

**Good Food in Greenwich Action Plan**  
**Procurement and the Power of Economy Sub Group**

**July - October 2015**

| Priority Action  | What we're currently doing  | What our plans are/What do we need to do?   | Who/How?   |
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| <p>1. Promoting Healthy and Sustainable Food to the Public</p> | <ul style="list-style-type: none"> <li>• Unicef Baby Friendly Award accredited to Level 3</li> <li>• Breastfeeding Welcome accredited</li> <li>• Eat Better Start Better in 30 Early Years Settings (all LA)</li> <li>• Food Policy published in 2003</li> <li>• Food Charter published by Spring 2015 and communicated across Greenwich</li> <li>• Partner commitment to actions supporting the Charter from the partnership across LA, third sector, universities and industry</li> <li>• Create website for people to sign up to charter</li> <li>• Facebook page and twitter to engage with public</li> <li>• GCDA working with individual organisations to take them through the GFiG process and create individual action plans for each across the subject areas</li> <li>• Fairtrade event – <a href="#">28<sup>th</sup> February</a></li> <li>• Summer network event in General Gordon Square - massive success engaging with over 250 people, 8 traders, 5 info stalls, music, activities and in the region of 3000+ people through the square</li> </ul> <p>GSPlus update:</p> | <ul style="list-style-type: none"> <li>• Map all Good Food in Greenwich businesses – MT has been speaking to Greenwich University about students undertaking this as a project – to start late Sept/Early Oct</li> <li>• Organise a Procurement conference in the spring 2015 to target procurement officers. This is not happening now because there will be 2 separate events to explore the role of the food economy in Greenwich and these are:               <ul style="list-style-type: none"> <li>• Members event to be held early December</li> <li>• Master Class on Food and the Economy early next year</li> </ul> </li> <li>• Further promotion to businesses – GCDA Food Environments tender. All the outcomes for this tender can be seen <a href="#">here</a></li> </ul> | <ul style="list-style-type: none"> <li>• Public Health, RBG</li> </ul> <p>GCDA</p> |

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|   | <p>They have employed a development chef and have developed new branding, service areas etc. This is being rolled out and will be complete by July.</p> <p>Kitchen Academy – delivering demonstrations and interactive sessions at assemblies</p> <p>After school projects with parents to promote meals</p> <ul style="list-style-type: none"> <li>• With RBG Comms team, we have sent a call out for businesses to get involved – went out in <a href="#">South East London Chamber of Commerce newsletter</a> and through GLLaB, Eco Dev, Environmental Health to other businesses</li> </ul>  |   |   |
| <p><b>2. Tackling Food Poverty and increasing access to affordable food</b></p> | <ul style="list-style-type: none"> <li>• A Healthy Start sub Group was established in April 2014 to develop strategies for increased uptake</li> <li>• Universal Free School Meals for KS1</li> <li>• GCDA and RBG deliver the HCC project. This has been delivered in a pilot area (13 signed up), is being rolled out across all parks and will continue to be rolled out across the Borough</li> <li>• GS Plus enabling schools to buy through their contract to provide breakfast club food at much more affordable prices</li> <li>• GSplus have identified the 10 schools with lowest of Free School Meals take up to do activities with parents e.g. invite them to meal tastings to increase uptake</li> <li>• <a href="#">Woolwich Common Community Centre is now a Fareshare food member and hub for surplus</a></li> </ul> | <ul style="list-style-type: none"> <li>• <b>Markets meeting to discuss development of markets and access – scheduled quarterly</b></li> <li>• The Change for Life Convenience Store Project with GCDA and RBG which includes marketing materials, providing sale or return service and promotion to the local communities and schools (replaces food co-op) is being explored. We have interested shops, but the barrier is trying to find affordable suppliers</li> <li>• <b>Need updates from GSplus re how many schools are buying through their contract for breakfast clubs</b></li> <li>• <b>Update on this needed</b></li> </ul> | <p>ALL – does anyone have any good contacts with wholesale fruit and veg suppliers???</p> <p>GSplus</p> <p>GSplus</p> |

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| <p>3. <b>Building Community Food Knowledge, Skills and Resources</b></p>  | <ul style="list-style-type: none"> <li>• GCDA running Food Production Training programme for DAAT team developing skills and knowledge for those recovering from drug and alcohol abuse in the food industry</li> <li>• Drings, Hopstuff, Keats &amp; Woodlands Farm and others are offering training and tours of their businesses</li> <li>• Greenwich University have Sustainable Fortnight where Baxter Storey chef offers free sessions for students and residents in sustainable cooking</li> <li>• Local Community join Avery Hill and get trained - EM – can you expand on this?</li> <li>• GCDA has started meeting with IKEA to explore community training programmes</li> </ul>  | <ul style="list-style-type: none"> <li>• Call to businesses to find out what they are doing re building community food knowledge – talk to Eco Dev and others</li> <li>• Tristan Cropley from GLLaB – JACE are doing catering training for council – level 1&amp;2 apprenticeship training</li> <li>•</li> </ul> | <ul style="list-style-type: none"> <li>• GCDA</li> <li>• Economic devt</li> <li>• TC to introduce Jace to MT</li> </ul> <p>MT to ask for update</p> |
| <p>4. <b>Promoting a Vibrant and Diverse Sustainable Food Economy</b></p> | <ul style="list-style-type: none"> <li>• RBG fund GCDA to provide bi-monthly free food business start-up courses for Greenwich based residents or businesses (embedding health &amp; sustainability)</li> <li>• GCDA Subsidised (sometimes free) start-up premises are available for entrepreneurs moving from home-based (as little as 2 hrs sessions). Rates exempt</li> <li>• RBG are developing a food hub in Woolwich Common and Clockhouse encompassing a community kitchen and food growing project, 2 new community run shops housing a community café &amp; kitchens and the Community Shop</li> <li>• GCDA Greenwich Kitchen create collaboration opportunities for their businesses this includes staff sharing, collaborative purchase, collaborative production and marketing e.g. joint supply to the Tall Ship Events</li> <li>• RBG and GLLAB host regular meet the buyer events initiated by the Olympics and being replicated as part of</li> </ul> | <ul style="list-style-type: none"> <li>• Regeneration and the role of food conversation required</li> <li>• How can we promote and engage with the Meet the buyer event?</li> </ul>  | <p>Markets, Eco Dev, GCDA&lt; Public Health GLLaB and GCDA and others</p>   |

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|   | <p>supply for the tall shops race.</p> <ul style="list-style-type: none"> <li>• Drings, West Greenwich are working with Charlton Athletic Football Club to develop a project to source local producers and businesses to fulfil their franchises.</li> <li>• DAAT project – creating employment in a food production business</li> <li>• GCDA will run the Bike Café outside Greenwich DLR - a sustainable, healthy café selling food produced in Greenwich by local residents, supporting the local economy</li> <li>• Have had meeting with events team to discuss promoting Good Fig to all traders. They have offered to put a link on the website and we're looking for traders who are signed up to trade at RBG events</li> <li>• GCDA registered 8 new Good FiG traders with RBG to trade in Greenwich and several of these have gone on to trade at other events</li> <li>• GCDA/GFiG has been working with CrowdMunch to support them to introduce street food traders in the Indoor Market in Woolwich. This will launch on the 24<sup>th</sup> October with 2 GFiG traders and GFig presence</li> </ul> |   |                                     |
| <p><b>5. Transforming Catering and Food Procurement</b></p> | <ul style="list-style-type: none"> <li>• GS + School meals provider Food for Life Awards silver piloted from Sept – Dec 2014, rolled out from Jan. They are MSC certified, and have the Good Egg Award, they also hold meat free Mondays at all schools, pursuing Good Chicken Award</li> <li>• Greenwich University has a Sustainable Food Policy covering all aspects of the food chain including Free</li> </ul>   | <ul style="list-style-type: none"> <li>• Work to get sustainable and healthy food guidelines into every procurement document from RBG including 3<sup>rd</sup> sector commissioning</li> <li>• Include obligatory training for staff successful with tenders around waste and sustainability</li> <li>• Support Oxleas NHS in application for Food for Life</li> <li>• Set targets for CWF awards in Greenwich</li> <li>• Set targets for food for Life in Greenwich</li> </ul> | <p>Steering group and sub group</p> |

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|  | <p>Range Eggs, FairTrade and signed up for a number of standards including Sustainable Fish City &amp; Silver Food for Life award</p> <ul style="list-style-type: none"> <li>• RBG Fairtrade Town</li> <li>• GS+ Catering at the Woolwich Centre applying for Food for Life caterers award</li> <li>• Cookery Clubs have met with small caterers to advise around healthier more sustainable food</li> <li>• Cookery Cubs piloting a healthy caterers course</li> <li>• Chase Fairtrade town status – this has been updated</li> <li>• GCDA have started the process for Good Egg and possibly other awards with CiWF</li> <li>• Greenwich University are writing Good Food in Greenwich into their Sustainable Food Policy – to be signed of fin September</li> <li>• GCDA and Environmental Health, RBG have met with Macro and JJs (wholesalers to the take away industry) and a <a href="#">draft action plan</a> has been written</li> <li>• GSplus has been awarded Compassion in World Farming award for Good Egg, Good Chicken and Good Pig – these awards are for the council</li> <li>• GCDA has been leading on discussions with the London Group Contract and have supported access to the contract in Greenwich</li> </ul> | <ul style="list-style-type: none"> <li>• TC to introduce prisons – is there a potential business idea for food production in prisons?</li> <li>• Claire Bennet talked about a project in Care Homes with CCG?</li> <li>• RBG Food Policy update</li> <li>• GCDA to organise a meeting with RBG Public Health to explore wider opportunities for the wider London Group Contract (PALS)</li> </ul> |   |
| <p>6. <b>Reducing Food Waste and the Ecological Footprint of the Food System</b></p> | <ul style="list-style-type: none"> <li>• GCDA embed waste reduction in their food business training</li> <li>• RBG DAAT team have funded GCDA to establish a food processing company which will collect produce from local producers (Greenwich) and crop-gleaning from local residents</li> </ul>  | <ul style="list-style-type: none"> <li>• Incentivise businesses through their business rates to recycle/compost</li> </ul>  | <ul style="list-style-type: none"> <li>•</li> </ul> |

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|  | <ul style="list-style-type: none"><li>• This same food processing businesses has recently established a partnership with Fareshare to take their surplus e.g. bananas to process as part of this business</li><li>• By end 2014/2015 Greenwich University have pledged zero food waste and recyclable/biodegradable disposals to landfill, all food wastes from catering outlets to be sent for composting and will set a target of reduction for all catering waste.</li><li>• <b>Greenwich University are now zero waste to landfill</b></li></ul> |  |  |
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