate strategy. The local authority signed the Glasgow Food and Climate Declaration launched at the UN COP26 climate negotiations and supports food and climate action through funding community groups and promoting plant-based food.

In 2023, Cambridge was named an 'A' List City by the Carbon Disclosure Project for the action the Council is taking on climate change, including food. Climate Emergency UK also ranked Cambridge City Council second of all district councils in the UK for the actions it has taken towards net zero.

The Council's Sustainable Design and Construction Supplementary Planning Document encourages developers to incorporate food growing in new housing and non-residential developments. CSF worked with local developer Socius to establish a sustainable food statement of intent, which includes food growing, for the Devonshire Gardens development, which recently received planning approval.



## Universities leading the way

University Catering Service at the University of Cambridge has a progressive Sustainable Food Policy which excludes beef and lamb, reduces other meat and dairy products on menus and cuts food waste. Anglia Ruskin University is targeting a 50% reduction in the amount of meat being sold in its catering outlets by 2026.

University Catering Service's Sustainable Food Policy has cut carbon emissions per kilogram of food purchased by an estimated 33% and land use per kilo by 28%.

The 31 affiliated Colleges, serving over 100 million meals a year, are also working to reduce meat consumption, promote plant-based food and take wider action on sustainable food. Some Colleges are promoting carbon labelling of menus to inform food choices and Darwin College was the first Cambridge College to hold a fully plant-based May Ball. The Colleges have also been working in conjunction with a research group at Cambridge Zero, university scientists, students and catering managers to run plant-based cookery training at Market House restaurant.

The Cambridge Conservation Initiative, a collaboration between the university and 11 national and international conservation organisations, works with the Global Food Security Interdisciplinary Research Centre at the University of Cambridge to find sustainable solutions for food production and biodiversity conservation, and with Cambridge Zero to create nature-based solutions to climate change. The University has also set out a plan to protect and enhance the biodiversity of its farmland estate over the next ten years.

## Land use framework

CoFarm CEO, Gavin Shelton, was co-chair of the Food, Farming and Countryside Commission Cambridgeshire inquiry, which developed and tested a Multifunctional Land Use Framework in the county to inform national work. The framework could support better decisions about how land is used, including for food production, and enable climate change mitigation and adaptation, nature restoration and wider benefits. Partners are proactively engaging with key stakeholders around piloting the framework in the county.



# EAT FOR OUR FUTURE



**Pledge to Eat a Climate Diet**  
Easy steps. These are small but changes you can make in a day!

- 1. Reduce your meat intake.
- 2. Choose a plant-based meal.
- 3. Swap to local produce.
- 4. Buy seasonal fruit or veg.
- 5. Buy loose leaf tea.
- 6. Buy loose leaf coffee.
- 7. Buy loose leaf herbs.
- 8. Buy loose leaf spices.
- 9. Buy loose leaf oils.
- 10. Buy loose leaf vinegar.
- 11. Buy loose leaf honey.
- 12. Buy loose leaf salt.
- 13. Buy loose leaf sugar.
- 14. Buy loose leaf yeast.
- 15. Buy loose leaf baking powder.
- 16. Buy loose leaf baking soda.
- 17. Buy loose leaf bicarbonate of soda.
- 18. Buy loose leaf citric acid.
- 19. Buy loose leaf tartaric acid.
- 20. Buy loose leaf malic acid.
- 21. Buy loose leaf fumaric acid.
- 22. Buy loose leaf succinic acid.
- 23. Buy loose leaf lactic acid.
- 24. Buy loose leaf acetic acid.
- 25. Buy loose leaf propionic acid.
- 26. Buy loose leaf butyric acid.
- 27. Buy loose leaf valeric acid.
- 28. Buy loose leaf caproic acid.
- 29. Buy loose leaf caprylic acid.
- 30. Buy loose leaf capric acid.
- 31. Buy loose leaf lauric acid.
- 32. Buy loose leaf myristic acid.
- 33. Buy loose leaf palmitic acid.
- 34. Buy loose leaf stearic acid.
- 35. Buy loose leaf arachidic acid.
- 36. Buy loose leaf behenic acid.
- 37. Buy loose leaf lignoceric acid.
- 38. Buy loose leaf cerotic acid.
- 39. Buy loose leaf montanic acid.
- 40. Buy loose leaf myricanic acid.
- 41. Buy loose leaf heptacosanoic acid.
- 42. Buy loose leaf octacosanoic acid.
- 43. Buy loose leaf nonacosanoic acid.
- 44. Buy loose leaf triacontanoic acid.
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**Eating for our Future**  
**Eat a Climate Diet**  
CAMBRIDGE SUSTAINABLE FOOD

CHESTERTON GARDEN CLUB

COME AND SAY HELLO!  
TIPS FOR EATING SEASONALLY  
RECIPES AND FOOD SAMPLES  
LEARN ABOUT EATING FOR OUR FUTURE - AND HOW TO MAKE YOUR DIET CLIMATE FRIENDLY!

**Hodmedod's GREAT BRITISH beans**  
Split Dried Fava Beans  
Perfect for soups, dal, stews, falafel, chips...  
NO NEED TO SOAK

COME and play our Climate Diet Game!  
Try some tasty free Hodmedod's Snacks!!

## Climate diets

CSF worked with Sustain to support development of their national climate campaign 'Food for the Planet', which aims to tackle the climate and nature emergency through food. CSF's climate diets campaign has run across the city and into South Cambridgeshire, promoting less and better meat and dairy, less food waste and local and seasonal eating through events and stalls, cookery workshops, the Cambridge Climate Charter, Sustainable Food Business Alliance and awards scheme.

The Global Food Security Interdisciplinary Research Centre at the University of Cambridge also runs an ongoing popular events programme which shares insights and debate around meat and dairy reduction, promoting pulses and sustainable farming.



CSF's Food for the Planet festivals, supported by Cambridge City Council and Sustain, have attracted over 2,000 people each year to cook, eat, grow and learn about planet-friendly food. The programme of over 30 events across the city featured zero waste cookery workshops at the Grand Arcade, community meals, film screenings, school climate lunches and food business climate specials, and a panel discussion with filmmakers Six Inches of Soil and local farmers about agroecological growing.

CSF continues to collect and distribute surplus food to the community through the Community Food Hubs and other organisations. FoodCycle and Cambridge Community Kitchen also repurpose surplus.

CSF and the Community Food Hubs distributed 176 tonnes of surplus food over the last two years, saving 123 tonnes CO<sub>2</sub>e (based on diversion from landfill). CSF also buys surplus food from national food distribution charity, Fareshare, cutting food waste and greenhouse gas emissions even further.

## Growing and serving planet friendly food

CSF's sustainable food business directory, an online guide to sustainable local food outlets, growers and wholesalers, continues to expand. The sustainable food business award scheme has been redeveloped with awards for environment, sourcing and society, with 34 businesses holding an award and many having sustainable food policies.

The Sustainable Food Business Alliance enables sharing of best practice around sustainable food policy and practice. The group, and many in the wider food business community, are adopting sustainability commitments such as serving Marine Stewardship Council (MSC) certified fish, purchasing local and seasonal produce, carbon labelling and wider environmental goals such as achieving net zero by 2030.

CoFarm co-created an agroecological community farm with and for the community in Abbey, the most deprived ward in the city. The farm, now entering its fifth growing season, has donated over 25 tonnes of premium quality fresh fruit and vegetables worth over £100,000 to the eight Community Food Hubs. CoFarm has recently started to supply local restaurants and wider communities and is currently negotiating for more sites in and around Cambridge, with a new site at Fulbourn commencing in September 2024. CoFarm and CSF are working on a new model to allow low-income families to access local produce at an affordable price.





# BUILDING A LOCAL GOOD FOOD MOVEMENT

**C**ambridge has a vibrant and active community working for a more sustainable food system.

## Campaigns, events and activities

CSF runs campaigns to inspire and enable action, including climate diets and Grow a Row, which encourages residents, allotment groups and community growers to grow and donate food to the Community Food Hubs.

Grow a Rowers donated 2.4 tonnes of fresh produce to the Food Hubs in 2022/23 and the project was featured in Gardeners' World magazine.

Cambridge hosts many community growing opportunities, with the yearly calendar including Seedy Sunday seed exchange in Trumpington and meetups at spaces such as Transition Cambridge's Empty Common Community Garden, as well as activities around Sustain's national Good to Grow weekend, to mark each new growing season.

*"Growing your own food and plants connects us to the earth and its natural cycles. As part of Good to Grow 2022 visitors learned how to sow seeds, and even took home what they had sown!"*

Cambridge Central Mosque garden member







The partnership has also promoted and participated in public consultations on city planning to weave sustainable food into the future of our city.

### Volunteering

We are immensely grateful for our amazing team of volunteers, without whom we wouldn't be able to do our work.

CoFarm hosts volunteers throughout the growing season to co-create and manage the community farm. They also welcome local volunteers to the farm as part of annual celebrations of volunteers' contributions to the work of CoFarm, CSF and the Community Food Hubs.

Last year, 469 volunteers gave 12,756 volunteer hours to CSF and the Community Food Hubs. Cambridge City Foodbank has a team of 200 dedicated volunteers and the Community Food Hubs are primarily volunteer-led. Over 90 local businesses and organisations across the city also supported CSF's food justice programme last year through volunteering and donating food and money.

### VOLUNTEER CASE STUDY: PETER

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

***It is a privilege to have opportunities to give something back to this place and its people. Not only is the voluntary work rewarding in itself but there is always great camaraderie at events - it has been great to meet so many people involved in food justice locally, including the team at CSF and at CoFarm...I am grateful for the work they do and honoured to be part of it."***

# SUPPORTING A SUSTAINABLE FOOD ECONOMY

**C**ambridge is known for its thriving food scene. With a host of independent, diverse and plant-focused eateries, producers and retailers, it is a wonderful place to visit, live and eat.

## Sustainable food infrastructure and diversity

Cambridge Market has been a mainstay of the city for centuries, selling locally grown and organic fruit and vegetables. A new farmers' market at Station Square, featuring produce from growers such as Sweet Pea Market Garden, has expanded access to sustainable, local produce in the city. FoodPark's twelve independent street food vans now serve five locations around the city each week, with frequent queues around the block.

Cambridge Food Hub is also enabling more sustainable and local produce to reach the city, delivering fruit, veg and other products from 44 local suppliers to businesses in the area. Cambridge Organic, Waterland CSA and others provide veg box delivery schemes for residents, and charitable projects Darwin Nurseries and Prospects Trust sell directly to the public.

Cambridge is also lucky to have wholefood cooperatives Arjuna and Daily Bread, ethical refill shops such as Full Circle, agroecological community farm CoFarm and food solidarity collective Cambridge Community Kitchen. There is a diversity of food from different cultures available from market traders and local shops such as Pod Orlem and Al-Amin, and Mill Road has become an even more diverse food destination in the city.

## Supporting sustainable food enterprises

Food businesses can access enterprise support through Allia and University of Cambridge-affiliated programmes. Growth Works has also worked with businesses such as Fitzbillies, whom they enabled to offer an apprentice scheme *"...going from no apprentices to seven, of whom four are bakers, two are management degree students, one is a chef, and we'd love to take on more in the future"*.





Cambridge Regional College runs catering, hospitality and culinary arts courses and apprenticeships for learners aged 16+. Healthy eating and sustainability are central to these courses, as well to the college's wider training programmes. Students run The Park restaurant, café and bakery and supported learning students can undertake placements at venues including St John's College. Apprentices work in catering establishments across the region and take part in activities like the CRC Apprentice Takeover of the Gonville Hotel as part of National Apprenticeship Week.

The Sustainable Food Business Alliance, led by CSF, creates a network where members can share knowledge and expertise e.g. a plant-based cafe advising an Italian restaurant on plant-based ingredients, or linking a large caterer with a smaller cafe to share their operations knowledge.

Businesses say our Sustainable Food Business Alliance is brilliant for:

- "Networking, sharing ideas and best practice. Learning from organisations and getting inspiration".*
- "Learning about new solutions and ideas"*
- "Joining voices and interests so they can be advanced as one"*

Food businesses also have the opportunity to boost their profiles through the annual Food for the Planet Festival and CSF's sustainability award scheme. Grub Club continues to convene quarterly food business networking events. CB Travel Guide runs food tours around the city and Cambridge BID convenes Love Cambridge Restaurant Week and promotes the Love Cambridge Gift Card.

# TRANSFORMING CATERING & PROCUREMENT

**P**olicy and practice have been changing in the city's schools, universities, workplaces and food businesses to put more good food on people's plates.

Over 17,700 students are catered for in schools, nurseries and universities which hold or are working towards Food for Life accreditation from the Soil Association, a scheme which recognises commitment and action on healthy sustainable food in public settings.

Anglia Ruskin University is working towards a Food for Life Served Here award by July 2024. It has committed to reducing meat consumption on campus by 50% by 2026, and its Sustainable Food Policy includes commitments to buying free range eggs, Red Tractor Assured or equivalent as a minimum standard for meat, avoiding unsustainable fish and prioritising local food in catering for its 10,000+ students.



The University of Cambridge has a well-developed Sustainable Food Policy which promotes sustainable purchasing. The 31 Colleges have similar commitments, which collectively influence over **100 million meals per year**.

Cambridge's new Children's Hospital is being developed using a whole systems approach to food, incorporating sustainable and fresh produce cooked from scratch on-site.

Many workplaces have commitments to sustainable food sourcing and the Sustainable Food Business Alliance is helping members choose more sustainable products through showcasing local suppliers.












*"Thanks to the Sustainable Food Business Alliance I've changed some of my suppliers for more sustainable options and plan to change more."*

*"I now have the ability to convey sustainability and its importance to my co-workers".*

Sustainable Food Business Alliance members





 <p>EAT OUT, RESTAURANT, CAFE, COOKERY CLASSES, CATERING, CSF AWARD HOLDER</p> <p><b>Cambridge Cookery School</b></p>	 <p>EAT AT HOME, MARKET STALL</p> <p><b>Cambridge Farmers' Market</b></p>	 <p>SHOP/RETAILER, WHOLESALER</p> <p><b>Cambridge Food Hub</b></p>	 <p>VEG/FRUIT BOX SCHEME, EAT AT HOME, SHOP/RETAILER, WHOLESALER</p> <p><b>Cambridge Fruit Company</b></p>	 <p>EAT AT HOME, MARKET STALL</p> <p><b>Cambridge General Market</b></p>
 <p>EAT AT HOME, VEG/FRUIT BOX SCHEME, SHOP/RETAILER, CSF AWARD HOLDER</p> <p><b>Cambridge Organic</b></p>	 <p>EAT AT HOME, SHOP/RETAILER, FARMER/GROWER, WHOLESALER</p> <p><b>Cam Valley Orchards</b></p>	 <p>SHOP/RETAILER, EAT AT HOME, PRODUCER, WHOLESALER, CSF AWARD HOLDER</p> <p><b>Cambridge Juice</b></p>	 <p>EAT AT HOME, MARKET STALL, FARMER/GROWER</p> <p><b>Camcattle</b></p>	 <p>FARMER/GROWER, WHOLESALER</p> <p><b>Capel Mushrooms</b></p>

## Revitalising local and sustainable food supply chains

CSF's Sustainable Food Directory promotes over 100 local, sustainable businesses and includes a wholesale section to enable local businesses to find ethical suppliers.

The City Council introduced a commitment to transition to plant-based food at meetings and civic events and ensure these options are available in wider Council spaces. The Council supported CSF to develop sustainable food procurement guidance for traders at wider events, such as the Cambridge Folk Festival, which welcomes thousands of people each year.

Produce grown regeneratively by CoFarm and Flourish are supplying local and London-based restaurants and the County Council is exploring how to increase agroecological production, sustainable practices and local routes to market within county farm tenancies. Cambridge Food Hub and Cambridge Organic are also playing a key role in enabling market access for sustainable, local producers.

Partners are proactively engaging with key stakeholders around piloting the Multifunctional Land Use Framework within the county, following the work of the Food, Farming and Countryside Commission, which could enable a more strategic approach to local food production and access in the future.

# LOOKING TO THE FUTURE

**The Partnership Board is composed of representatives from across the local food system, including Executive Councillors for Communities and Planning, members of the Food Poverty Alliance, Sustainable Food Business Alliance and community organisations. The board takes a systems approach to programme development and is committed to continuing to work together for change beyond our gold award. We know there is still much to do, and are excited about our plans for the future.**

The Food Poverty Alliance has a large membership from local community and frontline organisations across the city. Members know their communities and are well placed to respond and adapt to local needs. Their interactions with those they support will continue to inform and direct the Alliance's work.

Sustainable food commitments are embedded into City Council and County Council policy. The City Council continues to support local groups with funding and other resources to deliver sustainable food commitments, including the transition of the Community Food Hubs towards social supermarkets and capital investment for the development of a social enterprise community kitchen to support food justice work longer term.

CoFarm is expanding its operations to Fulbourn in September 2024 and several Cambridge science and innovation parks are incorporating the model into their site masterplans and operations.

Large organisations and caterers are embedding sustainability in their policy and practices. The two universities, including all 31 Colleges, have sustainable food policies in place. The universities and Cambridge University Hospital also have wider environmental and net zero carbon commitments. The new Children's Hospital is being developed using a whole systems approach to food.

The Food Partnership will continue to support these projects and work in and with Cambridge communities to develop a better, fairer, more sustainable food system for all of us.





# CAMBRIDGE SUSTAINABLE FOOD

Registered Community Interest Company: 1114507

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 Cambridge Food

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 Cambridge Sustainable Food CIC

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

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