

## **Background on Brighton & Hove Food Partnership**

This appendix gives details of:

- Current Food Partnership Board & Food Team
- Food Partnership Achievements
- Brighton & Hove Food Partnership Mission Statement

### **Current Food Partnership Board**

Chair, Sue Dibb, Sustainable Development Commission

Treasurer, Tom MacMillan, Food Ethics Council

Vice Chair, Alan Lugton, Care Co-ops/Nourish/20-20 Café

- Cllr Denise Cobb, Deputy Leader B&HCC
- Francesca Iliffe, Sustainability Officer, B&HCC
- Kate Lawson, BHPCT
- Annie Alexander, BHPCT/Healthy City Partnership
- Clare Devereux, Food Matters
- Barbara Myers, Radio 4 Food Programme
- Jethro Carr, Kitchen Academy
- Nick Fry, Carers Centre Manager
- Peter Deadman, Founder Infinity Foods & Brighton Natural Health Centre
- Joyce Edmond Smith
- Durwin Banks, Farmer

### **Current Food Partnership Food Team**

- Executive Director, Vic Else
- Food Partnership Co-ordinator, Ann Baldrige
- Community Nutrition Manager, Jannette Smith
- Health Promotion Community Dietician, Rachel Hollingdale
- Health Promotion Community Dietician, Susan Morgan
- Cookery Development Manager, Erika Adler
- Cookery Development Worker, Jocelyn Dodgson
- School Food Policy Manager, Paul Streetly
- Referral Co-coordinator (weight management) & Admin, Vicky Dagnan
- Referral Co-coordinator (weight management) under recruitment

### **Food Partnership Achievements**

- Produced City Food Strategy 2006: Spade to Spoon: Making the Connections. A Food Strategy and Action Plan for Brighton & Hove in 2006 with full involvement of the city council and PCT
- Has a turnover of around £450K p/a of health funding including Brighton & Hove PCT SLA, Health City money and Communities for Health Funding. Delivers considerable health promotion work across the city on food/health issues
- Membership of 300 consisting of residents and organisations interested in and working on food related issues.
- Annual grant scheme has been running for 3 years: 'Good Food Small Grant' scheme offering £15,000 p/a to community groups and schools for food projects.

- New community kitchen established for teaching cookery to community workers and residents, Village Centre, Portslade (completed March 09).
- Funding programme run alongside Good Food Grants with £10,000 for equipment to improve kitchens in the community to enable these spaces to be used for more cookery training and associated activities
- Delivery of MEND: a family-based programme for overweight and obese children aged between 7-13 years and Mini-MEND for 2-4 year olds Delivered at King Alfred and Prince Regent and Moulsecoomb Leisure Centre and in future Roundabout Children's Centre, Whitehawk. Takes referrals from GPs and school nurses.
- Delivery of Shape-Up: a healthy lifestyle programme Delivered in Moulsecoomb Leisure Centre, Crew Club in Whitehawk, BRIGHTHELM Centre, in central Brighton, and hoping to add a second central Brighton programme. A new programme will start soon in Portslade.
- Coordination of School Food Action Group & newsletter 'Eat'
- Helped set up George Street Farmers' Market
- Delivered 3 Local Produce Festivals in schools
- Annual Big Food Debate as part of Food & Drink Lovers Festival
- Allotment matchmaking Scheme
- Website & Quarterly newsletters to members
- Offers strategic network & support to Food based organisations in the city
- Cookery Development Manager works across East Brighton delivering cookery training to adults and children. Focus on 'cooking on a budget'.
- Cookery Development Worker works across Central and West B&H, teaching cookery skills to adults and children. Also currently supporting the development of a food co-op in Portslade.
- 'Cook Train' ( a new project), will train trainers to teach a set of basic recipes to local residents (this is based on Jamie Oliver's 'pass it on' idea)
- Cookability – Run by & worker: termly Cookability courses in East Brighton. A second programme to run termly in Portslade. Third evening programme to run soon.

### **Brighton & Hove Food Partnership Mission Statement**

The Brighton and Hove Food Partnership works across the community to strengthen the growth and development of a localised food system which promotes social equity, economic prosperity, environmental sustainability, global fairtrade and the health and well-being of *all* residents.

It aims to develop an integrated, cross-sectoral approach to food policy, which links initiatives within public health, environmental sustainability, community development, education, agriculture, cultural and economic development, waste management, urban planning/land use and tourism.

### **Aims**

The Brighton and Hove Food Partnership aims to:

- support educational initiatives across all sectors of the community to raise awareness of the production of food and its role in supporting health, the economy and the environment, in a local and global context;

- provide networking opportunities and the exchange of information, support and advice for individuals and organisations working on food initiatives across the City and beyond, in order to build skills and capacity, and to encourage linkage between diverse sectors;
- lobby Governmental agencies at local, regional and national levels, run local campaigns within the City and influence policy and planning decisions, in order to further the aims of the Partnership;
- increase access for *all* residents within the City to nutritious, safe, affordable food in culturally and socially acceptable ways;
- promote food production systems which conserve and enhance the environment;
- encourage the development of a vibrant local food economy, expand local<sup>1</sup> food production and create opportunities for City residents to access locally produced food;
- introduce procurement policies within public institutions such as schools, hospitals, etc. which favour the use of regional and locally produced healthy food, and which strive to support environmental sustainability, animal welfare and fairtrade;
- reduce, re-use and recycle waste generated by the food system, e.g. reduce packaging, compost organic waste to improve soil fertility;
- provide a policy forum to initiate research, publications and activities that encourage the exchange of ideas both within the City and beyond, and to inform, and be kept informed, of emerging trends in local and global food policy;
- be accountable to and rooted in the participation of *all* sectors of the community, give voice to those not normally heard, to reflect the social diversity of the City, and to celebrate the part food plays in the community and culture of the City.

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<sup>1</sup> In this context 'local' includes growers and producers in the immediate feeder areas to Brighton and Hove City.

