



BRISTOL GOOD FOOD 2030

A One City Framework for Action

BRISTOL
FOOD
NETWORK

BRISTOL
ONE CITY



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FOREWORD – COUNCILLOR ELLIE KING

Bristol is on a vital journey with food. By taking a holistic view of our food system both locally and within a national and geo-political context, we can understand who feeds Bristol, what needs to change and how. What is exciting about this journey is that it embraces cross sector partnership working and meaningful collaboration with communities, to ensure that the framework which has been produced truly captures what good food looks like to the whole city.

The ambitions laid out in this plan will require change at a national level. We need food and environmental land management strategies to match Bristol's aspirations and to help deliver a sustainable, resilient food system that provides healthy, affordable, appropriate and delicious food for all Bristolians.

Despite slow progress at a national level, it is awe-inspiring to see the enormous amount of work going on in the city. Nothing encapsulates that more recently than the city's response to the national cost of living crisis. This saw cross-sector collaboration to produce an offer of food, advice, warmth, and companionship to those who needed it, in a network of 105 community-based Welcoming Spaces: One City partnership working at its finest.

Food is a convener that connects families, friends and communities. It delights and excites the senses, develops our skills and can lead to a career in a vibrant, entrepreneurial sector. It is fundamental to addressing health inequalities and can teach us how to live in balance with our environment.

I am proud to live in a city that has the ambition, expertise, diversity and determination to achieve the goals set out in this Framework for Action. It has been a pleasure to co-chair the Bristol Good Food 2030 Partnership. Thank you to all who have contributed so far, as we continue our journey towards good food for all.



Councillor Ellie King

Cabinet Member for Public Health and Communities

Co-Chair of the Bristol Good Food 2030 Partnership



FOREWORD – ANGELINA SANDERSON-BELLAMY

When I started working in Bristol two years ago, I already knew of the city’s reputation for good food activism. I have thoroughly enjoyed getting to know the people behind the Bristol Good Food 2030 Partnership and the actions that they are driving across the city-region to build a healthy, sustainable, and just food system for all of Bristol’s residents.

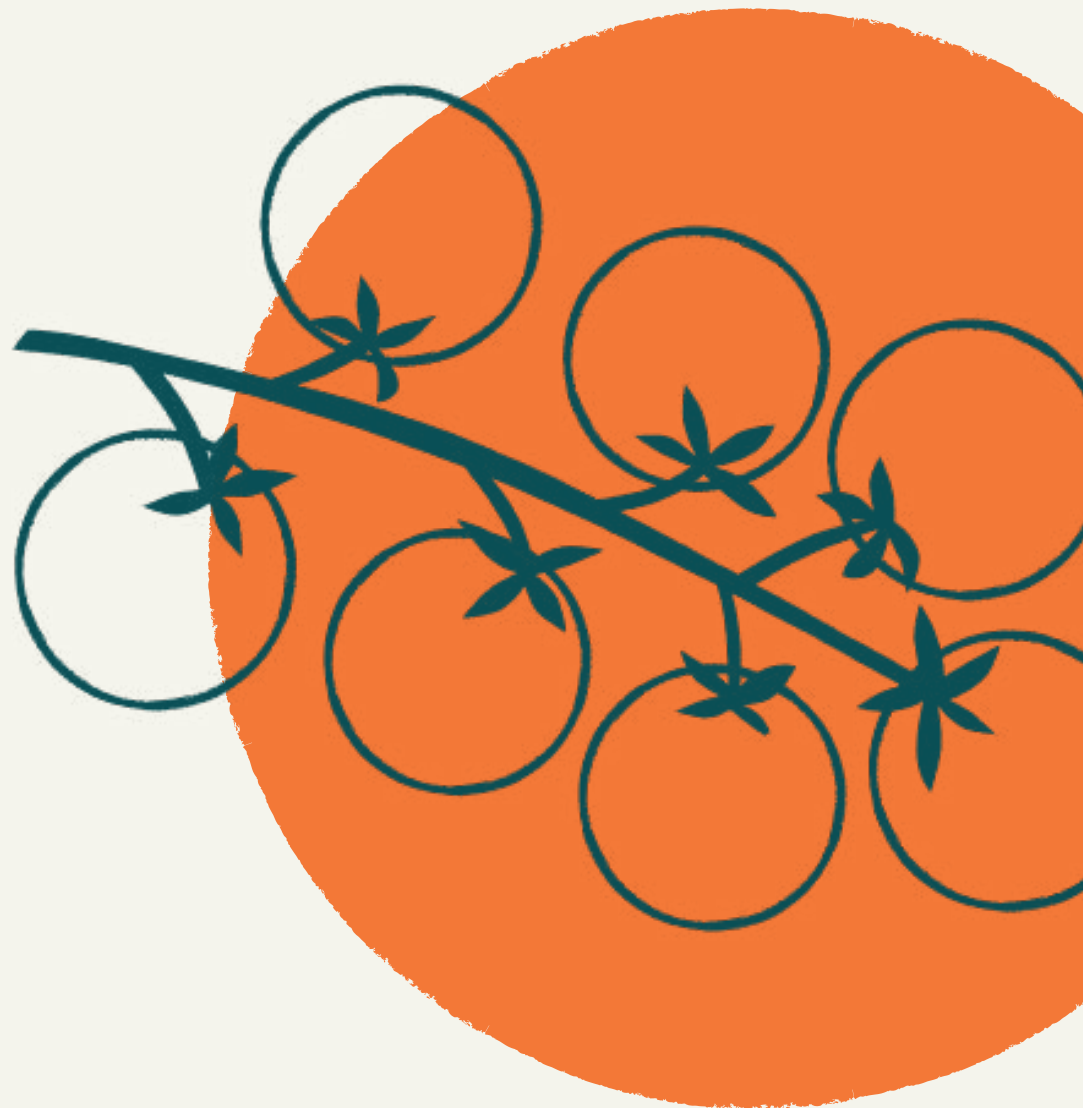
I am inspired by the strength and scale of action; Bristol is truly leading the nation and demonstrating the power of local food movements, which are spreading across UK cities and rural communities. These bottom-up movements can transform our food system, delivering outcomes determined by the people who live there.

The energy, activism and collective vision developed by the Bristol Good Food 2030 Partnership reflects a growing national recognition of the importance of local-scale actions. Bristol is truly at the forefront of this movement, and I am honoured to be co-chair of the Bristol Good Food 2030 Partnership. I hope that this framework will resonate with residents across the city, and act as a blueprint for how every one of us can get involved in ways that excite us, ground us and connect us to good food. In this way, the Bristol Good Food 2030 Partnership can continue strengthening the movement and transforming our food system for current and future generations.



Angelina Sanderson-Bellamy

Associate Professor of Food Systems,
University of the West of England
Co-Chair of the Bristol Good Food 2030
Partnership



EXECUTIVE SUMMARY

Bristol has a history of successful, collaborative food systems development stretching back over a decade, and is one of only two places in the UK to hold a Sustainable Food Places Gold Award. Despite this, our food system remains hugely unjust and heavily impacted by political and economic turbulence. It is both deeply affected by the impact of, and a major contributor to, the climate and ecological emergencies; the urgent need to address these challenges is the driver behind Bristol Good Food 2030. The diagram on page 7 summarises the vision and goals for Bristol Good Food 2030.

Over the past 12 months, Bristol Food Network, in collaboration with Bristol City Council and a diverse range of partners – from grassroots organisations to businesses and academics – has developed the Bristol Good Food 2030 Framework for Action, to guide and drive forward further change in our local food system.

Drawing on the [Milan Urban Food Policy Pact](#) methodology, the goals within Bristol's One City Plan, Climate Strategy and Ecological Emergency Strategy, and on food systems best practice, a framework has been developed for four food systems themes (one of which has two sub-themes), with a further two underpinning themes, as detailed in the diagram below. In addition, detailed Action Plans covering 2023–2024, with agreed actions and owners, have been developed. These are not included in this document but can be accessed on the [Bristol Good Food 2030 website](#) – a new online hub for Bristol's good food movement which is part of a wider communications strategy to engage citizens in this crucial work.

The ability to track and measure progress has been a key goal of Bristol Good Food 2030 and an initial suite of indicators has been identified – specific data to report on how Bristol is advancing towards the Framework for Action's goals. These are the first step towards Bristol developing a robust approach for monitoring and evaluating change in its food system.

The development of Bristol Good Food 2030 has been a significant undertaking, set against the backdrop of Covid-19 and the cost of living crisis; it has been achieved thanks to the will, collaborative spirit and support of our stakeholders. Whilst only the pathways for 2023–2024 are currently funded, it is hoped that this document will support future funding bids and new collaborations, to fully realise the Bristol Good Food 2030 ambitions.



Photo: Ray Shrewsberry

A VISION FOR GOOD FOOD

As well as being tasty, healthy, affordable and accessible, the food we eat should be good for nature, good for workers, good for local communities, good for local businesses, and good for animal welfare.

EATING BETTER

People of all ages and backgrounds can learn new skills and experience the pleasure and benefits of growing, cooking and choosing good, nutritious food.

- Skills to cook, grow and choose climate-friendly, healthy food are taught in all schools
- Opportunities for developing skills in cooking, growing and choosing good food are available in all communities
- Healthy and climate-friendly food is served in catering, retail and hospitality settings
- Early years nutrition support for parents has increased



LOCAL FOOD ECONOMY

PROCUREMENT

Procurement from suppliers of local, regional and sustainable provenance is widespread.

- Procurement from local and regional suppliers has increased
- Organisations have implemented sustainable food procurement standards
- Hospitality and catering organisations use carbon footprinting to reduce the greenhouse gas emissions of the food they procure



INFRASTRUCTURE

Independent food businesses are supported, while local, regional and sustainable food is accessible to everyone.

- Training opportunities and employment conditions have improved with more diversity among staff
- Carbon emissions from food distribution have reduced
- Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all citizens
- The economic contribution of the local food economy continues to grow and more food businesses remain open

FOOD WASTE

Food waste and packaging waste is minimised.

- Household food waste going into black bins has reduced to less than 10%
- Commercial food waste reduces and the volume of food waste recycled increases
- The volume of food surplus redistributed increases
- The volume of single-use packaging reduces and reusable cups are the norm



URBAN GROWING

More people are growing more nutritious, sustainable and culturally relevant produce.

- The most suitable land for growing has been identified and protected
- The volume of land used for growing has increased significantly
- Training and economic support for growers has increased, alongside the diversity of people growing food and the number of growers
- More routes to market are available for growers
- Community-based and commercial food production on tenanted land uses nature-friendly techniques



FOOD JUSTICE

- Fair and equitable access to good food with choice and security is a reality for all citizens
- People and communities are equipped with the necessary food knowledge, skills and facilities to eat well
- Food is at the heart of community, economy, and city planning



GOVERNANCE

Disaster Risk Reduction: An emergency food provision plan for future disasters has been developed

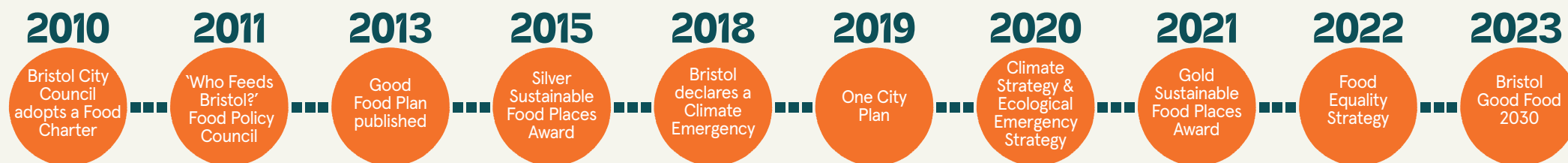
Food Systems Data: Data to monitor and assess food systems change is continually gathered and analysed



1. INTRODUCTION

In 2011, 'Who Feeds Bristol?'¹ laid a foundational understanding of the city's food infrastructure, highlighting the opportunities to develop a more resilient food system. Since then, the city has worked continuously towards this goal, culminating in the achievement of a Gold Sustainable Food Places Award in 2021. In 2022, a One City Food Equality Strategy was developed, and work began to deliver Bristol Good Food 2030 in 2023.

Bristol's Food System Development Timeline



Despite the work to date, many of the challenges identified in 'Who Feeds Bristol?' perpetuate, exacerbated by socio-economic and political turmoil. The way that food is produced, bought and sold, cooked, eaten and disposed of is both deeply affected by the impact of, and a major contributor to, the climate and ecological emergencies. This urgent need to embed resilience in our food system is the driving force behind Bristol Good Food 2030.

Food systems resilience means being better able to withstand the global shocks that affect our food security, such as conflict, disease, and climate events. Resilience also means generating more jobs and income at a local level, and taking action to make good, nutritious food accessible to everyone. Improving—not depleting—our natural environment through food production and distribution means improved human, animal and soil health, all vital for resilience.

1: Carey, J; 2011. ['Who Feeds Bristol? Towards a Resilient Food' Plan](#)

2: DP Food, ['What are the benefits of Dynamic Food Procurement?'](#)

3: Sandercock, Henry, 2021 ['How can the UK be more self-sufficient in food?'](#)

4: Evans, Judith 2022 ['Farmers fight to save stunted crops in record UK heat'](#)

5: Butler, Sarah 2022 ['Up to £60m in UK crops left to rot owing to lack of workers, says NFU'](#)

In the past 30 years, the UK's food self-sufficiency is estimated to have dropped from 78% to around 50%², with under 20% of our fruit being produced nationally and around 50% of vegetables³. Supermarkets have driven imports and decreased producer margins, setting customer expectations of year-round produce at low prices. This shift has ignited a crisis in UK farming, further fuelled by the impact of climate change on yields⁴ and more recently the mass exodus of European farm workers⁵. Since 2022, the cost of living crisis has placed more farming livelihoods at risk, along with many hospitality and independent food retail businesses.

At an English national policy level, food systems change looks limited. The National Food Strategy set out recommendations on healthy diets, food inequality, land use and procurement.



The government's subsequent white paper¹ commits to few of these, failing to address food insecurity and dietary ill health, or the meat consumption-climate crisis nexus.

On biodiversity and land use, the Department for Environment, Food and Rural Affairs' (DEFRA) new Environmental Land Management scheme (ELMs), which will pay farmers for land practices that improve the natural environment, has been criticised as overly complex for farmers and unambitious over the long term. Limited support for small farms, which are key to the agroecological farming transition, is also a concern².

In this national context, a growing movement is recognising the immense power for change that can be harnessed at a local level. This document sets out a series of theme-based pathways to further transform Bristol's food system, with the aim of building greater resilience, reducing the harm caused by the food system and improving public health outcomes.

1: [Government Food Policy Paper](#), published 13 June 2022

2: Sustain, 2023 ['DEFRA announces more details on its changing approach to ELM'](#)



2. APPROACH

Bristol Food Network was commissioned by Bristol City Council's Public Health and Communities and Sustainable City teams, and the One City Office, to develop:

- The Bristol Good Food 2030 Framework for Action – a set of pathways for action in Bristol's food system, up to 2030
- The 2024 Action Plans – a set of detailed plans for Bristol's food system, with target actions and owners, up to 2024.
- A communications strategy for engaging the city in Bristol Good Food 2030.

Stakeholder Engagement

- Stakeholders who supported the Sustainable Food Places Gold Award bid, plus other individuals, representing over 50 organisations in total, were engaged in the Bristol Good Food 2030 (BGF2030) concept, resulting in the formation of theme-based working groups and a steering group, known as the Bristol Good Food 2030 Partnership (BGF2030 Partnership).
- A bottom up process was used, with stakeholders identifying the issues that most need addressing, reviewing these against Bristol's existing food goals and recommending prioritised actions between now and 2030. Food systems best practice was then reviewed and incorporated into the final Framework for Action and approved by the BGF2030 Partnership.
- Whilst citizens were not directly consulted due to the available resources and timeframes, stakeholders from community settings have been able to represent citizen voices.



Diversity and Inclusion

The Sankofa report¹ identifies multiple ways in which our food system often prejudices non-White citizens, be that through lack of access to growing space or lack of access to culturally appropriate food. Bristol Green Capital Partnership's Community Climate Action Plan (CCAP) work has drawn attention to food inequities faced by particular neighbourhoods, and by refugee and disabled communities. An equalities assessment identified representation needs for BGF2030, with community-led organisations such as Ambition Lawrence Weston, Lockleaze Neighbourhood Trust, ACH, the Bristol Disability Equality Forum and The MAZI Project engaged. Insight from the Rootz Into Food Growing report² and St. Werburgh's City Farm report [Removing Barriers to Access](#) has also been drawn on.

Bristol's One City Food Equality Strategy (2022–32) and Food Equality Action Plan (2023–26) have been developed by Feeding Bristol, in conjunction with Bristol City Council (BCC), to tackle the issues of rising food inequality within the city. The vision for Food Equality has underpinned development of the BGF2030 Framework for Action, ensuring that equity is built into the changes required for a more regenerative, sustainable and resilient system.

A vision for food equality in Bristol

Food equality exists when all people, at all times, have access to nutritious, affordable and appropriate food according to their social, cultural and dietary needs. They are equipped with the resources, skills and knowledge to use and benefit from food, which is sourced from a resilient, fair and environmentally sustainable food system.

1: [The Sankofa Report: British Colonialism and the UK food system](#), 2023;

2: Josine Calliste, Sam Sivapragasam, Marcuc McDonald, Land in Our Names, 2021. [Rootz Into Food Growing: Knowledge and Experience of Social Enterprise Food Growers from Black/Communities of Colour](#)

Improving diversity and inclusion is a cross-cutting aim of this work, with some specific goals and actions identified by stakeholders. It is recognised there is always more to do; focus on this will continue through delivery of the Bristol Good Food 2030 work.

A note on terminology: the term *Global Majority* has been used in this report when referring to people who are Black, Asian, Brown, dual-heritage, indigenous to the Global South, and/or have been labelled as 'ethnic minorities'. It is a collective term that highlights the global significance of these citizens.

Food Systems Best Practice

Bristol is a signatory to the [Milan Urban Food Policy Pact](#) (MUFPP), which provides guidance for developing resilience in urban food systems and its approach was applied to this work. Other food systems' best practice referenced includes Sustain's [Every Mouthful Counts Toolkit](#), the [Sustainable Food Places Guidelines](#) and [The National Food Strategy](#).



Existing Food Aspirations

Bristol's [One City Plan](#) and the [Climate](#) and [Ecological Emergency](#) Strategies set out several food-related aspirations, which this work considers:

- Less and better meat is eaten, low-carbon plant-based diets are popular
- Regenerative, nature-friendly growing is supported and increased
- Resilient, sustainable supply chains are developed
- Food waste is reduced

The UN Sustainable Development Goals

The United Nations (UN) [Sustainable Development Goals](#) (SDGs) were developed in 2015 as 'a shared blueprint for peace and prosperity for people and the planet, now and into the future', for all UN member states to adopt. Bristol's City Office has led work to engage the city in collaboratively acting on the goals, through the establishment of the [SDG Alliance](#), and every One City Plan goal has been mapped to them. The ambitions set out for BGF2030 on [page 7](#) particularly support the following SDGs.

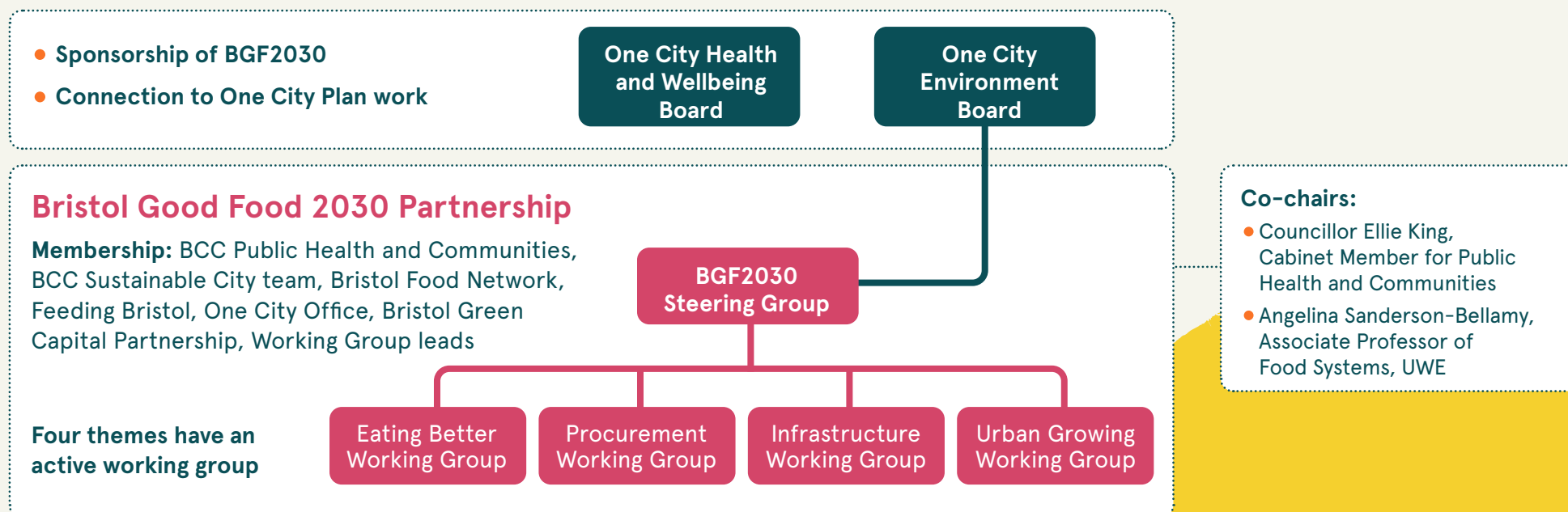


Monitoring and Evaluation

BGF2030's progress cannot be tracked effectively, nor its impact understood, without a monitoring and evaluation approach. Measuring progress provides transparency and evidence on what can be achieved and helps assess what does or doesn't work. An initial set of indicators has been developed, as detailed further in *Chapter 11*.

Bristol Good Food 2030 Partnership

Bristol has had a food systems governance model since the Food Policy Council was launched in 2011. This subsequently evolved into the Going for Gold Steering Group and now into the **Bristol Good Food 2030 Partnership**. The 2024 Action Plans will be delivered by working groups, supported by the Partnership Coordinator and overseen by the BGF2030 steering group. Full details of Partnership members can be found in [appendix 2](#).



Communications Strategy

BGF2030 aims to bring the city together in support of good food. A key part of this mission is improving visibility of all that is happening across the city's good food movement.

The [BGF2030](#) website has been developed to achieve this communications goal by enabling citizens to navigate, celebrate and participate in the abundance of good food activity that takes place in the city. This online hub lists events, stories and resources and covers everything from where to access good, affordable food to how to get involved with community growing groups and much, much more.

The hub also explores the full breadth of the local food system, explaining how and why Bristol is taking action in support of good food. It provides access to the BGF2030 Framework for Action and the 2024 Action Plans and will be used to track progress against their goals, too.

Organisations working in good food are encouraged to engage with the movement by sharing their events and stories, as well as adopting the BGF2030 logo. Unifying all good food organisations under a shared identity will also help strengthen the movement and draw connections across the city's food system.

The communications strategy also covers monthly newsletters – both to general public subscribers and specifically to community-based organisations – and regular print and digital marketing. Content promotes working group activity and helps engage new stakeholders in this work.



3. THEMES

BGF2030 has six themes, developed from Bristol’s [Going for Gold](#) work and the MUFPP approach. Some of these have ‘sub-themes’ to reflect specific areas of focus. Those **highlighted in blue** have a detailed framework set out in *Chapters 5–9* of this document.

Theme	Sub-theme
EATING BETTER	
LOCAL FOOD ECONOMY	<ul style="list-style-type: none"> • Infrastructure • Procurement
URBAN GROWING	
FOOD WASTE <i>(supported by Resource Futures)</i>	
FOOD JUSTICE <i>(supported by Feeding Bristol)</i>	
GOOD FOOD GOVERNANCE	<ul style="list-style-type: none"> • Disaster Risk Reduction • Food Systems Data



Photo: Cappel Photography



Eating Better

Eating Better considers how food knowledge and skills can be developed amongst citizens of all ages, to support healthy and climate-friendly diet choices. It also considers mechanisms for implementing healthier, climate-friendly diets, such as catering standard accreditations.



Local Food Economy

- **Infrastructure** considers the availability and accessibility of good food across the city and how locally owned and sustainable food businesses can be supported to grow.
- **Procurement** considers how organisations across all sectors can increase their spend with local and sustainable suppliers.



Urban Growing

Urban Growing considers how nature-friendly food production as a commercial enterprise, as well amongst communities and individuals, can be maximised.



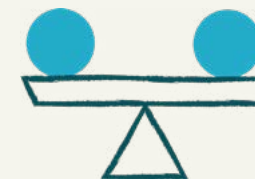
Food Waste

Food Waste considers how waste can be minimised by households and organisations, and how to improve composting and recycling of any waste generated. It also considers single-use packaging reduction within the food sector. Resources Futures have provided expertise, with a stakeholder workshop held to develop the framework.



Food Justice

Food Justice considers how to address inequity within the food system. From working on the land to communal meals and shared experiences, food has been a social glue for centuries. However, there has always been inequity within the sphere of food provision; from the way we grow it, to how we treat those producing it and how we access it. We need to think more innovatively about how food can help regenerate our society and the planet. Bristol's approach to achieving food justice is rooted in collaboration and co-production with communities, and those experiencing the greatest inequality and inequity.



The One City Food Equality Action Plan (2023–26), developed by Feeding Bristol and Bristol City Council, was co-produced with over 80 different groups and organisations, and with people who have lived experience of food inequality, and is designed to identify and tackle the issues of rising food inequality in Bristol, under five themes:

One City Food Equality Action Plan themes:	
Fair, equitable access	Fair access to nutritious and appropriate food.
Choice and security	Choice, empowerment and a feeling of security.
Skills and resources	People and communities are equipped with the necessary food knowledge, skills and facilities.
Sustainable local food system	A resilient and environmentally sustainable local food system.
Food at the heart of decision-making	Food is at the heart of community, economy and city planning.

As the principles of the Food Equality Strategy have underpinned the development of the BGF2030 Framework for Action, there is inevitably some overlap between its pathways and the actions set out in the Food Equality Action Plan. Where BGF2030 pathways support or mirror actions from the Food Equality Action Plan, this is denoted by use of an icon, as explained further in the following section.

Good Food Governance

Two areas of governance have been identified for further development. These do not have a detailed framework yet, as additional funding is required to pursue the work.



Disaster Risk Reduction

Covid-19 highlighted how fragile our food supply is to shocks and disruption. Thousands of hours of unpaid work by hundreds of volunteers, as well as support from DEFRA and BCC, meant that vulnerable people in Bristol were fed throughout the pandemic. Drawing on the experience of these volunteers, Bristol hopes to create a plan which enables everyone to be fed from day one in a future disaster. Limited funding has been secured for the first stage of this research.

Food Systems Data

Accessing data to evaluate the performance of Bristol's food system has been a challenge to date. To measure the progress of BGF2030, existing and new data will need to be gathered and analysed. Bristol Food Network (BFN) is working with stakeholders, including academics, to identify data sources and methods of analysis. A summary of this work to date is covered in the *Chapter 11*.



4. USING THE FRAMEWORKS

The frameworks are detailed in this document; the 2024 Action Plans are available on the [BGF2030 website](#).

The goals detailed for 2023/24 are based on what can be achieved with existing resource and funding. For 2025–2030, goals are aspirational and will require new funding. Limitations and dependencies for delivering BGF2030 are outlined in *Chapter 10*.

Symbols in the frameworks highlight where goals relate to food systems changes detailed elsewhere:

- OC** The change supports delivery of an OCP goal
- F** The change aligns with the Food Equality Action Plan
- C** The change supports delivery of a Climate Strategy goal
- E** The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

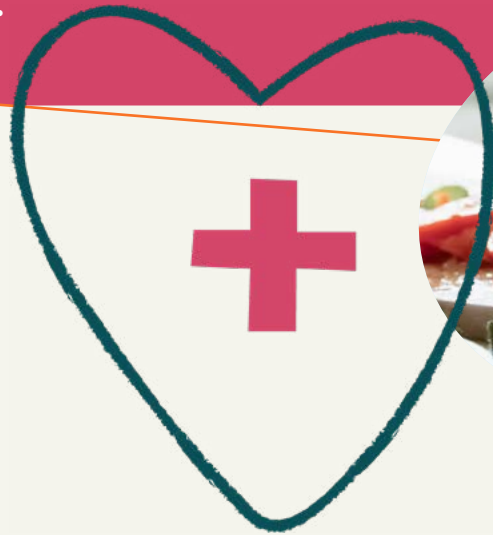
Each theme or sub-theme's chapter has a table setting out its **framework** – outlining **2030 outcomes** and **target changes** by year to achieve those outcomes. The tables provide high-level information, for more detailed explanation please refer to the **commentary** below each framework.



5. EATING BETTER

A Vision for Eating Better in 2030

Bristol creates enjoyable, accessible opportunities for people of all ages and backgrounds to learn new food skills and experience the pleasure and benefits of growing, cooking and choosing good food. Alongside this, healthy, climate-friendly¹ diet choices are recognised by award schemes and are available across the city's hospitality, retail and catering settings, enabling citizens to experience the positive health, environmental and social benefits of good food.



¹: A climate-friendly diet is one made up of wholefoods – fruit, vegetables, whole grains and legumes – with a focus on using seasonal fresh produce with limited meat and dairy consumption. Intensively produced meat and dairy should be avoided with organic or pasture fed meat and dairy products considered the most climate-friendly.

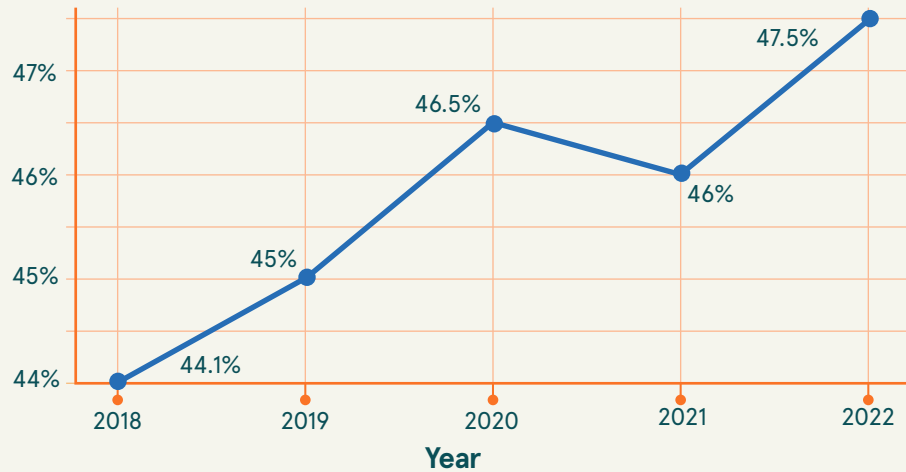
Context

Healthy, Climate Friendly Diets

Obesity levels in Bristol have increased since 2018. Whilst citywide levels are lower than the national average of 64%^{1,2}, some of the most deprived wards are those above the city's average of 47.5 % of obese and overweight citizens.

Percentage of Bristol population overweight or obese.

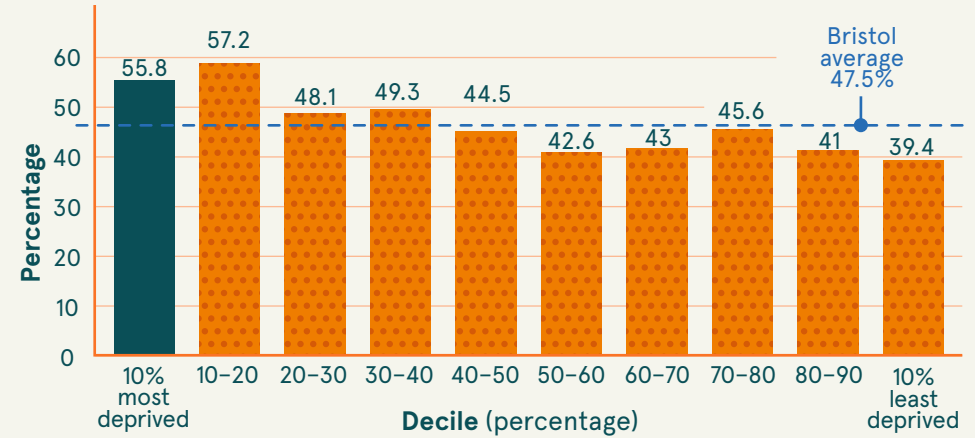
(Bristol Quality of Life Survey April 2023)



1: Figure is for obese and overweight citizens.
 2: NHS, 2021. [Health Survey for England](#)
 3: Dimbleby, Henry, 2021 [The National Food Strategy](#)

The 10% most deprived areas are worse compared with the Bristol average. The deprivation gap is 8.3%.

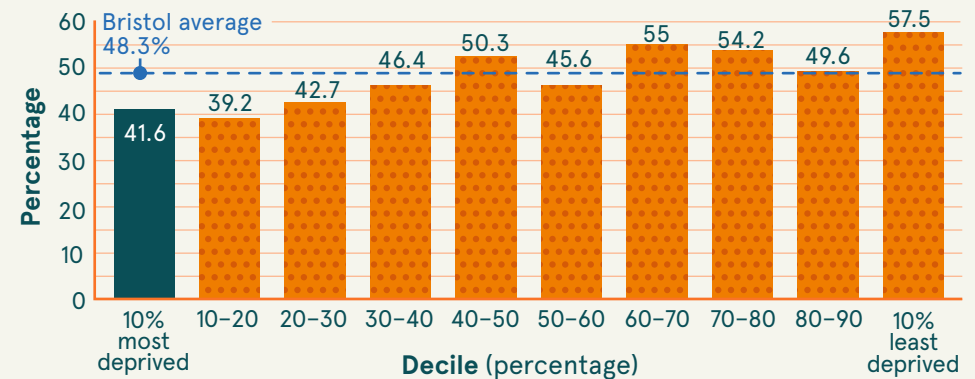
(Bristol Quality of Life Survey April 2023)



According to Bristol's Quality of Life (QoL) survey, consumption of fruit and vegetables is lowest in some of the most deprived wards; a factor that lack of local access to fresh food is likely contributing to³.

Percentage of Bristol population who eat five portions of fruit or veg per day (Bristol Quality of Life Survey April 2023).

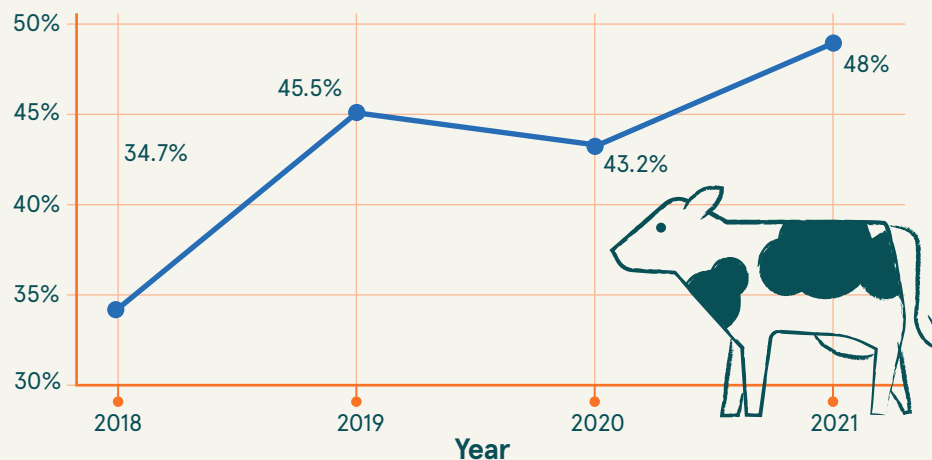
(The 10% most deprived areas are broadly similar compared with the Bristol average. The deprivation gap is 6.7%.)



Reducing meat and dairy consumption is key to mitigating severe climate change impacts. Sustain projects that a reduction of 50% would cut UK agricultural greenhouse gas emissions by 25–40% and require 23% less land for food production¹. Bristol's QoL survey has seen an increase in citizens choosing less meat and dairy since 2018, but the trend has fluctuated.

Percentage of Bristol population who have eaten less meat and dairy produce due to climate change concerns.

(Bristol Quality of Life Survey June 22)



1: Sustain, ['Good Food on the Public Plate'](#)



Public sector institutions are an ideal environment for driving diet change, due to the volume of meals and the opportunity to alter social eating practice. Bristol's public sector works with the Bristol Eating Better Award (BEBA) and the Soil Association's Food for Life Served Here (FFLSH) accreditation to ensure healthy, climate-friendly food is provided.

Organisations in Bristol who hold The Soil Association's Food For Life Served Here Award (FFLSH):



- **ABM Catering Ltd** – 5 sites at Bronze
- **Aspens Services Ltd** – 4 sites at Silver
- **Chartwells Schools** – 57 sites at Gold
- **Early Years Catering** – 35 sites at Silver
- **North Bristol NHS Trust Southmead Hospital** – Silver
- **Pabulum** – Bronze
- **Snapdragons Nursery** – 4 sites at Gold
- **Sodexo @ Nuffield Hospital** – Bronze
- **University of Bristol** – Bronze
- **University of the West of England Bristol** – Silver

Award	Number
Bristol Eating Better Schools Award	88
Bristol Eating Better Early Years Award	21
Bristol Eating Better Business Award	127
Total:	236



The National Food Strategy and the 2020 NHS Hospital Food Review endorse accreditations for raising the bar on food standards and recommend these are required in all schools and hospitals¹.

Food Skills Provision

BCC's Healthy Schools Award helps schools improve pupils' health and wellbeing. To gain the 'Essential' Award, schools must go above the National School Food Standards and encourage caterers to be BEBA Silver or FFLSH Bronze accredited.

Healthy Schools Award Uptake February 2023

- **40 schools are working towards or have completed a Bristol Healthy Schools Award, and one has a Healthy Schools Food Environment Specialist Award.**



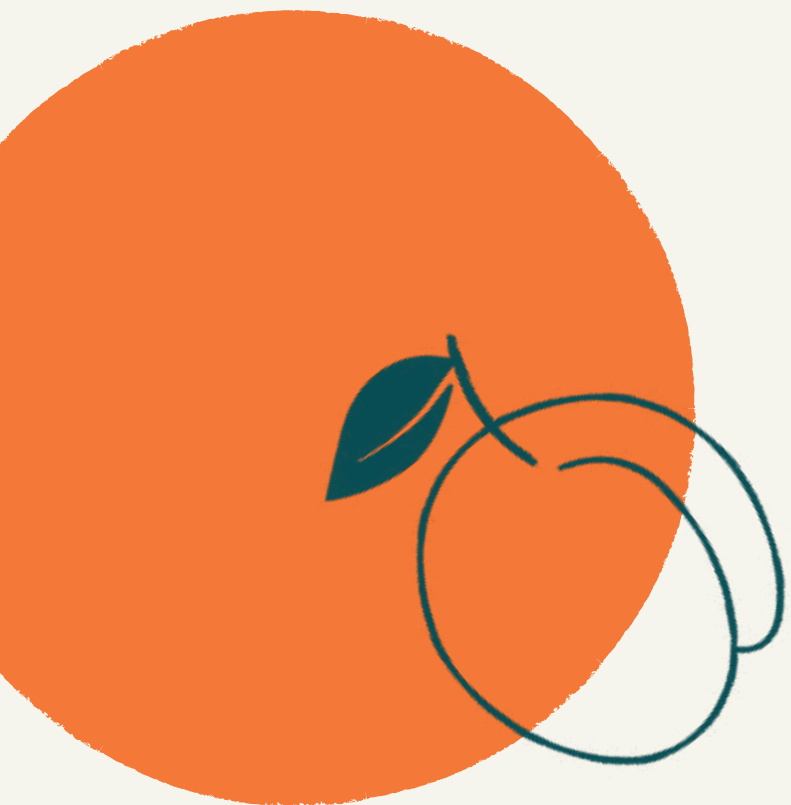
The Healthy Schools Food Environment Specialist Award helps schools achieve wider goals around food, using a 'whole school' approach. The requirements include:

- Having a dedicated member of staff improving school food provision
- Providing healthy food
- Creating a food policy
- The teaching of cooking and growing

¹: The Soil Association, [2021 Food for Life Served Here Impact Report 2020-2021](#)

In the community, Bristol's new Community Climate Action Plans (CCAPs) are delivering community-led food skills in cooking, growing, reducing food waste and the wider health and environmental impacts of food. The Food Leaders programme delivered by The Children's Kitchen, Square Food Foundation, Travelling Kitchen and 91 Ways¹, provides children and families with cooking skills.

Incredible Edible offers growing skills opportunities, and Bristol is participating in 'Healthier with Nature', a national green social prescribing trial². Participating growing projects include St Werburgh's City Farm, Redcatch Community Garden and Speedwell Allotments.



1: Square Food Foundation, ['Become a HAF Food Leader'](#)

2: NHS Bristol, North Somerset and South Gloucestershire Integrated Care Board, ['Healthier with Nature: What is Healthier with Nature?'](#)



Photo: Janet Gibson

Eating Better Framework

2030 Outcome	Year/Target Changes					
	2023-2024	2025	2026	2027	2028	2030
<p>1. Learning on climate-friendly, healthy diets and the development of skills to cook, grow and choose good food are in place and consistent throughout Bristol's schools, helping to improve health outcomes for young people.</p> <p>OC</p>	<p>Engagement with schools and additional support for them is delivered by the BCC's Healthy Schools Award scheme.</p> <p>F</p> <p>The Children's Kitchen and Feeding Bristol continue their Early Years Programme.</p> <p>F</p>	<p>Criteria for the Healthy Schools Food Environment Specialist Award are reviewed, and the development of new school food resources is started.</p> <p>All Holiday Activity and Food (HAF) programme funded hubs have at least one individual able to deliver a high standard of food education.</p> <p>F</p>	<p>A best practice, whole food system education guide for all ages is piloted, alongside promotion of the revised Healthy Schools Food Environment Specialist Award.</p> <p>(Food Waste)</p>	<p>The best practice food education guide is rolled out (including user training), prioritising deprived wards.</p> <p>(Food Waste)</p> <p>F</p> <p>Organisations outside of BCC begin to support delivery of the food education guide, prioritising deprived wards.</p> <p>F</p>		<p>Bristol's best practice food education guide and the Healthy School Food Environment Specialist Award is in place in deprived ward schools and being worked towards in other wards.</p> <p>F</p> <p>All secondary school leavers can cook five healthy, climate-friendly meals and all primary school leavers can cook two healthy, climate-friendly meals.</p>

OC The change supports delivery of an OCP goal

F The change aligns with Food Equality Action Plan

C The change supports delivery of a Climate Strategy goal

E The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

2030 Outcome	Year/Target Changes					
	2023-2024	2025	2026	2027	2028	2030
<p>2. Community-based opportunities for developing skills on sustainable, healthy diets (cooking, growing and choosing good food) are available and taken up across the city, supporting citizens to make healthier, greener food choices.</p> <p>OC</p>	<p>New food growing courses result in more people with these skills. (Urban Growing)</p> <p>New community food skills programmes are planned in several areas of the city for the coming years.</p> <p>Public Health and NHS initiatives consider how to include food skills in citizen support.</p> <p>Environmental Health Officer (EHO) guidance is improved to support more organisations using community kitchens.</p> <p>A new map of hireable kitchens helps community food teachers to find facilities.</p> <p>F</p>	<p>Research on community kitchen models results in opportunities to develop new facilities.</p>	<p>Sustainable neighbourhood food plans, which include food skills, are present in more CCAP Communities. (Urban Growing)</p> <p>Citywide collaboration results in the development of a best practice guide for community-based 'whole food systems' skills. (Food Waste)</p>			<p>Sustainable neighbourhood food plans, which include food skills, are widespread in Bristol, with the city's standards a national exemplar.</p> <p>Good food skills opportunities are available to citizens through a variety of routes, such as workplaces and NHS care provision.</p> <p>There are hireable kitchens available in every community.</p> <p>The best practice guide is widely used to develop community-based skills provision. (Food Waste)</p>

2030 Outcome	Year/Target Changes					
	2023-2024	2025	2026	2027	2028	2030
<p>3. Catering, retail and hospitality and settings citywide offer healthy and climate-friendly food, and these are a popular choice. There has been an increase in the number and type of establishments with BEBA or FFLSH accreditation, and an increase in those achieving the highest-level award.</p> <p>OC C E</p>	<p>Academic research on increasing the uptake of climate-friendly diets informs BEBA development.</p> <p>BCC sets out a position statement on low-carbon diets.</p> <p>BEBA and FFLSH accreditations increase in the private and public sector due to promotional activity. (Procurement and Infrastructure)</p>	<p>The criteria for BEBA Schools and Early Years Award is updated to further raise standards on healthy, climate-friendly diets.</p> <p>Enhanced support for BEBA holders and research on their needs results in increased uptake, and more Silver/Gold awards. (Procurement and Infrastructure)</p>	<p>The majority of event and festival food is provided by BEBA accredited businesses.</p> <p>BEBA trial engagement with takeaways provides insight on how to successfully engage the sector.</p> <p>BEBA Business Award criteria review increases uptake of climate-friendly diets.</p> <p>Opportunities for BEBA to support for community food projects is explored.</p> <p>F</p>	<p>Residents in food poor wards can walk to purchase fresh produce a minimum of once per week. (Infrastructure)</p>	<p>A BEBA Platinum Award has been scoped.</p> <p>Engagement with selected convenience stores provides insight for developing a BEBA Retail Programme. F</p>	<p>50% of takeaways are signed up to BEBA.</p> <p>BEBA Retail Programme is in place. F</p> <p>Horfield Prison and social care settings across the city have BEBA accreditation¹.</p> <p>BEBA has supported several organisations to achieve a Platinum Award (Procurement)</p> <p>Alternative food retail models are well used and there is access to fresh produce citywide. (Infrastructure)</p> <p>F</p>

1: Prisons and social care settings are managed by HM Prisons and private firms respectively, but Bristol City Council will aim to bring these settings in line with BEBA.

2030 Outcome	Year/Target Changes	
	2023-2024	2025+
<p>4. Support mechanisms for parents on early years nutrition are increased, resulting in more children receiving good nutrition in the first four years of their life</p>	<p>Support for parents who are breastfeeding is included in the West of England Combined Authority (WECA) Good Employment Charter and work continues to engage organisations in the Breastfeeding Scheme.</p> <p>Follow on milk is no longer advertised on Bristol's billboards.</p> <p>The provision of infant nutrition classes grows.</p> <p>More local shops accept Healthy Start vouchers.</p>	<p>Work continues to promote and increase uptake of Healthy Start vouchers and to engage young families in improved early years nutrition.</p>

Eating Better Commentary

Outcome 1 – School Food Education

Existing Early Years and Schools Education

- In 2023/24 Feeding Bristol's Early Years programme will continue to expand (funding permitting) and develop its programme, with a focus on wards facing food insecurity.
- The Food Leaders programme hopes to include budgeting and shopping skills in 2023, to support citizens facing food insecurity.
- BCC's priority in 2023/24 is to make the Healthy Schools Essential Award more accessible and increase uptake through engagement and support.

A Whole School, Whole Food Systems Approach

- A whole school approach – where the role and impact of food across all the school's functions is considered – is key to raising the impact of food education¹. A curriculum that covers the whole food system helps children understand how food choices impact nature, the climate and their health and wellbeing.

Whole food systems education should cover:

- The plot to plate process
 - how food production and choices impact our natural environment, health and society
- Understanding effective budgeting and shopping (secondary school)
- Growing time outdoors
- A wider range of cooking skills at primary and secondary, linked to nutritious, climate-friendly diets
- How and why to minimise food waste
- Composting and healthy soils
- Diversity in food – different communities' food cultures, diverse role model opportunities



1: Dimpleby, Henry, 2021 [The National Food Strategy](#)

Case Study

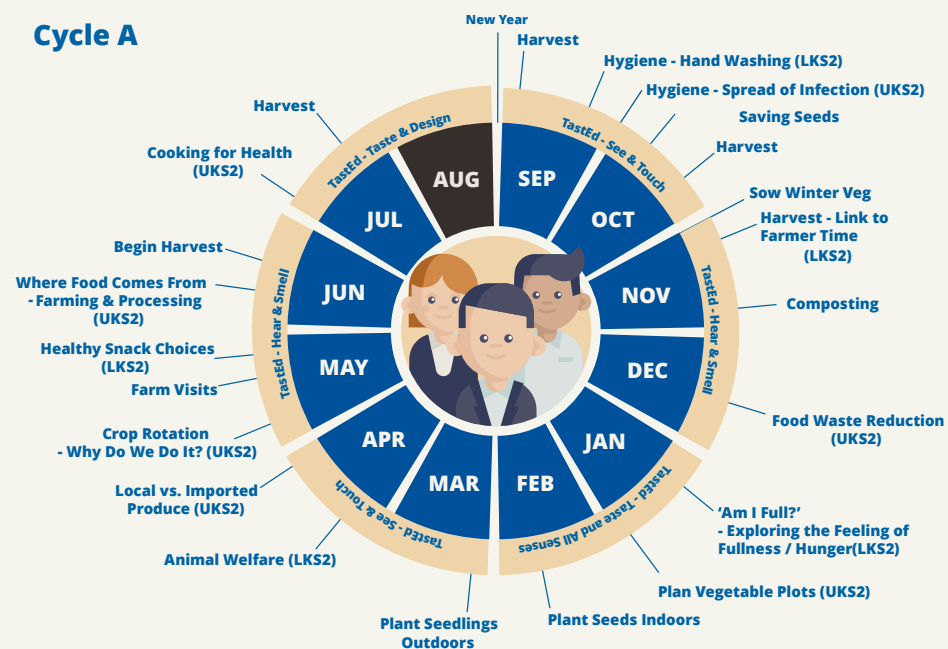
Washingborough Academy, Lincolnshire

- An exemplar of whole food systems education and FFLSH Gold Award holder, Washingborough Academy works with **TastEd**, who provide sensory based food education to primary schools and nurseries, an approach endorsed by the National Food Strategy. Washingborough has outdoor facilities which many schools would not be able to provide, however its curriculum's principles could be adapted to different circumstances.

Washingborough Academy's Food Curriculum

A Year of Food Education

Cycle A



WASHINGBOROUGH ACADEMY
A Member of Aurum Academies Trust

- The Healthy Schools Food Environment Specialist Award provides a starting point for schools delivering a whole school approach to food. A new 'best practice' food education guide would support schools in delivering whole food systems education, via a range of subjects including PSHE (personal, social, health economic education) and food technology. It is proposed that this work is started in 2025, with a pilot conducted in 2026, prioritising schools in deprived wards.
- Collaboration with food education specialists and community growing specialists will be needed to design the best practice guide. The guide's impact would be enhanced by these parties delivering some of the teaching, such as growing in schools or food waste education. This work is targeted for 2026, but it is hoped that some elements – such as increased growing in deprived ward schools – might be delivered earlier through the Food Equality Action Plan.
- Parent and carer engagement is key to success and could be supported through the work of community based skills providers. In designing the best practice guide, consideration of potential barriers to using food skills at home will be needed (e.g. limited ingredients and cooking equipment), as well as consideration of different communities' food cultures.
- Involvement of the Soil Association's FFLSH team in this work would be welcome.
- To achieve the 2030 goal on increasing children's cooking skills, alongside piloting the best practice guide, improvements to food technology lessons could be phased into all schools.

Food Leadership Role

- A dedicated food leadership role already forms part of the Healthy Schools Food Environment Specialist Award; a role that could also oversee implementing the best practice guide. However, support will be needed to develop the leaders' food skills and knowledge. School facilities will also need to be reviewed, as not all currently have appropriate space for delivering food skills. External support may be needed for training leaders and for delivering the best practice food skills.

Outcome 2 – Community Food Skills

Developing Community Food Skills

- In 2023, 'Grow, Cook and Eat' – a 'sustainable neighbourhood food plan' developed by Ambition Lawrence Weston (ALW), will cover nature friendly growing and climate-friendly cooking skills¹, working with Incredible Edible and Avon Wildlife Trust (AWT).
- Bristol's 'Food Leaders' programme delivers community cooking skills via the Holiday Activity and Food (HAF) Hub programme, with the goal that a team member has food skills in every hub by 2025. Digital programmes will be developed in 2024 and training expanded to new communities. The Food Equality Action Plan also hopes to deliver more demonstrations, information packs, and other support in easy-read formats and community languages, working with citizens to co-produce this.
- In 2023/24, The MAZI Project will continue delivering food skills to vulnerable people aged 16 to 25 – teaching them to cook and offering 'good food' experiences.

- Six new CCAP communities will be creating action plans in 2023/24. Learning from ALW's experience will be able to support those who want to develop food skills programmes and BFN also hopes to support this, subject to available funding. ALW's ambition is for its project to become an exemplar, with more communities in Bristol replicating by 2030.
- In 2023/24 the NHS Locality Partnerships will develop action plans for healthy weight; BeeZee Bodies will map and communicate food and nutrition advice for healthy weight. This work can inform future NHS led food skills provision.
- Sharing learnings from all 2023/24 initiatives, Bristol could develop a 'whole food systems' best practice for community food skills, with the goal that this is widely used to develop community skills provision by 2030.
- In addition to NHS led skills provision, engagement with public, private and third sector organisations could see food skills delivered as part of wellbeing programmes, for example at university or the workplace, with encouragement of a whole organisation approach to food.

Increasing the Use of Community Kitchens

- Easier access to community kitchens is needed to support community-based learning. The current Environmental Health Officer (EHO) guidance for using these spaces is unclear, which can limit the uptake. The Working Group will liaise with the EHO to improve their information and support for community kitchen users.
- Feeding Bristol will produce and publish a map of community kitchens to hire across the city.

1: Bristol Green Capital Partnership, 2022. [Grow, Cook and Eat Lawrence Weston](#)

- As well as supporting social connection and cohesion, community kitchens facilitate collective meal production, potentially reducing costs and time¹. Expanding and developing community kitchens could be supported by Section 106 developer contributions. Inspiration might be found from:
 - Hubbub's 'Kitchen Love' campaign, which has improved community kitchen equipment and delivered cooking classes², where content is co-developed with residents.
 - Learnings from Coexist's Community Kitchen 'community oven' initiative - whereby local residents can communally use an oven³.

It is recommended that research is conducted in 2025 to identify and recommend opportunities for developing new community kitchen spaces and models, with the aim that every community has access to a communal kitchen space by 2030.

Outcome 3 – Healthy, Climate Friendly Diets

The Role of Climate Friendly Diets

- From 2023, The University of Bristol (UoB) will test new approaches for climate-friendly menu adjustments (lower CO₂ and higher nutrient ingredients), whilst University of the West of England (UWE) PhD research will evaluate approaches for increasing uptake of climate-friendly diets. This insight could be used by the BEBA team to further develop the award criteria.
- BCC will publish a position on low-carbon diets, which will influence all catering and food procurement.

- Bristol City Council will seek to ban follow on milk adverts as part of its breastfeeding focus. Formula milk production is a significant producer of greenhouse gas emissions⁴, so this work has an associated climate benefit.

Healthy Diets

- Public Health will focus on increasing breastfeeding rates and decreasing formula use, particularly in deprived wards. This work supports reducing obesity in both mothers and infants.
- Public Health intends to engage more small retailers and pharmacies in the Healthy Start scheme, promoting the vouchers to buy fruit, vegetables and vitamins, benefiting both businesses and citizens.

Accreditations as a Mechanism for Change

BEBA and FFLSH are key mechanisms for achieving sustainable food standards and scaling their impact. In 2025, the Early Years and Schools Awards will be reviewed with the aim of aligning their criteria with the Business Award. By 2026, the aim is for most festival and event caterers to be BEBA accredited.

Four development areas are recommended for BEBA:

- Increasing the number of BEBA award holders and the number with Silver and Gold:
 - In 2025, gain insight through the BEBA review process on barriers to engagement and progression, to shape award changes.
 - In 2025, develop a support network for award holders to inspire and support each other.

1: Business Bliss Consultants FZE, 2018. [Evolution of Community Kitchens](#)

2: Hubbub, [Growing community cooking skills by transforming underused spaces into high-end kitchen cooking hubs](#)

3: Coexist Community Kitchen, 2023 Instagram post '[Easton Community Oven](#)'

4: The BMJ, 2019 '[Support for breastfeeding is an environmental imperative](#)'

- Increasing the number and range of organisations signed up:
 - By 2025, enhance the benefits for businesses, e.g.:
 - Financial incentives, BEBA customer loyalty scheme
 - Wider marketing of BEBA to citizens, for example via community and school food skills provision and healthy eating campaigns, via collaboration with the Business Improvement Districts (BIDs).
 - Engage takeaways (2026) and develop an engagement programme with convenience stores (2028). Many London boroughs have had success working with small retailers¹, for example via collaboration with BIDs. Work could be linked up with Healthy Start engagement.
 - Engage with and support community food settings to achieve a BEBA (2026).
- Launch a 'Platinum standard for organisations in 2028 to reach exemplar standards for climate-friendly diets and significant local and sustainable procurement. New guidance and training from 2025, to help organisations transition to Platinum standards could cover:
 - Setting out a hierarchy of sustainable meat standards (from Red Tractor to Organic and Pasture Fed)
 - Setting target percentage reductions for meat and dairy
 - Setting targets for transitioning to the most sustainable meat and dairy
 - Setting targets for the percentage of local and sustainable supply
- Partners should be sought out to support BEBA holders. For example, Plant Futures offers training for caterers on increased use of pulses and developing plant-centric menus.
- Opportunities to work with the Soil Association on further developing FFLSH standards would also be welcome.



1: Sustain, 2019 'Good Food Retailers Taking Action'

6. LOCAL FOOD ECONOMY – PROCUREMENT

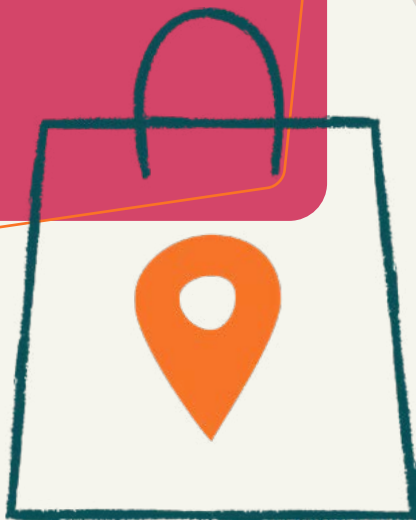
A Vision For Procurement In 2030

Procurement from suppliers of local, regional and sustainable provenance is widespread. The public sector maximises spend with these suppliers, whilst many private and third sector organisations also use them.

Efficient, short supply chains are in place, increasing sales for local and regional suppliers.

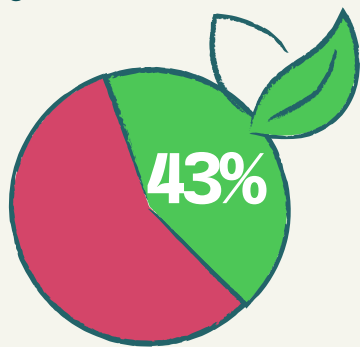
Sustainable food procurement is commonplace, with environmental and social impacts considered throughout the supply chain.

Large procurers actively reduce their food carbon footprint and seek out more climate resilient products.



Context

The potential for public procurement to support a sustainable food system is considerable – the UK Government spends £2.4bn a year on 1.9bn public institution meals¹. Bristol’s universities have made significant efforts to procure sustainably, and their work continues to grow:



- For the **UWE**, between August 2021 and July 2022, **43%** of its food purchasing spend was considered sustainable.



- At the **University of Bristol (UoB)**, **89%** of food purchasing spend is with local, regional or sustainable suppliers.



1: The Soil Association, 2020 '[Priorities for the National Food Strategy](#)'

2: DEFRA, 2022 [Public sector food and catering policy for England: The Government Buying Standards for Food and Catering Services](#) (GBSF)

North Bristol NHS Trust’s Net Zero plan aims to understand the carbon footprint of food provision and then reduce it. Recent achievements include:



- Implementing plans to change the menu at least twice a year by 2025, to maximise the use of seasonal ingredients.
- Achieving Rainforest Alliance Certification for coffee beans across the Trust
- Staff engagement in healthy food and the environment through staff roof top herb garden and allotment, which supplies food to the staff kitchen.



Government Buying Standards for Food (GBSF)

- These are currently only mandatory in the NHS. The standards include 10% spend on products with 'higher environmental standards', Marine Stewardship Council (MSC) fish, non-caged eggs and sustainable palm oil. Proposed changes to GBSF were publicly consulted on in 2022:
 - Increase mandatory spend on local/sustainable produce from 10% to 20%, with best practice at 50%.
 - Tendering to support SMEs, such as using lots and scoring criteria that places higher value on quality.
 - Sustainable soy, tea, coffee and bananas as mandatory².
- The outcome of the public consultation on these changes is yet to be announced.

Private and Third Sector Food Procurement

To date, collaboration with private and third sector organisations' food procurers has had less focus in Bristol. Much will be outsourced to major caterers; with their own sustainability pathways planned, engagement with these stakeholders may require a different approach to previous work.

Local Procurement

Significant barriers can exist for SMEs selling to large organisations. Tendering processes can be time-consuming, complex and may favour larger producers due to the emphasis on price¹. Fulfilling orders and distribution needs can be a challenge, as procurers may want to buy dynamically – for example with short lead times, or at variable amounts.

Definitions for supply of local, regional and sustainable provenance:

Local: supplier is based within 30 miles of Bristol. Suppliers use locally or regionally sourced ingredients wherever possible, but may source some from further afield.

Regional: supplier is based within the West Country. This includes the counties of Herefordshire, Gloucestershire, Wiltshire, Bristol, Somerset, Devon, Dorset and Cornwall. South Wales can also be considered as regional due to its geographical proximity. Suppliers use locally or regionally sourced ingredients wherever possible, but may source some from further afield.

Sustainable:

- Meat and dairy is free-range, organic or pasture-fed
- Fish is Marine Stewardship Council (MSC) certified
- Organic and Fairtrade produce
- Palm oil is Roundtable on Sustainable Palm Oil (RSPO) certified

A note on responsible soy: BGF2030 does not recommend the Roundtable on Sustainable Soy certification due to deforestation concerns raised by NGOs². There is currently no other widely available soy certification, but progress by the Responsible Commodities Facility may change this in the coming years.

Decision making hierarchy based on geographical provenance:



- Local produce is generally considered the most preferable – as well as reducing food miles, buying local produce helps to favour seasonal eating, and supports local economic resilience through the generation of revenue and jobs.
- Where local food is also sustainably produced, it helps develop local environmental resilience, by supporting good soil and animal health and biodiversity.
- Some imported products may have a lower carbon footprint than UK grown. This should be weighed up against the potential benefits of available UK produce when choosing suppliers.

1: Wilkinson, at el, 2022. [Procurement of Food in the South West Region: opportunities and barriers to localising food supply](#). Centre for Rural Policy Research, University of Exeter

2: GM Watch, 2021 [Round Table on Responsible Soy has failed to stop deforestation – WWF Netherlands](#)

Local Food Economy – Procurement Framework


2030 Outcome	Year/Target Changes			
	2023/2024	2026	2027	2030
<p>1. Procurement from local and regional suppliers increases across all sectors.</p> <p>OC C E</p>	<p>Peer-to-peer learning events increase private/third sector procurement from local and regional suppliers.</p> <p>(Infrastructure)</p> <p>Public sector bodies increase use of local suppliers.</p> <p>Research and trialling of short supply chain solutions provides insight for Bristol’s longer term strategy for growing local procurement.</p>	<p>The public sector trials short supply chain solutions.</p> <p>Private/third sector organisations have actively increased local food procurement.</p>		<p>Short chain supply solutions are widespread in the public sector and present within the private/third sectors.</p>

- OC** The change supports delivery of an OCP goal
- F** The change aligns with Food Equality Action Plan

- C** The change supports delivery of a Climate Strategy goal
- E** The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

2030 Outcome	Year/Target Changes			
	2023/2024	2026	2027	2030
<p>2. Organisations across all sectors have implemented sustainable food procurement standards and all public institutions meet the Government Buying Standards for Food (GBSF).</p> <p>C E OC</p>	<p>The public sector finds new opportunities for sustainable procurement.</p> <p>More public sector organisations commit to GBSF as a minimum.</p> <p>The public sector continues to reduce the volume of meat procured.</p> <p>Events and learning opportunities are provided to the private/third sectors on sustainable procurement.</p> <p>BEBA and FFLSH accreditations increase in the private and public sector due to promotional activity. (Eating Better)</p>		<p>Organisations across all sectors have implemented best practice sustainable procurement standards.</p>	<p>The majority of private and third sector institutions across the city work to best practice sustainable procurement standards. (Eating Better)</p> <p>All public sector procurement meets GBSF and supports the principles of climate-friendly diets. (Eating Better)</p> <p>Public sector suppliers assess climate risk and develop mitigation plans.</p>

2030 Outcome	Year/Target Changes			
	2023/2024	2026	2027	2030
<p>3. Hospitality and catering organisations, across all sectors, use carbon footprinting to understand and actively reduce the greenhouse gas (GHG) emissions of the food they procure.</p> <p> </p>	<p>NHS caterers widely use carbon footprinting assessments to change their menus.</p> <p>UoB students and staff are aware and know how to manage their food carbon footprint.</p> <p>The UoB has reduced the carbon footprint of their food and drink offering by 25%.</p>		<p>Carbon footprinting in catering is widespread, enabling lower carbon procurement choices to be made.</p>	

Procurement Commentary

Outcome 1 – Growth of Local Procurement

Increasing Local and Regional Procurement in the Public Sector

- UoB is targeting 60% of suppliers to be from within a 30-mile radius by 2024 and in 2023/24 BCC will agree a % target for local supply.
- The proposed BEBA enhancements will provide an opportunity for public sector caterers – including those already at Gold level – to further increase their spend with local suppliers.

Engaging the Private and Third Sectors

- BFN will arrange peer-to-peer learning events on procurement, where organisations share how they have increased use of local, regional and sustainable suppliers.
- ‘Meet the supplier’ events will also be explored – providing an opportunity for procurers and local suppliers to showcase their work, and for barriers and potential solutions to be discussed¹.

Short, Efficient Supply Chain Solutions

- To scale local procurement, efficiency and fewer intermediaries are key². In 2023, UWE’s Food Policy Research team is exploring research opportunities for short supply chains. Other research on Dynamic Procurement Systems (DPS) will be reviewed along with BCC Catering’s DPS work, to inform Bristol’s work on short supply chains.
- DPS use technology, processing and logistics partners to help small producers fulfil large contracts. The DPS process is more flexible, allowing suppliers to join at any time. A DPS pilot in Bath and North East Somerset (BANES) schools resulted in 20 new local suppliers being used, 6% saving on the previous contract and 6.01 tons of CO₂ emissions saved/year³.
- The German Regionalwert model supports financing of and collaboration between producers, processors and distributors to deliver effective short supply chains with social, environmental and economic value locally⁴. It is recommended that work on short supply chain solutions includes consideration of the Regionalwert model.
- Interest in DPS has been shown by some public institutions, so it’s hoped a short supply chain solution could be trialled mid-decade and widespread by 2030.

1: Wilkinson, at el, 2022. [Procurement of Food in the South West Region: opportunities and barriers to relocalising food supply](#). Centre for Rural Policy Research, University of Exeter.

2: Wilkinson, at el, 2022. [Procurement of Food in the South West Region: opportunities and barriers to relocalising food supply](#). Centre for Rural Policy Research, University of Exeter.

3: Dynamic Food Procurement Advisory Board, 2021. [Case Study for the Provision of School Food in Bath & North East Somerset](#)

4: Access to Land, [‘Regionalwert AG – Strengthening the regional economy with citizen shareholder support’](#)

Outcome 2 – Sustainable Procurement Standards

Bristol's universities will continue building on their current achievements – as outlined below – to further reduce meat usage.

University of Bristol

- Increased plant-based foods from 33% to 74% in catered halls dinner menu, 5% ruminant meat, meat-free day per week.
- Where possible, replacing 30% of meat with plant proteins in halls catering.
- New retail food court opened with a 76% plant-based menu, zero ruminant meat in retail.
- One no meat day per week in catered halls, lots of complaints and quite a large drop in attendance.
- Oat milk dispensers in halls have doubled plant-based milk consumption; plant-based milks are 25–30% of milk consumption overall.

University of the West of England

- Overall, including Wild Kitchen (vegan outlet), plant based offerings are 52% of total menu.

In 2023/24, BCC will review opportunities to expand or enhance sustainability criteria, for example within outsourced catering contracts and schools who cater in-house. They will also engage public institutions in working to the GBSF.

Collaboratively Raising Standards

- In 2023/24, opportunities to share learnings from the universities and BCC's work will be sought with other organisations, through the working group and events.
- Ongoing collaboration with partners such as Bristol Green Capital Partnership (BGCP) and One City Board members would facilitate consistent, best practice standards being implemented by more organisations by 2027, supporting the One City Plan (OCP) goal of all large and 50% of SME businesses having a carbon reduction plan in place by then. Best practice sustainable procurement standards would encompass, at a minimum, the definition of 'sustainable' set out on *page 35*.
- Within food procurement, assessing and mitigating risk from climate change involves reducing use of products with the greatest climate impact and reducing dependence on those products most at risk from climate change. Bristol's NHS and BCC have set supplier requirements to do this and hope to mandate supplier climate resilience plans by 2030.

Outcome 3 – Carbon Footprinting

- Understanding the carbon footprint of food is a key tool for reducing catering's environmental impact. Carbon modelling tools can help develop climate-friendly menus, for example showing how reducing ruminant meat and increasing pulses impacts a dish's CO₂ footprint¹.
- UoB, UWE and the NHS intend to calculate menu emissions and actively reduce them.
- In the private sector, hospitality venues such as Old Market Assembly are already calculating the CO₂ footprint of dishes, to formulate lower carbon menus.
- By encouraging collaboration and sharing best practice citywide on CO₂ footprinting in catering, the goal is that this is widespread by 2027, supporting the OCP goal of 100% of large organisations and 50% of SMEs having a carbon reduction plan in place by then.

1: Elinder, L.S. et al, 2020. [Successful Implementation of Climate-Friendly, Nutritious, and Acceptable School Meals in Practice: The OPTIMAT™ Intervention Study](#)

7. LOCAL FOOD ECONOMY – INFRASTRUCTURE

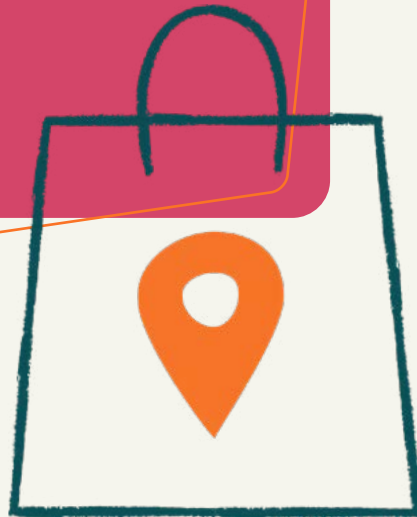
A Vision for Food Infrastructure in 2030

Local, independent food businesses are supported to sustain and grow, with increased entrepreneurship and diversity.

Investment in training and more Living Wage jobs ensure a skilled and fulfilled workforce.

Local and regional, sustainable and Fairtrade food is available at affordable prices in all areas of the city, through innovative retail and distribution models.

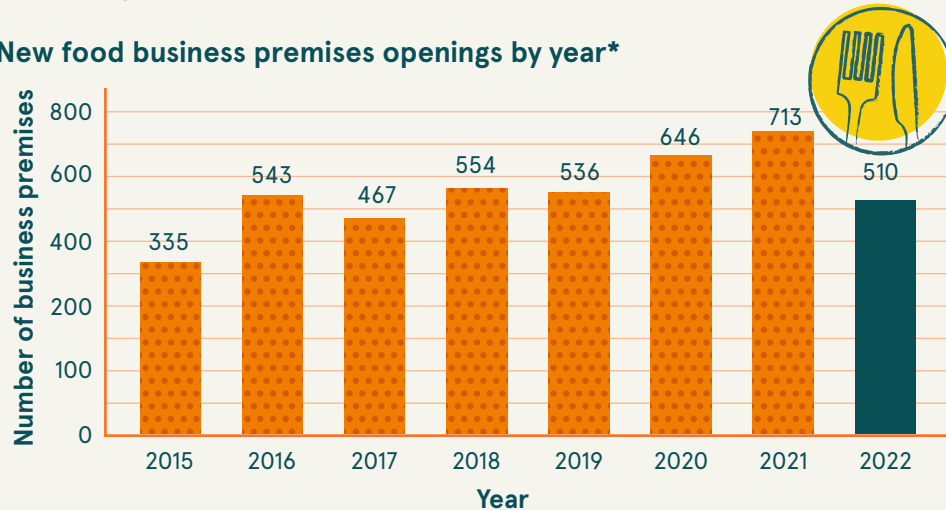
Affordable low-carbon distribution is available to food businesses, supporting Bristol's climate goals.



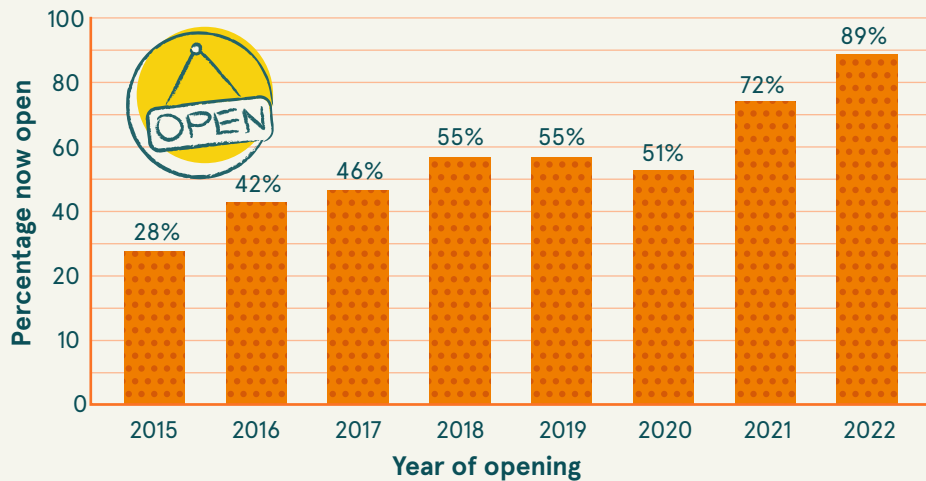
Context

In 2021, Accommodation and Food Service accounted for 6.5% of jobs in Bristol, a higher proportion than Finance and Insurance, IT or Construction¹ Bristol's local food economy has grown substantially in recent years, with over 4,000 new jobs¹ and over 3,000 new food business premises opening since 2015. But the impacts of a pandemic, supply and staffing issues post Brexit, and the cost of living crisis are now being felt across the city's hospitality and food retail businesses.

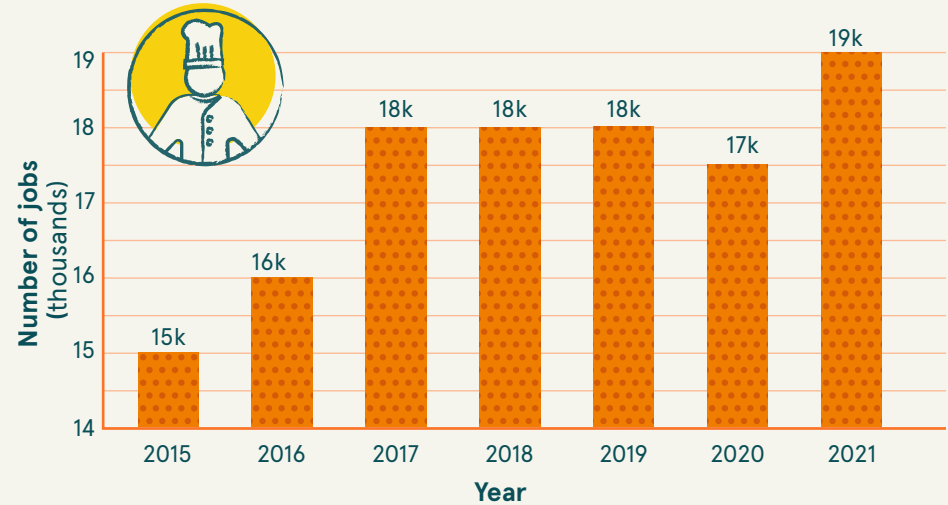
New food business premises openings by year*



Percentage of food business premises still open (by year of opening) *



Number of accommodation and food sector jobs in Bristol by year (ONS data)



2022 saw the closure of several successful, established businesses including The Pony Bistro, Casamia, Lockside and Al's Tikka Grill². Veg box sales have suffered significantly since lockdowns ended, and the cost of living crisis started, with The Community Farm, amongst others, struggling financially³. Following calls to support hospitality's current challenges⁴, the government issued a 75% business rate relief for 2023/24 (with a cap of £110k per business) in the autumn budget statement⁵.

*Food business premises registered with the Food Standards Agency (FSA). Includes new branches for existing businesses; excludes categories: Caring Establishment, School/College, Supermarket/Hypermarket, Importer/Exporter, Primary Producer, Premises Not Trading.

- 1: ONS, 2021 Labour Market Profile for the City of Bristol
- 2: The Bristol Post, 2022 ['All the Bristol restaurants and pubs that closed in 2022'](#)
- 3: The Community Farm, 2022 ['Stand with The Community Farm - Don't let the cost of living crisis cost the Earth - The Community Farm'](#)
- 4: McAllister, James, 2022 ['Hospitality calls for stable political leadership as Sunak becomes Prime Minister'](#)
- 5: Department for Levelling Up, Housing and Communities, 2022 ['Business Rates Relief: 2023/24 Retail, Hospitality and Leisure Scheme, local authority guidance'](#)

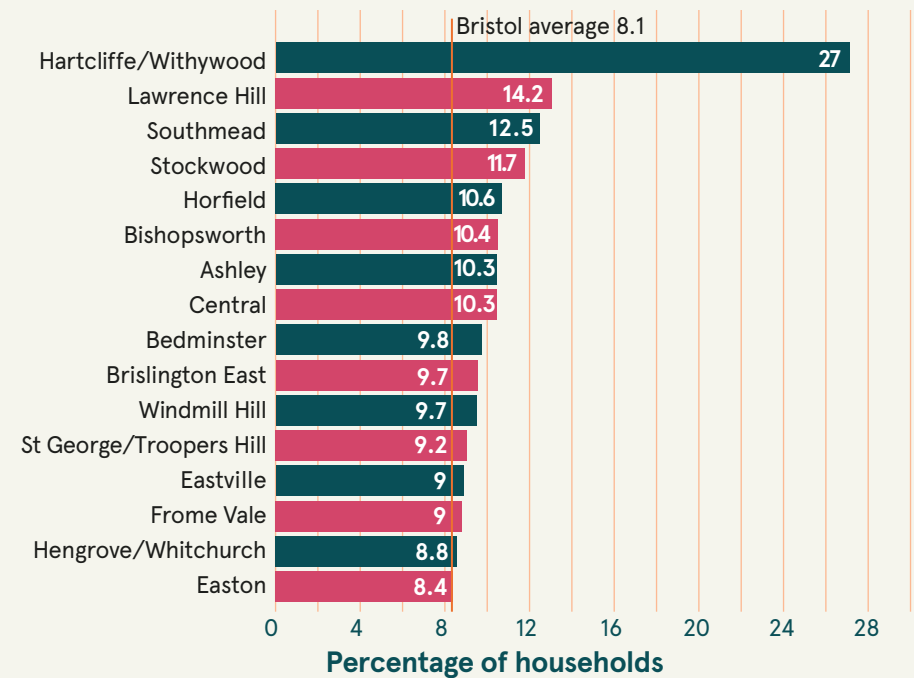
Bristol City Council's Cost of Living Business Survey – Food Sector Results¹

- More than 70% had experienced a drop in revenue due to the cost of living crisis.
- Over 80% anticipated business costs rising in the next year by up to £50,000.
- Increased costs were experienced in energy, supply chain and wages.
- All respondents anticipated supply chain and energy costs increasing in the next six months, 90% anticipated wage increases. Potential mitigation measures included passing on costs to clients/customers (77%), looking at alternative suppliers, reducing staff numbers or opening hours.
- 50% of respondents were not at all confident about the survival of their business beyond six months.
- Energy price changes was the most popular form of help requested (70%), followed by grants (64%) and reductions in National Insurance/VAT/Corporation Tax (50%).

Bristol's Food Poor Wards

Bristol's food poor wards – areas with little access to nutritious, fresh food – identified in 'Who Feeds Bristol?' in 2011 included Hartcliffe and Withywood, Bishopsworth, Stockwood and Hengrove. Many of these still experience poor local access to good food, and food insecurity is often high here.

Households experiencing moderate to severe food insecurity above the city average. (*Quality of Life Survey April 2023*)



1: Open Sept–Nov 22, only 22 respondents in the food sector (out of 116 total survey respondents)

Local Food Economy – Infrastructure Framework

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
1. Bristol's food sector offers improved working conditions and more career opportunities to citizens from all backgrounds.	<p>Five new food businesses per year get Living Wage accreditation.</p> <p>Food businesses sign up to and implement the WECA Good Employment Charter.</p> <p>Measures to improve diversity and inclusivity in the workforce are implemented within individual businesses.</p> <p>New apprenticeship opportunities are available in the local food economy.</p> <p>New support opportunities are available for food start-ups.</p>			Apprenticeships and training schemes are expanded and a more diverse range of citizens take up these opportunities.	There are more successful starts up and diversity in the food sector has improved, particularly in business ownership.

OC The change supports delivery of an OCP goal




F The change aligns with Food Equality Action Plan

C The change supports delivery of a Climate Strategy goal

E The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>2. Carbon emissions from food distribution across the city reduce.</p> <p>C</p>	<p>Research by BCC provides insight on opportunities for food freight consolidation.</p> <p>More food businesses take up low-carbon last-mile delivery options.</p>			<p>Food freight consolidation reduces the need for HGVs to enter the city.</p> <p>Low-carbon distribution solutions are widely available and cost effective for SME food businesses.</p>	

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>3. Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all citizens citywide.</p> <p> </p>	<p>Citizens in lower income areas can access wholefoods through community buying groups.</p> <p> A new map of hireable kitchens helps community food teachers to find facilities (Eating Better).</p> <p>Lobbying on public transport improvements, and the work of the Disabled Transport Champion contributes to BCC decisions on public transport across the city for under-served citizens.</p> <p>More local shops accept Healthy Start vouchers (Eating Better).</p> <p>An affordable electric car club in Lawrence Weston improves residents' access to good food.</p> <p>BCC's high street regeneration strategy provides new funding opportunities for the local food economy.</p>		<p>Several community and business buying groups are in place.</p> <p>Support for low-income households to access fresh fruit and vegetables is expanded.</p> <p></p>	<p>Residents in food poor wards can walk to buy fresh produce a minimum of once per week (Eating Better).</p>	<p>Alternative food retail models are well used and there is access to fresh produce citywide (Eating Better).</p> <p></p> <p>Widespread availability of affordable electric car clubs helps lower income citizens access good food.</p>

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>4. The economic contribution of the local food economy continues to grow, and the churn rate of food businesses decreases.</p> <p>C E</p>	<p>The number of independent food businesses selling at St Nicks market increases.</p> <p>The Sparks project (Global Goals Centre) increases visibility of sustainable, local food enterprise.</p> <p>Peer-to-peer learning events and increased adoption of GBSF increase procurement from local and regional suppliers. (Procurement)</p> <p>Research and trialling of short supply chain solutions provides insight for Bristol's longer term strategy for growing local procurement. (Procurement)</p> <p>Public sector institutions increase their spend with local producers. (Procurement)</p> <p>BEBA and FFLSH accreditations increase in the private and public sector due to promotional activity. (Eating Better)</p>	<p>Growth of the Bristol Eating Better Award increases local procurement. (Procurement and Eating Better)</p>	<p>The public sector trials short supply chain solutions. (Procurement)</p> <p>The future role of markets in addressing access to good food is understood.</p>	<p>There is representation for local food economy on key economy boards in the city-region such as the WECA Local Enterprise Partnership (LEP) and One City Economy Board. (Urban Growing)</p>	<p>Implementation of short supply chain solutions across the public sector and within the private/third sectors increases business for local, sustainable producers. (Procurement)</p> <p>BCC's markets strategy maximises benefits for local, sustainable food businesses.</p>

Infrastructure Commentary

Outcome 1 – Careers and Entrepreneurship

Improved Working Conditions and Practices

- The WECA Good Employment Charter helps employers develop their offering in several areas: Secure and flexible work, Real Living Wage, recruitment, engagement and voice, developing people, and health and wellbeing. The Infrastructure working group will collaborate with WECA to encourage food businesses to sign up and will collaborate on improving recruitment practices in 2023/24 to increase diversity.
- Additionally, The Living Wage Foundation will aim to get five more food businesses signed up per year in 2023/24.

Apprenticeship and Training Opportunities

- Josh Eggleton’s School of Food has supported City of Bristol College apprentices, with exposure to local chefs and high profile events, and development of financial skills¹. The Assemblies Ltd. which runs several sustainable restaurants, is also working with the college to offer funded, full-time apprenticeships.
- Drawing on this work, hospitality apprenticeships should continue to be enhanced, with more places made available. An apprenticeship scheme that takes a whole food systems approach and embeds sustainability knowledge, alongside soft skills and business skills, could establish a new generation of skilled food sector workers who advocate for food system resilience. This work should include proactively addressing diversity in hospitality.

- Examples for Bristol to draw on:
 - **Otolo** provides free mentoring to hospitality employees in the UK.
 - **OPOP** has a vision to deliver fairly paid hospitality training that covers soft skills such as conflict resolution and active listening, alongside practical and business skills.

- The food sector should explore supporting programmes that improve opportunities and salaries for Global Majority citizens; for example, Babbassa’s **Our City 2030** programme.
- Funding to support training on ‘good food’ for all hospitality staff – for example, supplier visits – would also be welcomed by working group members.

Improving Business Support and Diversity

- Food start-ups need more specific support if the local food economy is to grow further. BCC is exploring opportunities for food incubator spaces within St Nick’s Market in 2023/24, with business support in-situ. YTKO has developed a food incubator proposal, potentially using community kitchens, but funding is required.
- Connecting more diverse communities with food enterprise also needs continued work. Opportunities should be sought to showcase sustainable food enterprise, drawing on diverse role models such as ACH’s food start up clients, to Global Majority citizens. UWE’s Green Skills programme or Bristol Future Talent Partnership could facilitate this.
- To support inclusivity in entrepreneurship, Bristol could consider a model like New York’s ‘Food Business Pathways’ accelerator programme, which targets citizens living in social housing or receiving benefits².

1: City of Bristol College, 2022 [‘Local chefs bring The School of Food to City of Bristol College’](#)

2: Office of Boston City Councillor Michelle Wu, 2020. [Food Justice Agenda for a Resilient Boston](#)

- Re-generation projects such as Filwood Broadway should consider how to support food enterprise and accessibility of good food for local people, perhaps through application of the YTKO's proposal.
- The role of the food sector could be elevated in sustainability business courses, such within YTKO's Organisational Sustainability Champions and ACH's new sustainable business course. Bristol Food Network will seek opportunities with partners on this.

Outcome 2 – Low-Carbon Distribution

- In 2023/24, One City Plan transport work is analysing freight consolidation options at the edge of the city. The Economic Development team at BCC is also looking at how deliveries to St Nick's market might be consolidated.
- In 2023, existing low-carbon, last-mile solutions – such as Zedify – will be promoted to food businesses as part of the Clean Air Zone work.
- For SME food businesses, freight consolidation infrastructure needs to support a range of different suppliers. Findings from the freight consolidation trial in 2024 should help inform a strategy for this; with full consolidation of food freight by 2027.

1: Alexandra Rose Charity, [Rose Vouchers – How It Works](#)

2: Greater Manchester Combined Authority, 2022. [New bus network operators appointed to run first franchised services outside of London](#)

Outcome 3 – Access to Sustainable, Healthy Food

Improving Equitable Access to Good Food

- Feeding Bristol plans to trial community buying groups in wards experiencing food insecurity, to improve access to wholefoods, with the intention of producing a 'best practice model'. By 2026, it is hoped that buying groups for small businesses could be trialled, supporting local food producers to grow, whilst making sustainable food more accessible. This could support businesses in achieving their BEBA, FFLSH or other accreditations. It is hoped that a trial of affordable local fruit and veg boxes can also be delivered by 2026.
- Additional models to consider by 2026:
 - The Rose Voucher model, where Children's Centre staff identify families who would benefit from extra fruit and vegetable vouchers, redeemed at local markets and retailers¹.
 - Expanding FOOD Clubs – Bristol's answer to 'social supermarkets' – beyond Early Years settings or to more wards, could increase the number of families reached. This would support food waste reductions through increased surplus re-distribution.
- CCAP communities, including Lawrence Weston and Lockleaze would like to develop affordable electric car clubs, to improve low-carbon access to good food.
- The Bristol Disability Equality Forum's Transport Champion will seek to improve public transport provision for disabled citizens, thereby hopefully improving access to food shopping facilities.
 - Limited bus routes and high fares can be a barrier to some communities accessing good food. Greater Manchester has a new franchise model for bus services – allowing local authority control of routes, fares and service levels² – something that Bristol could consider in the coming years.

Retail Models for Food Poor Wards

- The city's food poor wards are characterised largely by the prevalence of convenience stores for food shopping, with little or no access to fresh food within walking distance of home. The proposed work on BEBA and Healthy Start vouchers (see Eating Better) would help improve availability of fresh fruit and vegetables, but other models should be considered to support weekly access to fresh food. Any such work should also consider access to culturally appropriate food.
- In 2023, Heart of BS13 will trial an affordable mobile greengrocer; this model has worked well in Liverpool and Boston, USA, addressing transport issues and allowing people to buy small, affordable amounts as and when needed^{1,2}. In the UK, Feeding Liverpool provides the vehicle and operational support, with an established grocer managing product and sales. Healthy Start and Rose vouchers are accepted.
- Other models to consider by 2026:
 - Offering seasonable fruit and vegetables via weekly stalls in playgrounds and children's centres, as seen in Greenwich³. These should accept Healthy Start vouchers to support affordability.
 - In the US, specific grants provide capital investment funds for innovative retail in food poor areas⁴. Any such grant schemes in Bristol should consider how to support long-term financial viability in independent food retail, given that many local shops have closed in recent years.
 - Recent BCC research with residents in Bristol's 10 regeneration high streets showed interest in butchers, fishmongers and greengrocers returning. More cafés and social eating spaces were also requested⁵. Where available premises are lacking – such as in Filton⁵ – opportunities to use community spaces such as church halls could be explored, an approach successfully applied to Bristol's community cafés and to local food hubs in other cities^{6,7}.

1: Feeding Liverpool, [Case Study: Mobile Fruit and Veg vans for the Healthiest Possible Start](#)

2: Office of Boston City Councillor Michelle Wu, 2020. [Food Justice Agenda for a Resilient Boston](#)

3: Greenwich Co-operative Development Agency (GDCA), [GCDA's Fruit & Vegetable Wholesale](#)

4: Office of Boston City Councillor Michelle Wu, 2020. [Food Justice Agenda for a Resilient Boston](#)

5: Bristol City Council, [High Street Improvements](#)

6: The Women's Environmental Network Trust, [Limborough Food Hub](#)

7: Food Research Collaboration, 2019. [Food Hubs in the UK – Where Are We and What Next?](#)

Outcome 4 – Growth of the Local Food Economy

Promoting and Supporting Local Food Businesses

- In 2023/24, the BCC Economic Development team plans to offer retail opportunities for local food producers in St Nick’s Market.
- Sparks—the new Global Goals Centre—will promote Bristol Good Food 2030 and its partners and provide retail space for food businesses.
- Continued collaboration between food stakeholders, BCC Economic Development and the Business Improvement Districts (BIDs) is needed to grow the local food economy. To elevate the voice and profile of the local food economy further, specific representation should be implemented on key economy boards such as the WECA LEP and One City Economy Board¹.

Growth Through Local Procurement and Short Supply Chains

- As set out in the Procurement section, work to better promote local suppliers to caterers and a focus on short supply chain solutions will also support ongoing growth in the local food economy. This work should include consideration of the German Regionalwert model for financing and establishing collaborative local supply networks.

The Role of Markets

- Local markets are a key element of equitable food distribution in other cities^{2,3}. Bristol’s markets are predominantly city-centre based, although several community markets with food stalls have opened (see below) and BCC is seeing an upward trend in market licence applications. Further research is needed to understand whether increasing local markets would be a useful way to improve access to good food and if so, what criteria they should meet to be successful (products, price point, timing etc).

Bristol’s local markets

Bearpit Market – central Bristol, weekend

Broadmead Better Sundays central Bristol, weekend

Brislington Hill Community Market South East Bristol, weekend

Windmill Hill City Farm Market South Bristol, weekend

Shirehampton Community Market West Bristol, weekday

BS5 Market due to return to St. George – East Bristol, weekend

Bristol City Council’s recent research on its 10 ‘regeneration’ high streets – which include Brislington and Shirehampton – showed strong resident demand for new markets, particularly food ones, and more community events.

1: Sustain, 2021. [The Case for Local Food: Building better local food systems to benefit society and nature](#)

2: University of Leeds, 2022. [The Importance of Newcastle’s Grainger Market as an Affordable Source of Food](#)

3: Sustain, [Good Food Retail](#)

8. FOOD WASTE

A Vision For Food Waste In 2030

The environmental impact of food waste and how to minimise it is widely understood, with the majority of citizens actively reducing it.

Infrastructure for household and commercial food waste collection, and for food surplus redistribution, is easily accessible.

Composting is encouraged and energy is generated from food waste, positively impacting carbon emissions and soil health.

Single-use food packaging is less prevalent with the majority composted or recycled; reusable cups are the norm.

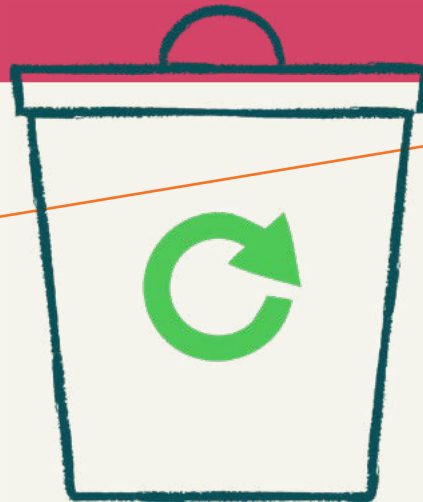


Photo: Janet Gibson

Context

The UN's Sustainable Development Goals set a target for per capita food waste reduction of 50% by 2030, a target endorsed by WRAP's Courtauld Commitment¹.

- Globally, 25–30% of total food produced is lost or wasted; the IPCC estimates this contribute 8–10% of total man-made greenhouse gas emissions².
- 70% of the food that is wasted in the UK is wasted by citizens in their own homes³.
- WRAP estimates that pre-farm gate wastage is around 1.6Mt in the UK per year³.

For **household waste**, Bristol Waste conducted a citywide campaign in 2020 – the Stop Bin-Digestion campaign – using playful bin stickers and online resources to engage residents in reducing avoidable food waste and making sure they recycle anything else. Following the campaign, Bristol's food waste recycling volumes in 2020 were the highest achieved since 2016.

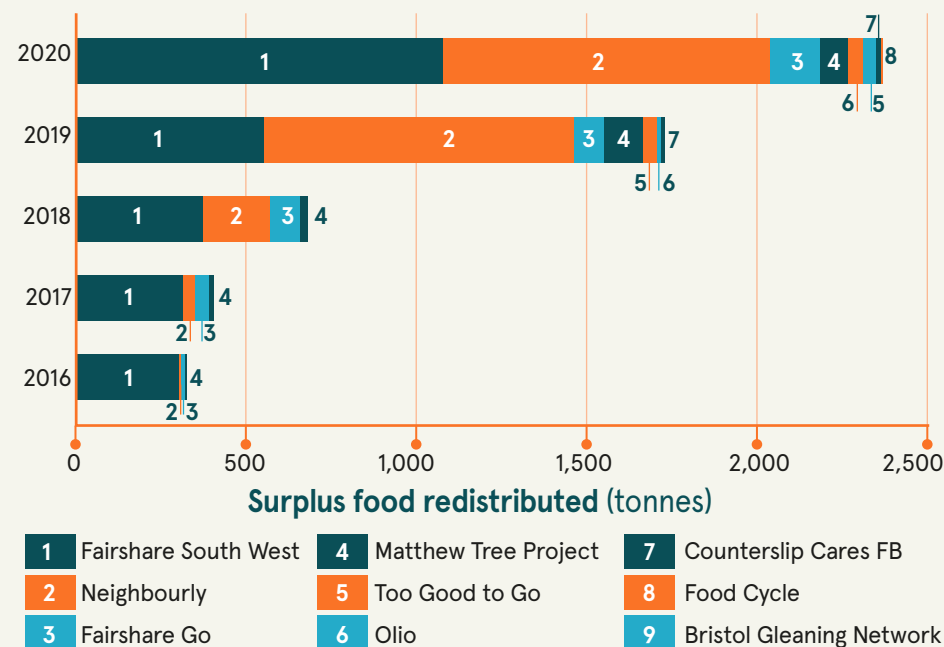
Commercial food waste recycling in Bristol has not been so successful to date. Many barriers exist to increasing commercial collections, including lack of knowledge within businesses around food waste impacts and best practices, and the cost and availability of suitable collection services. Bristol's Food Waste Action Group (FWAG) did some valuable work pre-pandemic to engage businesses; a continued focus is needed to increase rates.

In the public sector, Bristol's universities are making great strides in their food waste reductions:

- UWE is achieving <5% waste in catering
- UoB reduced plate waste by 10% in the past year and kitchen waste by 15%

Surplus redistribution has grown significantly in Bristol in recent years, particularly through expansion from Fare Share Southwest and Neighbourly, and the arrival of new redistribution operations in Bristol. Bristol has a food redistribution network run by FWAG, and an online tool to help channel surplus food efficiently between network members was launched in May 2023.

Redistribution statistics from the Going for Gold Submission, 2021



1: WRAP, 2022. [The Courtauld Commitment 2030 Helping to move your business to net zero](#)
 2 :WRAP [Why we need to take action on food waste](#)
 3: WRAP [Helping more people to waste less food](#)

Avon Gleaning Network continues to grow, with the food gleaned going to projects such as Coexist Kitchen, Secret Soup Society, and One Green Kitchen, who cook and distribute meals.

Year	Volume of produce gleaned	Number of volunteers gleaning
2020	6 harvests of 1660 kg	21
2021	26 harvests of 4155kg	105
2022	28 harvests of 4245 kg	126

Single Use Packaging

Single use packaging is a significant issue in hospitality. The UK Government will ban plastic plates, trays, bowls, cutlery and some types of polystyrene cups and food containers in England from October 2023. Many outlets already use compostable, plant-based or biodegradable takeaway packaging. However, as there is no local processing facility these are likely to be disposed of in landfill, merely shifting rather than reducing waste.



- 2.5 billion coffee cups are used and thrown away each year in the UK
 - Less than 1 in 400 - just 0.25% - are recycled
- (Source: WRAP)

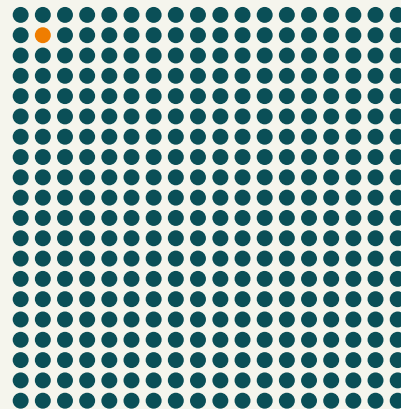


Photo: Cappel Photography

Food Waste Framework

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>1. Household food waste going into black bins reduces to under 10% of residual waste.</p> <p>C</p>	<p>Educational campaigns reduce the amount of food wasted by households.</p> <p>A trial of community composting improves food recycling rates in BS13.</p>		<p>Community composting in multiple CCAP communities, decreases waste and produces compost for local growing.</p> <p>Best practice guides for food education and community food skills include how and why to prevent food waste. (Eating Better)</p>	<p>A best practice, whole food system education guide is rolled out. (Eating Better)</p> <p>New kitchen designs trialled in block housing increase food waste recycling.</p>	<p>All flats across the city, including high rise flats, have food waste collections in operation.</p> <p>Planning policy requires design in new flats to facilitate food waste recycling.</p> <p>Best practice community food skills sessions include food waste reduction. (Eating Better)</p>

- OC** The change supports delivery of an OCP goal
- F** The change aligns with Food Equality Action Plan

- C** The change supports delivery of a Climate Strategy goal
- E** The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>2. Commercial food waste reduces at both the production and consumption stages, and the volume of waste sent for digestion increases.</p> <p>C</p>	<p>Public sector organisations make structural and operational changes to support reduced food waste.</p> <p>Positive results from Café Gusto’s waste reduction pilot help engage other businesses in waste reduction initiatives.</p>	<p>Peer-to-peer learning and shared best practices reduce organisations’ food waste.</p>	<p>Feasibility of centralised commercial waste collections and zoning is assessed.</p>	<p>Practice changes trialled in local supermarkets reduce surplus.</p>	<p>All public institutions and some private/third sector organisations have implemented best practice waste reduction guidelines (e.g. BEBA, WRAP).</p> <p>More effective infrastructure for commercial collections results in more businesses participating.</p> <p>More retailers are successfully engaged in practice changes to reduce surplus.</p>
<p>3. The volume of food surplus redistributed before becoming waste increases.</p> <p>C</p>	<p>Infrastructural development for redistribution partners enables them to save more surplus food and ensure it is appropriately distributed.</p> <p>More appropriate foods are offered to charities by supermarkets.</p>	<p>Supermarket outlets across Bristol redistribute food more often and more effectively.</p> <p>F</p>		<p>A number of schools are redistributing leftover meals.</p>	<p>More food is saved from being wasted before it gets to the supermarkets and more food aid charities can take in and deliver frozen food.</p>

2030 Outcome	Year/Target Changes				
	2023-2024	2025	2026	2027	2030
<p>4. The volume of single-use packaging in food businesses reduces and the majority use reusable cups.</p> <p>C E</p>	<p>Learnings from returnable cup scheme trial informs a plan for citywide rollout.</p> <p>Businesses with more than 10 employees participate in DEFRA’s cup recycling scheme.</p> <p>University catering services have reduced the use of single use plastics in their food services.</p> <p>Business engagement on disposable packaging results in them sending less to landfill.</p>	<p>SME food businesses begin to recycle disposable cups.</p>	<p>A trial of support mechanisms from BCC and Bristol’s waste specialists results in more food businesses stopping the use of disposable cups.</p> <p>Organisations improve decision making on single-use food packaging as a result of best practice guidance.</p>	<p>Models for providing affordable zero waste shopping are explored.</p> <p>A support programme to transition from disposable to reusable cups by 2030 is available to all food businesses.</p>	<p>The majority of Bristol food businesses no longer use disposable cups.</p>

Food Waste Commentary

Outcome 1 – Household Waste

Behaviour Change Through Education and Campaigns

- In 2023/24, both universities will run student campaigns, and Bristol Waste hopes to conduct a door-to-door engagement campaign to increase food waste recycling, if budget can be found.
- In the community, Avon Gleaning and GENeco are planning educational activities on how to reduce food waste in the kitchen.
- In 2023, Heart of BS13 will trial community composting, with the aim of raising low food waste recycling rates locally, whilst producing compost for their enterprise and skills opportunities for residents¹. Community engagement will educate residents on benefits of composting and waste collection will be offered.
- Delivery of the Eating Better framework should support further reductions in black bin waste, by educating citizens on how and why to reduce food waste.

Household Waste Infrastructure

- As Bristol's housing stock develops over this decade, the number of flats will continue to rise. Recycling rates are typically low in flats, due to bin access issues and poor information². BCC planning guidelines already support effective external bin design³, but internal infrastructure improvements, such as specific kitchen space for food caddies could be tested through collaboration between developers and Bristol Waste^{1,4}. This could inform new planning requirements on waste disposal in flats and support the successful implementation of food waste collection in all flats by 2030.

1: Heart of BS13, 2022 [Community Climate Action: Our Closed-Loop Composting Project](#)

2: Old Oak and Park Royal Development Corporation, 2018. [Waste in Tall Buildings Study LOCAL PLAN SUPPORTING STUDY](#)

3: Bristol City Council, 2022. [Waste and Recycling Storage and Collection Facilities: Guidance for Developers of Residential, Commercial and Mixed-Use Properties](#)

4: VANG Household Waste, 2020. [Improving waste separation in high-rise buildings](#)

5: Cohen, D, 2022. [Revealed: UK's largest supermarkets throw away enough food for 190 million meals each year](#)

Outcome 2 – Organisational Waste

Organisational Change and Collaboration

- In 2023/24, the North Bristol NHS Trust plans to increase food waste bin locations and measure waste throughout procurement, catering and consumption to identify opportunities for reduction.
- UWE is working to reduce waste from food sales to 3% by 2030.
- Resources Futures' one-to-one support - to help businesses reduce waste - has had low uptake. A case study trial in 2023/24 with Café Gusto will analyse its food waste patterns and trial a bespoke reduction plan. The learnings will be used to engage more businesses, especially via the BIDs.
- In 2025, it's hoped that further peer-to-peer learning exchanges can be developed, to share food waste reduction successes from procurers, caterers and sustainability teams. Opportunities to engage with best practice approaches such as WRAP's Guardians of Grub guidelines will be sought out, with the goal of all public institutions and several private or third sector organisations following best practice by 2030.

Retail Wastage

- WRAP estimates the equivalent of 19m meals are thrown away annually⁵ by supermarkets. Local engagement with chains can be challenging, but BCC has been exploring a trial with local branches of the Co-op to alter practices which would reduce wastage. A trial by 2026 would provide insight to engage a wider range of supermarkets and retailers by 2030.

Commercial Waste Infrastructure

- The cost and availability of separated food waste collection, and differing rules amongst waste management companies can limit SME participation. Research has found that central waste collection for multiple businesses is the most viable solution, where a central organisation manages this, for example a shopping centre or BID². It is recommended that Bristol explore this option with businesses, the BIDs and waste companies.
- ‘Zoning’ of waste management contracts – whereby management companies bid to handle food waste collection by geographical zone – could increase effectiveness and would reduce collection emissions. However, this requires national policy change, so it’s recommended that the viability of this is explored, to develop a case for lobbying.
- The goal of this work is to have improved commercial infrastructure in place, and therefore much higher business uptake, by 2030.

Outcome 3 – Redistribution

Infrastructure Developments

- Improvements to infrastructure will increase the amount and types of food that charities can redistribute:
 - In 2023/24, FareShare intends to increase its freezing and processing capacity; Wild Goose intends to buy a blast chiller.
 - The goal by 2030 is for more food aid charities to have freezing and refrigerated transport infrastructure, to increase their redistribution capability.

Increasing Redistribution and its Effectiveness

- In May 2023, Resources Futures launched a redistribution tool that will allow redistribution organisations to specify the kinds of food they can accept, helping to better match surplus food donors with redistribution partners. This will increase opportunities and reduce wastage from redistribution.
- In 2023/24, Bountiful Bristol will continue their work distributing allotment surplus, and Avon Gleaning Network plan to approach larger farms.
- Neighbourly has identified that retail staff may lack skills to correctly process food for redistribution, so plan to offer training on this. From 2025, they hope to work with supermarkets to include redistribution in their Key Performance Indicators (KPIs).

Future Opportunities and Models

- Avon Gleaning Network would like to collaborate with Bristol’s food producers, for example those making preserves.
- Schools in Lincolnshire and Devon have been trialling redistribution of leftover school meals and some schools in Bristol are doing this discreetly through their food pantries. There are plans to add this action to the BEBA Schools and Early Years Award criteria, a good starting point for discussions with school caterers. Additionally, current research by the UoB on school food pantries could help develop action on surplus school meals.
- By 2030, FoodCycle’s model is expected to focus primarily on un-sellable food (produce rejected before being bought by supermarkets) rather than surplus processed foods.
- FareShare will explore new technology as it comes out. By 2030 this could include coatings to extend the life of vegetables and turning vegetable waste into “leather” products.

Outcome 4 – Single Use Packaging

Shifting from Disposable to Reusable Cups

- In 2023, City to Sea will trial a cup return scheme, using their 'Refill' app to tell customers where they can acquire or return the cups. It is hoped this can reduce disposable cup usage citywide.
- The government will require businesses with over 10 employees to recycle disposable cups by the end of 2023. This may be extended to all businesses by 2025. In any eventuality, Bristol should engage SMEs on doing this, by exploring options for local recycling infrastructure and supporting businesses to make this change.
- By 2030, the ambition is to move as many food businesses as possible away from disposable cups, with this change being supported by local licensing rules. Consideration of exceptions will be needed, such as for disabled customers, and a full feasibility study will be required to understand the barriers for different types of business. It is recognised this is a significant and ambitious change, particularly given hospitality's current challenges. A programme of local authority support, including cost management and educational campaigns should be trialled by 2027 to support the 2030 goal.



1: Yale Environment 360, 2020. [Why Bioplastics Will Not Solve the World's Plastics Problem](#)

2: WRAP, 2022. [Reducing household food waste and plastic packaging](#)

Plastic Alternatives

- The forthcoming ban on various plastic and polystyrene items used in hospitality, may push up demand for alternative products (although Scotland's equivalent ban has also included compostable, plant based and biodegradable plastics). Plant-based alternatives can have a high carbon footprint, contribute to biodiversity loss and increase carbon emissions from inappropriate disposal¹. Bristol will seek to provide food business education on different disposable packaging options in 2023/24 to support informed decision making and encourage a reduction in disposable packaging.
- Links between single use packaging and food waste can be complex. Some packaging, on items like salad, can extend shelf life. However, recent research has shown that the shelf life of other commonly packaged items, such as cucumbers, is not materially increased and packaging multiple items can increase wastage². Drawing on such research, Bristol could develop best practice guidance on single use food packaging for all types of organisations – from hospitality to offices – by 2026. This could be incorporated into other BGF2030 work such as the BEBA standards reviews.
- Any campaign or policy work to move away from single use items will need to carefully consider disabled citizens, who may have a need to use such products (for example plastic cup lids).

Zero Waste Retail Opportunities

- Bristol's 'Oat Float' is a mobile zero waste shop, operating in affluent North-West neighbourhoods. Rolling this model out in other parts of the city would support more equitable access to 'zero waste' food shopping. Interest in zero waste shops is highlighted in some CCAP plans and BCC's high street regeneration research. However, these outlets can be less competitive on price than other food retailers, so the viability of providing affordable zero waste retail (for example through subsidisation or tiered pricing models) will need exploring.

9. URBAN GROWING

A Vision For Urban Growing In 2030

Bristol is growing more nutritious, sustainable and culturally relevant produce than ever before.

More people are growing within their community, or in enterprise, with greater diversity amongst growers.

Council-owned land is easily accessed; the best and most versatile land is protected and growing space is available in all areas of the city.

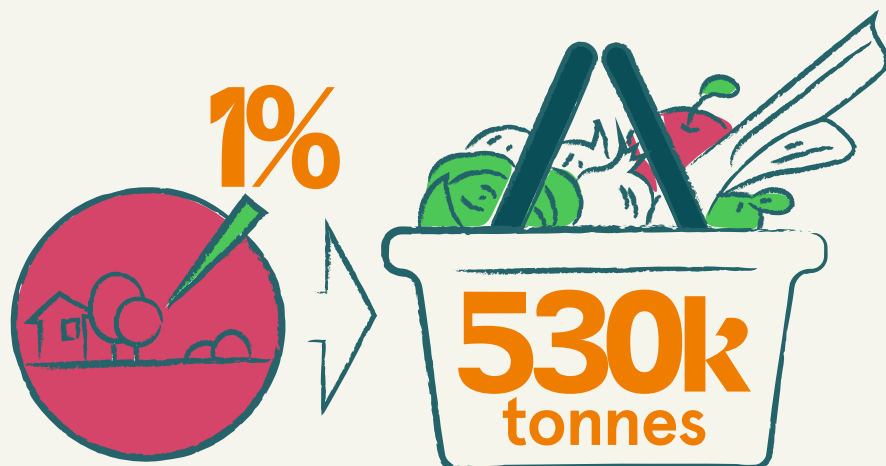
Commercial growing is part of Bristol's Economic Development strategy, enabling it to flourish.

Citizens are engaged in nature-friendly growing, resulting in higher biodiversity and healthier soil.



Photo: Cappel Photography

Context



Converting just 1% of peri-urban land to agroecological food production could produce 530K tonnes of fruit and vegetables and 160,000 jobs nationally¹.

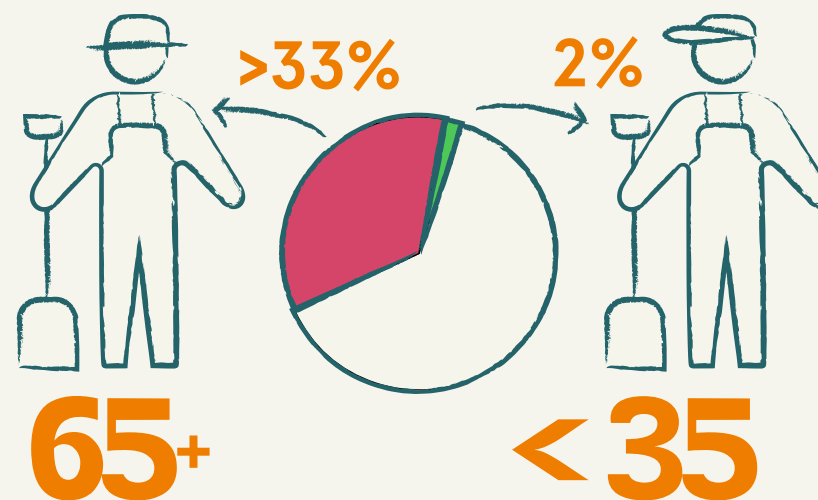
Active food growing sites	Number
Public green spaces	23
Community food growing projects	36
Community garden centres	6
Community orchards	9
City farms and other farm scale enterprises	8
Social enterprise market gardens	11
Total	96

Incredible Edible statistics from the [Going for Gold submission, 2021](#)

Bristol Food Producers (BFP) started a land-seekers database in 2015. Since then, they have had 96 enquiries, 36 of which have been in the past two years, with an increasing number of new entrants getting in touch.

New entrants are crucial to the future of the UK's farming sector. Young people wanting to grow professionally face a multitude of barriers including access to land, training and start up finance. DEFRA has begun to address this by piloting the New Entrant Support Scheme, but funding for suitable training at national level remains an issue.

It's estimated that over 30% of all farm owners in England are of retirement age, with just 2% aged under 35².



One area that has attracted young growers in Bristol is vertical and hydroponic farming, with start-ups LettUs Grow and Simply Grow opening. While this model supports creative use of urban space for growing, its product range is limited.

1: Sustain. ['How much do you get by converting just 1% of peri-urban land for fringe farming? Hint: a lot!'](#)

2: DEFRA, 2015

Reducing chemical usage and employing nature-friendly growing techniques are essential in addressing the biodiversity crisis. Nature-friendly growing supports healthy soils, which are better able to store carbon and produce nutrient-dense food. Healthy soils also reduce pollution caused by chemical run off and support more insect life¹.

From a human resilience perspective, the health and wellbeing benefits of food growing are well recognised, leading to the recent NHS's green social prescribing trial.



1: The Soil Association, 2021. [Saving Our Soils: Healthy soils for our climate, nature and health](#)

Urban Growing Framework

2030 Outcome	Year/Target Changes				
	2023-2024	2026	2027	2028	2030
<p>1. The best and most suitable land for growing in the city region is identified and protected. The volume of land used for growing increases significantly, including on suitable, council-owned land.</p> <p>C</p>	<p>There is accessible, up-to-date and clear information about the availability of land and growing projects across the city.</p> <p>F</p> <p>Suitable land opportunities in the urban and peri-urban area are identified and allocated through transparent, and equitable processes, using policies that support increased and sustained growing.</p> <p>The Local Plan supports increased provision of growing space for residents and protects the viability of existing growing enterprise.</p>	<p>Each piece of BCC land has an optimum use assessed. This is considered when allocating land for different kinds of growing.</p>	<p>The best and most versatile land is protected for food growing in perpetuity through policy and planning protection.</p>		<p>The acreage of council-owned land used for local food production has increased substantially since 2023, with significantly more private land also used for food production across the city.</p>




OC The change supports delivery of an OCP goal




F The change aligns with Food Equality Action Plan

C The change supports delivery of a Climate Strategy goal

E The change supports delivery of an Ecological Emergency Strategy goal

Where there is an overlap between different themes, this is highlighted in blue bold text in the frameworks.

2030 Outcome	Year/Target Changes				
	2023-2024	2026	2027	2028	2030
<p>2. Training and economic support opportunities for growers increase, the diversity of people growing food increases and the number of growers/growing enterprises increases.</p> <p></p>	<p>New training courses result in more people with growing skills (Eating Better).</p> <p>Research identifies approaches for increasing diversity and inclusion in food growing.</p> <p></p> <p>There is clear signposting to training available at a regional and national level, including entry level and community growing, vocational and commercial training, and business and enterprise skills.</p>	<p>Community-based training on basic growing skills results in increased food growing by individual households (Eating Better).</p> <p>A plan has been developed to improve diversity and inclusion in growing.</p>	<p>Improved support and economic development programmes for growers result in more diverse people training and working in growing.</p> <p>A number of allotment sites have a wheelchair accessible plot, and the sites are wheelchair accessible.</p> <p></p>	<p>New entrants are trialling farm business ideas at a Farmstart (incubator farm) site in the city-region.</p>	<p>There is a clear pathway into food growing - from basic skills to commercial growing.</p> <p>Training in nature-friendly food growing is more accessible to people on lower incomes and those from Global Majority communities.</p> <p>The city-region's economic development strategy provides support for growing enterprises.</p> <p>All accessible allotment sites are in use.</p>

2030 Outcome	Year/Target Changes				
	2023-2024	2026	2027	2028	2030
<p>3 More routes to market are available for growers.</p> <p> </p>	<p>Research and trialling of short supply chain distribution shapes Bristol’s longer-term strategy for growing local procurement. (Procurement)</p> <p>More routes to market become available for local and sustainable suppliers through public sector opportunities. (Procurement)</p>	<p>Short supply chains solutions are trialled in the public sector. (Procurement and Infrastructure)</p> <p>Private/third sector organisations have increased local food procurement. (Procurement)</p>			<p>Local and sustainable food producers have access to a range of routes to market and information on these is easy to find.</p> <p>Short supply chain solutions are widespread in the public sector and present within the private/third sectors. (Procurement)</p>
<p>4. Community-based and commercial food production on tenanted land uses nature-friendly techniques, resulting in greater biodiversity on growing sites.</p> <p></p>	<p>Campaigning at local and national level increases action to reduce chemical usage in food growing.</p>	<p>BCC land tenants sign up to a nature-friendly growing pledge.</p> <p>Private landowners have been engaged on supporting nature-friendly growing.</p>		<p>Tenants growing on private land sign up to a nature-friendly growing pledge.</p>	<p>Biodiversity and soil health within the city’s food production sites has increased, due to nature-friendly growing.</p> <p>Food produced is more nutrient dense due to nature-friendly growing.</p>

Urban Growing Commentary

Outcome 1 – Land Access

Optimising Land for Commercial Growing

- 2023's priority is to identify potential growing land and its availability. Bristol Food Producers (BFP), using DEFRA New Entrant funding, will then match land to their database of land seekers and publicise the information nationally.
- In 2024, focus will move to improving policy and procedure on BCC land allocation, including how to deal with competing demands for land.
- Local Plan changes in 2024 are expected to provide some protection for existing growing enterprise – such as against developments which would affect enterprise viability through pollution or soil contamination. Site fragmentation or harmfully reducing the amount of growing land will not be permitted under the revised plan.
- BFP will work with BCC on eligibility requirements for commercial growing land with the aim of improving enterprises' financial sustainability. To achieve this, longer leases are also needed, along with better economic support for growers, as detailed under Outcome 2.
- To optimise food production, analysis of site criteria (e.g. soil quality, infrastructure) should be used to assign an optimum use to each piece of BCC land. This could, for example, support land being allocated to commercial growing, where that would yield more produce for the city than allotments. To further support this, by 2027 the best quality growing land should be protected in planning policy.
- By 2030, the goal is to greatly increase growing on council land, with more private land also used for growing.

Increasing Community Growing

- In 2023, ALW and Lockleaze Neighbourhood Trust (LNT) 2023 will promote their growing projects and LNT will publish a map of these to engage residents. BFN's annual Get Growing Trail promotes community growing citywide and the BGF2030 website and newsletter will continue to promote new growing opportunities.
- Proposed new clauses in the Local Plan will increase provision of allotments and other forms of growing space for new residential developments.
- BCC's new Food Growing Strategy should consider:
 - How to address lack of growing space in less affluent wards and for Global Majority communities. Black citizens are four times' more likely than White not to have access to a private, outdoor growing space¹. Proximity of land to housing is important in making growing more accessible. The use of private gardens for communal growing could be explored.
 - Allotment tenancies should support sustained community growing, with flexibility to allow multiple or changes in lessees. Development of 'best practice' guidance for community allotments, to support plot holders and site reps could help overcome perceived issues and barriers such as security concerns.
 - For individual allotment holders, 'starter' plots – cleared, smaller spaces – could support new grower success and help reduce waiting lists.
- The new BCC Parks and Green Spaces Strategy should, where feasible, seek to offer new opportunities for community growing in public spaces, particularly in areas where the social and health benefits of growing would be greatest.

1: Calliste et al, 2021. [Rootz Into Food Growing: Knowledge and Experience of Social Enterprise Food Growers from Black/Communities of Colour](#)

Outcome 2 - Training, Support and Information

Improved Access to Training

- The focus in 2023/24 will be on collaboration, through the BFP Training Working Group to share resources and information, raising awareness and uptake of available training. Alongside this, ALW and LNT will be running community based growing courses, and Incredible Edible will be running an entry level growing course, with subsidised places available.
- The hope is that more CCAPs, from the 12 communities who will have a plan by the end of 2023, will be informed and inspired by ALW and LNT's work to develop new training opportunities in the community by 2026. CCAP growing initiatives will contribute to Bristol achieving its OCP goal of wildlife-friendly growing in all wards by 2024.
- For Bristol to achieve the OCP goal of a significant increase in the number of urban farmers by 2037, more longer-term funding is needed to deliver suitable, accessible training for commercial growers, with clear career pathways. BFP can continue lobbying at national level for funding, but BCC and WECA also need to support this.
- **Farmstarts**
 - These are incubator projects, providing land, training and mentoring, and routes to market for new entrant growers. They allow new growers to focus on producing, while reducing typical barriers to success¹.

- The peri-urban area is ideal for this and support from WECA, both with land and funding would be a key enabler. WECA's strategic plan recognises the role of the local food economy and aims to increase routes to market for SME food producers², which a Farmstart could help achieve.

Improved Diversity and Inclusion

- It is estimated that under 2% of farmers in the UK are non-White and those who are often experience racism³. A fantastic training and mentoring scheme for refugee and migrant growers has been developed by Sims Hill⁴, but more needs to be done.
- Bristol should actively seek input from Global Majority growers, for example when developing new training or support schemes; and should intentionally raise their visibility, for example through school food education or opportunities to speak at sustainable food events.
- Global Majority producers may want to grow culturally appropriate crops, so support accessing seeds or routes to market should be considered³.
- In 2023/24 further research on what is needed to address lack of diversity will be led by BFP. By 2026 a comprehensive plan for improving diversity and inclusion should be developed, to feed into delivery of the economic, business support and training pathways for urban growing,
- The Bristol Disability Equality Forum wants to address barriers to growing for disabled citizens. It hopes to develop an exemplar disabled allotment plot in 2023/24 as a testbed, to develop accessible plots on several sites by 2026, with the aim of them all being well-used by 2030. This will require support from BCC's Allotments team and the Allotment Holders' Forum.

1: Sustain, 2022. Fringe Farming: Peri-urban agroecology towards resilient food economies and public goods

2: WECA, 2021. [West of England Strategic Plan 2015-2030](#)

3: Calliste et al, 2021. [Rootz Into Food Growing: Knowledge and Experience of Social Enterprise Food Growers from Black/Communities of Colour](#)

4: Going for Gold, 2022. [Sims Hill: Working with Asylum Seekers to Provide Growing Opportunities](#)

Adequate Economic and Business Support

- Growing requires better economic and business support, if Bristol is to achieve its One City Plan goals of providing 15% of the city's fruit and vegetables from the city-region by 2040 and substantially increasing the number of urban farmers by 2037.
- BFP provides support for aspiring and existing growers on access to land, training and routes to market. However, its expertise needs to be better integrated with BCC and WECA's economic development and enterprise support work, to develop grant funding for growers, and tailored business support.
- Commercial growing needs to be fully incorporated into Bristol and WECA's economic development strategies. Representation for growing and the wider local food economy should be present on the WECA LEP and the One City Economy Board. This approach has resulted in greater investment in the local food economy in London, Cornwall and Derby^{1,2}.
- Alongside improved land access, training investment is needed for successful community growing. Community projects can be hard to sustain in terms of skills and equipment, so new start-up and longer-term grant opportunities would be beneficial.

Outcome 3 – Improved Routes to Market

- The Local Food Economy Procurement and Infrastructure frameworks seek to create new routes to market, through the development of short supply chains, and work to increase buying from local producers. Economic development strategies for growing and the local food economy should include support for research on the German Regionalwert model and short supply chains.

1: Sustain, 2021. The Case for Local Food

2: LEP Network, 2021. [How LEPs can put the economics of good food at the heart of local recovery](#)

3: Farming the Future, 2020. [Nutrition per acre: a new measure of farming success](#)

- Bristol Food Producers hopes to update and better promote information on routes to market, supporting the work of the Procurement and Infrastructure work.

Outcome 4 – Nature-Friendly Growing

- To develop resilience, we must transition as much food production as possible to nature-friendly techniques. By eliminating the use of chemicals, biodiversity in plant, animal and insect life can increase and depleted soils can be restored. By land tenants signing up to a nature friendly growing pledge, higher biodiversity and soil quality should be achieved on growing sites. Evidence is beginning to emerge of how these techniques also produce higher nutrient density in food³, a benefit it's hoped can be realised and evidenced by 2030.
- In 2023, AWT will lead on developing a climate-friendly growers' pledge with input from BCC, the Allotments Forum, community gardens and commercial growers. In parallel, BFP will lobby at national level for agroecological farming policy. At community level, ALW will engage residents on nature friendly lawn care and ending pesticide use, which can inform future community engagement work.
- In 2024, AWT will engage growers in voluntarily signing the pledge, for example via the Allotments Forum and community gardens. The target is for all BCC tenants to be engaged in the pledge by 2026. With evidence of successful work to date, private landowners could then be engaged, with the aim of the pledge forming part of their leases by 2030.
- Successfully implementing this pledge will be dependent on adequate training and support for growers, enabling them to transition to nature-friendly techniques.

10. INDICATORS

Bristol is at the beginning of its collective work to gather, analyse and routinely track food systems data; to date this has been a gap in the city's food systems governance. This document sets out an initial approach for developing BGF2030's indicators. This provides a starting point which Bristol can continue to build on and invest in over the coming years.

To track progress towards the Framework for Action's 2030 outcomes, **indicators** have been identified for each **outcome** under each theme or sub-theme's **framework**.

- An **indicator** is the specific change we want to evidence within Bristol's food system, to indicate if the outcome is being achieved or not.
- The **measure** is the specific data that will be collected and reported on for each Indicator.

Below are the initial, key indicators and measures proposed for each theme's 2030 outcomes. Additional Indicators for each 2030 outcome have been identified and these will be made available in the [Documents](#) section of the BGF2030 website. Indicators will continue to be expanded on and refined after the publication of this document, as food systems data work progresses. An indicators dashboard will be developed on the BGF2030 website as data is collected and analysed.



Photo: Piran Kennedy



Theme: Eating Better

2030 Outcome	Indicator	Measure	Organisation	Regularity
Learning on climate-friendly, healthy diets and the development of skills to cook, grow and choose good food are in place and consistent throughout Bristol's schools, helping to improve health outcomes for young people.	Increase in the number of schools which have signed up to the Food Environment Specialists Award through BCC's Healthy Schools Award programme.	Number of schools who have signed up the Food Environment Specialists Award.	BCC	Annually
Community-based opportunities for developing skills on sustainable, healthy diets (cooking, growing and choosing good food) are available and taken up across the city, supporting citizens to make healthier, greener food choices.	Increase in the number of wards with HAF Programme projects that run cooking lessons.	Number of HAF Programme projects that run cooking lessons by ward.	BCC	Annually
Catering, retail and hospitality and settings citywide offer healthy and climate-friendly food, and these are a popular choice. A wide range of establishments has a BEBA or FFLSH accreditation with more establishments achieving the highest-level award	Increase in the spread of BEBA businesses across the whole city.	Increase in the number of BEBA accredited businesses per ward.	BCC	Six monthly
Support mechanisms for parents on early years nutrition are increased, resulting in more children receiving good nutrition in the first four years of their life.	Increase in the percentage of babies who are breastfed (either exclusively or in combination with formula milk) at 48 hours, 10-14 days, six to eight weeks and one year after birth, city wide.	Percentage of all babies who are breastfed (exclusively or not) aged up to one year old citywide.	BCC	Six weeks after each quarter



Theme: Local Food Economy – Procurement

2030 Outcome	Indicator	Measure	Organisation	Regularity
Procurement from local and regional suppliers increases across all sectors.	Increase in the percentage of food procurement suppliers which are local, used by BGF2030 Partnership members.	Percentage of suppliers used by working group members, which are local.	BGF2030 Partnership	Annually
Organisations across all sectors have implemented sustainable food procurement standards and all public institutions meet the Government Buying Standards for Food (GBSF).	Increase in the number of public, private and third sector organisations with a FFLSH award.	Number of businesses in each sector.	The Soil Association	Six monthly
Hospitality and catering organisations, across all sectors, use carbon footprinting to understand and actively reduce the greenhouse gas (GHG) emissions of the food they procure.	Increase in the number of food businesses calculating their carbon footprint.	Number of food businesses which Future Leap has supported to do carbon footprinting.	Future Leap	Annually



Theme: Local Food Economy – Infrastructure

2030 Outcome	Indicator	Measure	Organisation	Regularity
Bristol's food sector offers improved working conditions and more career opportunities to citizens from all backgrounds.	Increase in the number of food businesses signed up to The Living Wage Foundation's living wage.	Number of food businesses.	The Living Wage Foundation	Six monthly
Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all citizens citywide.	Increase in the spread of BEBA businesses across the whole city.	Increase in the number of BEBA accredited businesses per ward.	BCC	Six monthly
Carbon emissions from food distribution across the city reduce.	Decrease in carbon emissions from road transportation within BCC's local authority area.*	Emission levels in BCC's Local Authority area over time.	ONS	Annually
The economic contribution of the local food economy continues to grow and the churn rate of food businesses decreases.	Increase in the number of open food businesses.	Rolling total of number of all open businesses based on Food Standards Agency (FSA) data, to show overall trend, recorded annually.	BCC	Annually

*Emissions specifically for the food sector are not currently available. However, additional indicators on the use of low/zero emissions vehicles for food distribution should be available within 2023.



Theme: Food Waste

2030 Outcome	Indicator	Measure	Organisation	Regularity
Household food waste going into black bins reduces to under 10% of residual waste.	Reduction in tonnage of food waste in black bins (landfill).	Tonnage of food waste in black (landfill) bins.	Bristol Waste	Annually
Commercial food waste reduces at both the production and consumption stages, and the volume of waste sent for digestion increases.	Increase in the tonnage of food waste collected from GENeco commercial collections.	Tonnage of food waste from GENeco's Biobee collections within Bristol.	GENeco	Monthly
The volume of food surplus redistributed before becoming waste increases.	Increase in food redistributed to organisations by FareShare within Bristol.	Kilos of food distributed.	FareShare SouthWest	Monthly
The volume of single-use packaging in food businesses reduces and the majority use reusable cups.	Decrease in single-use packaging provided in UoB catering.	Number of single-use packaging items.	UoB	Termly
The volume of single-use packaging in food businesses reduces and the majority use reusable cups.	Numbers of businesses ending their use of single-use cups through the City to Sea scheme.	Number of businesses and size of business.	City to Sea	Quarterly beginning 3 July



Theme: Urban Growing

2030 Outcome	Indicator	Measure	Organisation	Regularity
Community-based and commercial food production on tenanted land uses nature-friendly techniques, resulting in greater biodiversity on growing sites.	Numbers of BCC allotment sites which vote to stop using pesticide and herbicides.	Numbers of allotment sites voting affirmatively, measured annually.	BCC	Annually
More routes to market are available for growers.	Increase in the number of routes to market used by sustainable local producers.	Average number of routes to market used per producer, measured annually	BFP	Annually
The best and most suitable land for growing in the city region is identified and protected. The volume of land used for growing increases significantly, including on suitable, council-owned land.	Increase in the acreage of land used for growing across BCC, NHS and Church of England.	Acreage of land used for food growing, measured annually.	BCC	Annually
Training and economic support opportunities for growers increase, the diversity of people growing food increases and the number of growers/growing enterprises increases	Increase in the number of professional food growers within 10 miles of Bristol.	Number of number of people employed as professional growers within 10 miles of Bristol, known to BFP.	BFP	Annually

11. LIMITATIONS AND DEPENDENCIES

As mentioned in the introduction, the food systems changes set out in this document are not currently funded beyond those detailed for 2023/24. Funding even for some of the 2023/24 changes is not entirely guaranteed, as stakeholders face challenges to balance their books during the economic crisis. The changes to Bristol's food system set out in this framework are ambitious; for them to be realised, significant funding streams will need to be secured and strong collaboration will need to continue between stakeholders.

It is also important to recognise the limitations on our ability to transform Bristol's local food system. As well as the UK Government determining local authority budgets, national policy decisions hold the key to unlocking change on significant food systems issues – be that funding to train new entrant growers or policies to prevent the farm gate wastage caused by supermarkets. Whilst Bristol can lobby for change, the level of transformation the city can affect locally will always be influenced by central government policy.

At a local level, ongoing support from BCC to implement the pathways in this framework will be crucial. Our level of impact may also be affected by the decisions and actions of our neighbouring local authorities. For example, with strong, central support from WECA and its other local authorities for expanding local food production and distribution, the benefits for Bristol's (and its neighbouring regions') food system could be much greater than if Bristol acts alone.



12. CONCLUDING COMMENTS

BGF2030 has been an ambitious undertaking – started at the tail end of the pandemic and developed throughout the many challenges of the cost of living crisis. Without the passion of Bristol’s food system stakeholders and our strong culture of collaboration, the support of BCC and BFN’s other funders, the aspiration to develop this Framework for Action, the 2024 Action Plans and accompanying communications strategy would not have been realised. The ability to build on the strong foundations of previous food systems work – culminating in Bristol’s successful Sustainable Food Places Gold Award in 2021 – has undoubtedly also been a success factor in reaching this point.

However, the work doesn’t stop here. The publication of the Framework for Action and the 2024 Action Plans is really only the beginning; now Bristol can bring the collective BGF2030 vision to life over the next two years – through delivery of the 2024 Action Plans – and draw on Framework for Action’s pathways to plan in detail the further actions needed within this decade. Whilst only the pathways for 2023–2024 are currently funded, it is hoped that this document sets out a clear direction for change from 2025 which will support future funding bids and the development of new collaborations, to fully realise the BGF2030 ambitions.

It’s important to recognise that the context for food systems change is constantly evolving; the past three years have shown how little we can predict about the future, whilst also clearly demonstrating that the far-reaching impacts of climate change are already very real, present and increasing daily. Bearing this in mind, it is recommended this framework is reviewed at least every two years, to ensure it remains relevant to and valuable for Bristol’s citizens.



Photo: Janet Gibson



13. ACKNOWLEDGEMENTS

Bristol Food Network and Bristol City Council would like to thank all the stakeholders who have contributed to and supported the development of Bristol Good Food 2030:

- ACH
- Aidbox Community
- Aine Morris
- All About the Cooks
- Ambition Lawrence Weston
- Andy Street
- Angela Raffle
- Avon Gleaning Network
- Avon Wildlife Trust
- Better Food
- Bountiful Bristol
- BOX-E
- Bricks Bristol
- Bristol City Council
Communities and Public Health,
Sustainably City, Procurement,
Communications, Economic
Development, Community
Development, Parks, Transport
and Thriving at Work Teams
- Bristol City Council Cabinet
- Bristol Design
- Bristol Disability Equality Forum
- Bristol Food Network Board of
Directors
- Bristol Food Producers
- Bristol Green Capital
Partnership
- Bristol Local Food Fund
- Bristol Seed Swap
- Bristol Waste
- Burges Salmon
- CF Nutrition
- Cibomatto Bristol
- City Office
- City to Sea
- COEXIST
- Dame Emily Park Project
- Destination West
- Dynamic Food
- East Bristol Hops
- Eat Your Greens
- FareShare South West
- Feeding Bristol
- Flushrooms
- Food Leaders Programme
- FoodCycle
- Future Leap
- GENeco
- Global Goals Centre
- Grow Wilder
- H3 Consortium
- Heart of BS13
- In Hope
- Incredible Edible
- Kate's Kitchen
- Lawrence Weston Community
Farm
- LettUs Grow
- Lockleaze Neighbourhood Trust
- Lush Greens
- Neighbourly
- North Bristol NHS Trust
- One City Environment Board
- One City Health and Wellbeing
Board
- Poco Tapas Bar
- Propagation Place
- Purple Patch
- Resource Futures
- Roberto Rivera-Fernandez
- Secret Soup Society
- Shift Bristol
- Simply Grow
- Sims Hill
- Source Bristol
- Southmead Development Trust
- Square Food Foundation
- St Werburghs City Farm
- Street Goat
- The Assemblies Group
- The Children's Kitchen
- The Community Farm
- The Living Wage Foundation
- The MAZI Project
- The Tobacco Factory Farm Shop
- University of Bristol
- University of the West of
England
- University of the West of
England Student's Union
- Urban Agriculture Consortium
- Wayne Foord
- WECA Business Growth
Department
- Windmill Hill City Farm

APPENDIX 1: Glossary of terms and acronyms

Term or acronym	Definition
Agroecological	Agroecological refers to farming practices that help mitigate climate change, that work with wildlife and adapt to local conditions. Organic, biodynamic and permaculture practices are all considered agroecological. ¹
ALW	Ambition Lawrence Weston
AWT	Avon Wildlife Trust
BANES	Bath and North East Somerset
BCC	Bristol City Council
BEBA	Bristol Eating Better Award
BFN	Bristol Food Network
BFP	Bristol Food Producers
BGF2030	Bristol Good Food 2030
BGF2030 Partnership	Collective term for the members of the Bristol Good Food 2030 Steering Group and Working Groups
BGF2030	Bristol Good Food 2030
BID	Business Improvement District
CCAP	Community Climate Action Plan

Term or acronym	Definition
Climate-friendly diet	A diet made up of wholefoods - fruit, vegetables, whole grains and legumes - with a focus on using seasonal fresh produce with limited meat and dairy consumption. Intensively produced meat and dairy should be avoided with organic or pasture fed meat and dairy products considered the most climate friendly.
DEFRA	Department for Food, Environment and Rural Affairs
Deprived ward	Those wards in Bristol which are the most deprived based on the Multiple Indices of Deprivation, a weighted calculation based on Income Deprivation, Employment Deprivation, Education, Skills and Training Deprivation, Health Deprivation and Disability, Crime, Barriers to Housing and Services and Living Environment Deprivation.
DPS	Dynamic Procurement System
EHO	Environment Health Officer
ELMs	Environmental Land Management scheme
FESAP	Food Equality Strategy and Action Plan
FFLSH	Food For Life Served Here - a Soil Association certification for healthy and climate-friendly catering provision

Term or acronym	Definition
Food poor ward	A ward of Bristol with little or no access to shops selling fresh produce and/or wholefoods, within walking distance of home
Food inequality	When not all people have access to nutritious, affordable and appropriate food according to social, cultural and dietary needs and/or do not have access to the resources, skills and knowledge to use and benefit from food.
Food insecurity	The inability to acquire or consume an adequate quality or sufficient quantity of food in socially acceptable ways, or the uncertainty that one will be able to do so
FWAG	Food Waste Action Group
GBSF	Government Buying Standards for Food - the procurement standards set by central government
GHG	Greenhouse Gas Emissions
Global Majority	A collective term for people who are Black, Asian, Brown, dual-heritage, indigenous to the Global South, and or have been labelled as 'ethnic minorities'. It is a collective term that highlights the global significance of these citizens.
HAF programme	Holiday Activities and Food programme - a government funded programme that provides healthy food and enriching activities to eligible children during school holidays

Term or acronym	Definition
HGV	Heavy Goods Vehicle
LNT	Lockleaze Neighbourhood Trust
MUFPP	Milan Urban Food Policy Pact
Nature-friendly growing	Food growing techniques that avoid the use of pesticides and herbicides and which support high biodiversity and healthy soils
OCP	One City Plan
ONS	Office for National Statistics
PSHE	Personal, Social, Health and Economic education
Short supply chain	A supply chain with limited or no intermediaries, where there is also geographical proximity between all parties in the chain.
SME	Small or Medium-Sized Enterprise
UoB	University of Bristol
UWE	University of the West of England
WECA	West of England Combined Authority - the Metro Mayoral region comprising covers the geographical areas of Bath & North East Somerset, Bristol and South Gloucestershire
WECA LEP	West of England Combined Authority Local Enterprise Partnership

APPENDIX 2: Steering Group and Working Group Membership

Steering Group Members

Role	Themes	Name	Organisation
Steering Group, Co-Chair	All	Ellie King	Bristol City Council
	All	Angelina Sanderson Bellamy	University of the West of England
Partnership Coordinator	All	Louise Delmege	Bristol Food Network
Steering Group	All	Heloise Balme	Bristol Food Network
	All	Claire Jacob	Bristol Green Capital Partnership
	All	Tom Richardson	Bristol Food Network
	All	Allan MacLeod	City Office
	All	Kathy Derrick	BCC, Sustainable City team
	Eating Better	Grace Davies	BCC, Public Health
	Eating Better	Elizabeth Le Breton	BCC, Public Health
Steering Group and Working Group	Food Justice, Infrastructure	Ped Asgarian	Feeding Bristol
Steering Group, Working Group Lead	Infrastructure	Anna Ralph	Bricks Bristol
	Procurement	Kathryn Archer	BCC, Procurement
	Urban Growing	Steph Wetherell	Bristol Food Producers
	Eating Better	Donna Sealey	Ambition Lawrence Weston

Working Group Members

Role	Themes	Name	Organisation
Working Group Lead	Eating Better	Donna Sealey	Ambition Lawrence Weston
	Eating Better	Eloise Morton	Square Food Foundation
	Eating Better	Caoimhe Gowran	BCC, Public Health (Schools team)
	Eating Better	Roberto Rivera-Fernandez	University of the West of England
	Eating Better	Bonnie Diamond	BCC, Public Health (Schools team)
	Eating Better	David Hudgell	BCC, Public Health (BEBA team)
	Eating Better	Jo Ingleby	The Children's Kitchen
	Eating Better	Melanie Vaxevanakis	The MAZI Project
Working Group Lead	Infrastructure	Anna Ralph	Bricks Bristol
	Infrastructure	Melanie Vaxevanakis	The MAZI Project
	Infrastructure	Anna Blightman	The Assemblies Group Ltd
	Infrastructure	Joe Wheatcroft	Source Food
	Infrastructure	Ped Asgarian	Feeding Bristol
	Infrastructure	Helen Thornton	The Living Wage Foundation
	Infrastructure	Jen Best	Poco Tapas Bar
	Infrastructure	Kate Ploughman	Kate's Kitchen
	Infrastructure	Jah Caballero	ACH
	Infrastructure	Robin McDowell	BCC, Economic Development
	Infrastructure	Jacob Pryor	BCC, Transport
	Infrastructure	Anthony Potts	Flushrooms
Working Group Lead	Urban Growing	Steph Wetherell	Bristol Food Producers
	Urban Growing	Anthony Potts	Flushrooms
	Urban Growing	Emma Geen	Bristol Disability Equality Forum
	Urban Growing	Rosa Beesley	Avon Wildlife Trust
	Urban Growing	Lerraine Smith	BCC, Allotments and Smallholdings
	Urban Growing	Annabel Hosford	Bountiful Bristol
	Urban Growing	Angus Lam	Sims Hill
	Urban Growing	Maddy Longhurst	Urban Agriculture Forum

Role	Themes	Name	Organisation
Working Group Lead	Procurement	Kathryn Archer	BCC, Procurement
Working Group	Procurement	Megan Murphy	NHS North Bristol Trust
Working Group	Procurement	Chrissie Storry	DP Food
Working Group	Procurement	Sarah Dolman	University of Bristol
Working Group	Procurement	Agnes Chruszcz	University of Bristol
Working Group	Procurement	Rob Smith	University of Bristol
Working Group	Procurement	Ritu Munday	BCC, Procurement
Working Group	Procurement	Paul Roberts	University of the West of England
Working Group	Procurement	Kristian Fernandez-Mitchell	University of the West of England