

2025 PROGRESS REPORT



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Executive Summary

Bristol Good Food 2030 (BGF2030) is the city's partnership programme for transforming Bristol's food system by 2030. Part of Bristol's One City approach, it brings together people and organisations across Bristol to improve how we grow, buy, share, eat and dispose of food – in ways that tackle the health, climate, ecological and cost-of-living crises.

Of 114 actions scheduled for completion in 2025 and/or 2026, the vast majority have been completed or are actively in progress, reflecting a strong overall trajectory across the partnership.

Key successes in 2025 include significant progress in childrens' food education, with CRuNCH delivering cooking programmes to more than 400 young people across 10 schools, alongside the high-profile launch of the Children's Kitchen 'Food Education Charter'. Collaboration within Urban Growing has also been a major highlight, with new initiatives such as the green-social-prescribing and agroecology group led by Lush Greens, another group exploring shared routes to market, and the Bristol Food Producers re-establishment of a quarterly skills and training network by bringing together organisations to share updates, signpost opportunities and coordinate strategically.

Across other themes, partnership working is also accelerating momentum. For example, Bristol City Council's review of the Bristol Eating Better Award (BEBA), delivered in close collaboration with Bristol Food Network (BFN) and partners, is strengthening criteria around fair trade, plant-based options and waste/energy reduction.

One of the most significant developments in 2025 has been the rapid expansion of Partnership membership. Working Group participation grew from 39 individuals in 2024 to 131 by the end of 2025, demonstrating the substantial growth and increasing engagement across the Partnership.

Working across a complex food system with more than 100 cross-sector organisations presents ongoing challenges that shape the progress outlined in this report. While partners remain committed to BGF2030's ambitious goals, fluctuating funding, limited capacity, especially in the Voluntary, Community, and Social Enterprise (VCSE) sector, and wider political pressures can affect engagement. Monitoring progress across such a large and diverse partnership is also difficult, particularly where impacts are hard to quantify. The rapid growth of BGF2030 has added further pressure on coordination across Working Groups and partner organisations.

Looking ahead, the next – exciting – stage of the Partnership will focus on moving all actions into completed or in-progress status, strengthening the approach to Equity, Diversity, and Inclusion (EDI) to ensure diverse representation across the Partnership, and improving the measurement and demonstration of impact through more consistent indicators.



Introduction

This report is written for BGF2030 partners, funders and stakeholders, as well as anyone with an interest in how Bristol is working towards a fairer, healthier and more sustainable food system.

The programme is coordinated by BFN and delivered in partnership with organisations and stakeholders from the public, private, charitable and community sectors. Together, these partners are working towards a shared vision for a fairer, healthier and more sustainable food system for the city.

This report reviews progress made during 2025 across four interconnected themes within BGF2030: Eating Better, Food Waste, Urban Growing, and Local Food Economy. The Local Food Economy theme also includes the sub-themes of Food Economy, Access & Opportunity, and Procurement. The report draws on updates from a wide range of organisations and includes both quantitative and qualitative information, as well as case studies that highlight practical activity and impact across Bristol’s food system.

The Food Justice and Good Food Governance themes are not covered in detail in this report, as they are organised through different structures. Feeding Bristol coordinates the Food Justice strand through the Food Equality Strategy and Action Plan (FESAP), while Good Food Governance is split into two strands: Food Disaster Risk Planning (FDRP) and Food Systems Data. FDRP focuses on understanding vulnerabilities in Bristol’s food system and preparing for future emergencies, building on lessons from the city’s pandemic response. The Food Systems Data strand identifies existing data and gaps in understanding Bristol’s food system, including ongoing work with partners to develop shared indicators (explained later in the methodology section).

This report is structured as follows: following an overview of our vision for good food and the methodology used to track progress, we present a high-level summary of 2025 delivery before moving into detailed progress updates across each of the five themes, illustrated with case studies and indicator data where available.



A Vision for Good Food: 2030 Outcomes

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

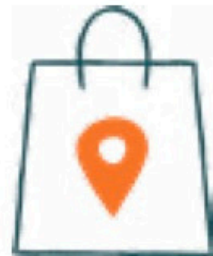


LOCAL FOOD ECONOMY

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

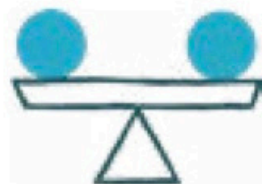
More people are growing more nutritious, sustainable and culturally relevant produce.

- 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

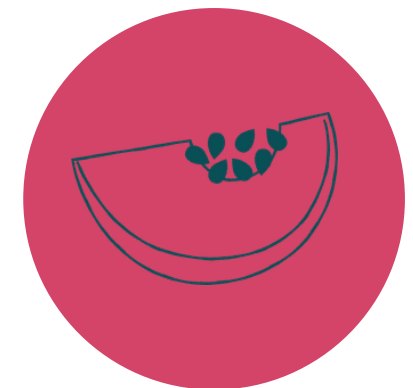
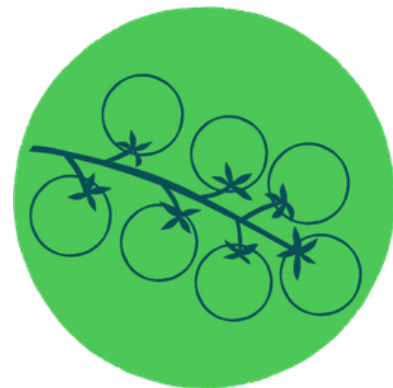
- Fair and equitable access to good food with choice and security is a reality for all citizens
- People and communities are equipped with the necessary food knowledge, skills and facilities to eat well
- Food is at the heart of community, economy, and city planning



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



Methodology

The 2025 Progress Report reviews delivery against the BGF2030 Partnership’s three-year Action Plans (2025–2027). Progress should be understood within this full timeframe, rather than as a measure of completion within a single year. The high-level summaries below on pages 10 and 11 present progress both for 2025 and across the full 2025–2027 period, allowing for reflection on activity over the past year while situating progress within the longer-term plans.

Evidence used

The report draws on partner updates, Working Group discussions and available monitoring and engagement data. Together, these sources provide a broad overview of activity across the Partnership, drawing on a range of diverse available evidence.

Measuring progress

The Action Plans are co-created and intentionally flexible, enabling partners to adapt activity as priorities and opportunities shift. This supports collaboration and responsiveness but makes consistent assessment challenging across a large and diverse Partnership. Differences in partners' capacities and monitoring systems made it impossible to apply a single evaluation framework, necessitating a balance between action delivery (“what did we do?”) and outcomes (“so what changed?”).

Progress rating

Green – Action has been achieved

Yellow – Action is in progress or partially achieved

Red – Action has not yet started

Red Amber Green (RAG) ratings were assigned based on updates from action owners, with Bristol Food Network serving as the coordinating body. Ratings reflect progress as reported by partners at the time of writing and should be read as a snapshot rather than a definitive assessment.



Indicators are measures used to track progress over time towards the Partnership's longer-term outcomes. They provide measurable signals of change across the Partnership, offering insight into areas such as reach, participation and system-wide shifts.

In 2025, we introduced a more rigorous, structured approach to co-developing indicators with partners, marking an important step forward in strengthening how progress is understood and evidenced across the Partnership. This work reflects both the ambition and complexity of capturing outcomes across a diverse and city-wide food system. A challenge is that, while some indicator data has been collected for 2025, baseline data is not always available, meaning it is not yet possible to assess change over time in all cases. In addition, while data is gathered from a wide range of partners, it does not capture the full extent of activity taking place across the city.

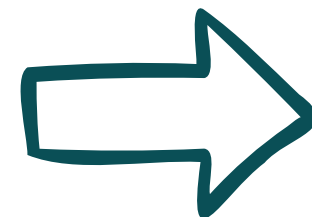
Where available and relevant, indicator data from the Action Plans is included to illustrate progress across each theme. While this data adds valuable context, it does not on its own capture the full picture of progress or impact, and is therefore presented alongside narrative reflection and partner insights.

The limited use of indicators is a result of challenges encountered in collecting and standardising data across multiple organisations, rather than a lack of activity. Developing consistent approaches to data collection is an ongoing area of work, and significant learning has taken place in 2025 to improve how information is gathered, shared and used.

As this work continues, it is expected that future reports will include a more comprehensive and standardised set of indicators, providing an increasingly robust picture of change over time in Bristol's food system.

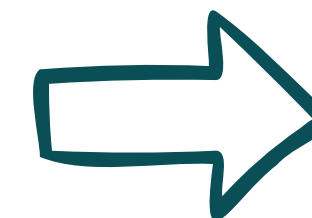
Output

335 students have taken part in Cook5 with CRuNCH programmes



Outcome

Childrens' experiences with cooking and food education are enhanced, with their voices and lived experiences considered in the development of food education



Indicator

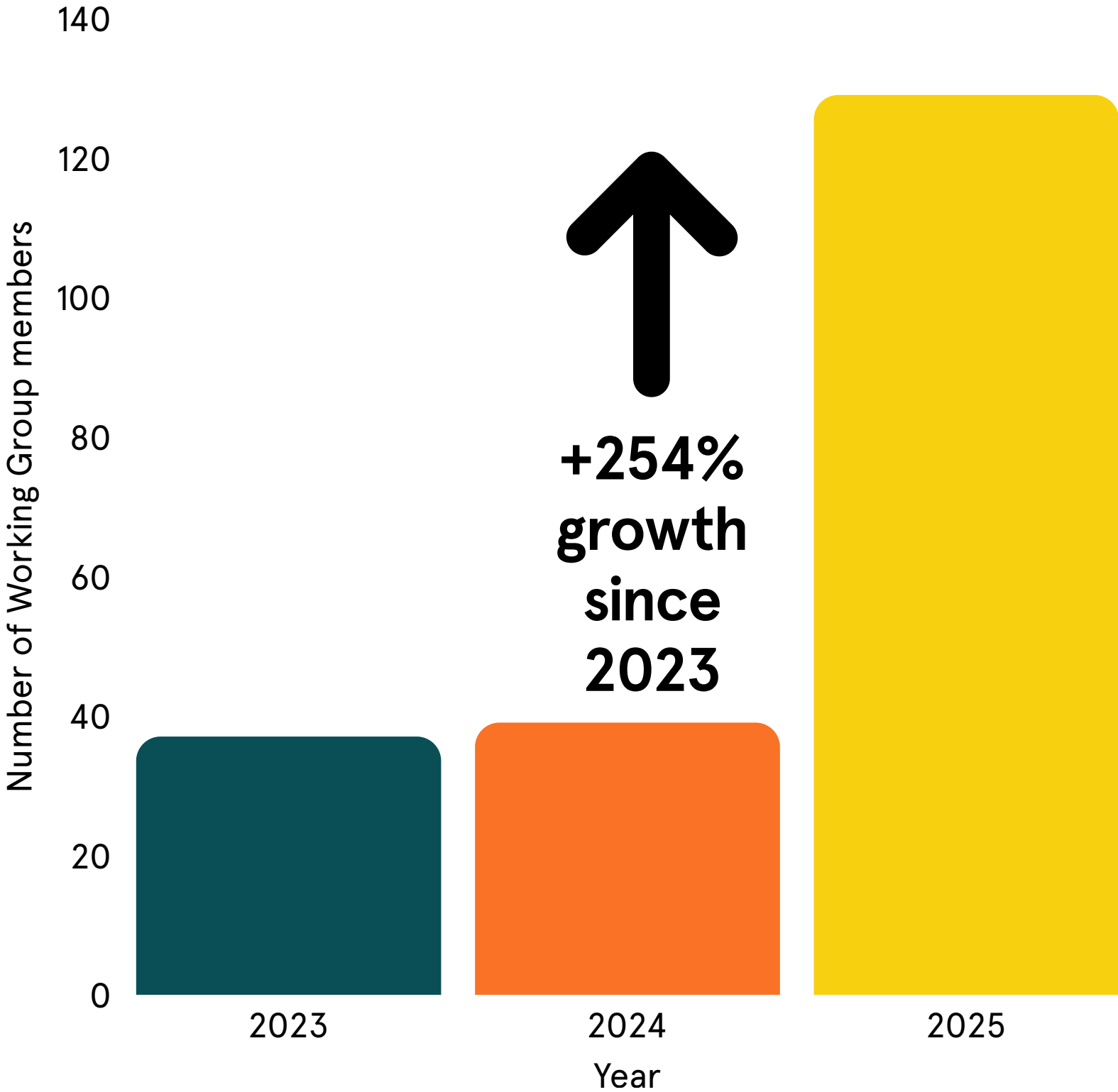
More students in target schools who can confidently cook five simple, nutritious meals

Example:

A Growing Partnership

The Partnership is represented by **134** organisations from across the public, private, charitable and community sectors, supporting work to improve Bristol’s food system.

Participation in thematic Working Groups has grown significantly from **37 individuals in 2023** to **129 individuals from 58 organisations in 2025**.



Organisations represented in Working Groups

- Ashley Community Housing

Ambition Lawrence Weston

Avon Wildlife Trust

BOX-E

Bristol City Council

Bristol Food Producers

Bristol Future Talent Pathway

Bristol Waste Company

Bristol Western Purchasing Consortium

Bristol WORKS

City of Bristol College

Coexist

Conscious Fish Company

Crunch

Edible Bristol

Empire Fighting Chance

Equilibrium Markets

Family Action

FareShare South West

Feeding Bristol

FoodCycle Bristol

Generation Soil

Hartcliffe City Farm

Heart of BS13

Hillfields Community Garden

Kate’s Kitchen

Knowle West Media Centre

Lush Greens

Neighbourly
- North Bristol NHS Trust

Not Impossible

Real Farming Trust

Redcatch Community Garden

Resource Futures

Shirehampton Action

Sims Hill Shared Harvest

Soil Association

Square Food Foundation

St Werburghs City Farm

Team Canteen

The Assemblies

The Children’s Kitchen, Feeding Bristol

The MAZI Project

Too Good to Go

University Hospital Bristol and Weston

University of Bristol

University of the West of England

Urban Agricultural Consortium

Visit West

West of England Combined Authority

Wellspring Settlement

Wessex Water Enterprises - GENeco

West of England Nature Partnership

Westen Training Network Provider

Weston College

Windmill Hill City Farm

Yew Tree Farm

YTKO / BrisBES

High Level Summary of 2025 Progress

This section provides a high-level overview of progress made in 2025 across the Partnership.

Delivering BGF2030 involves working across a complex, resource-constrained system with more than 100 partners. Despite ongoing challenges, strong collaboration continues to drive progress towards a fairer, more sustainable food system in Bristol.

Of **114 agreed¹ and aspirational² actions** scheduled for delivery in 2025 and/or 2026:

- **22** are completed
- **70** are in progress or ongoing
- **22** are not yet started

Of those 114 actions, 7 were newly created in 2025 – the Action Plans’ first year – and 22 were developed as aspirational actions – subject to the availability of resources and capacity. These additions reflect both responsive progress and long-term ambition across the programme.

Key:

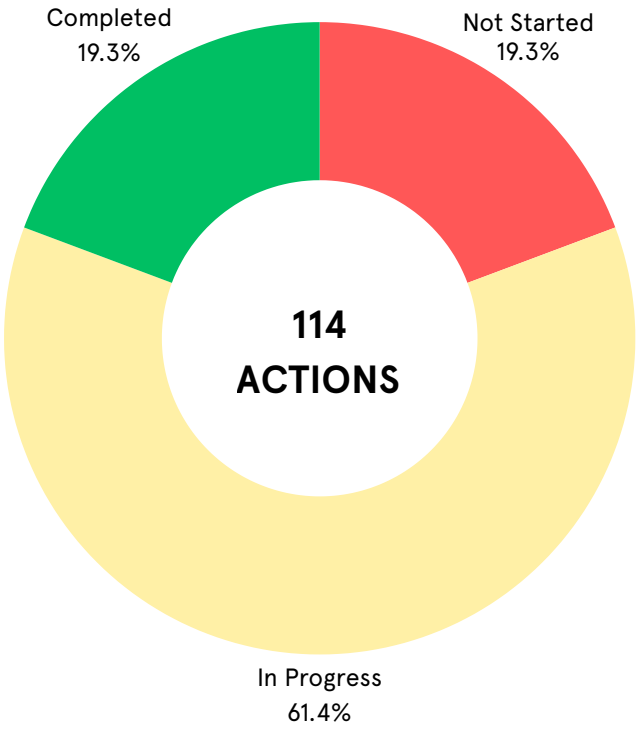
¹ agreed actions: actions that were developed and confirmed for completion at the start of 2025

² aspirational actions: actions planned for delivery in 2025/2026 where progress is subject to available resource and capacity

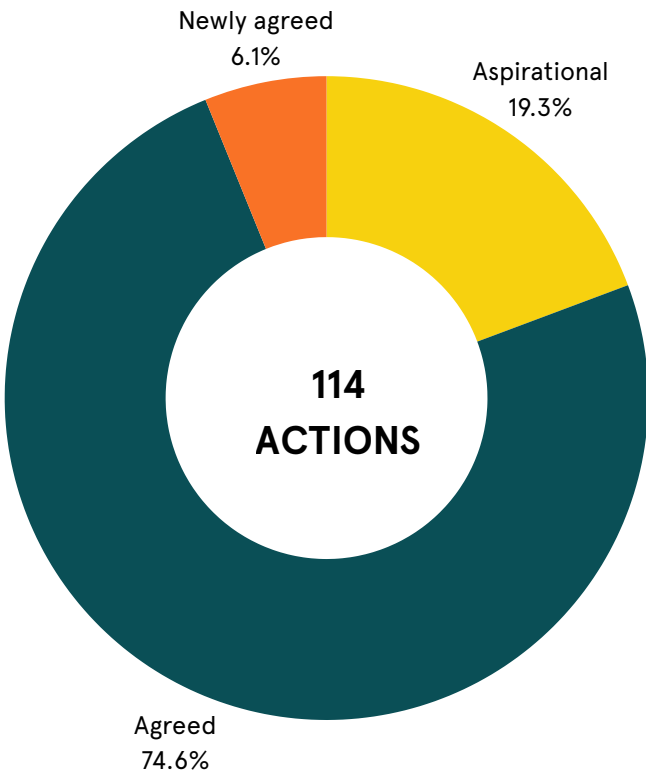
³ Food Economy, Access & Opportunity

Over 80% of actions completed/ongoing

Progress of 2025 agreed and aspirational actions

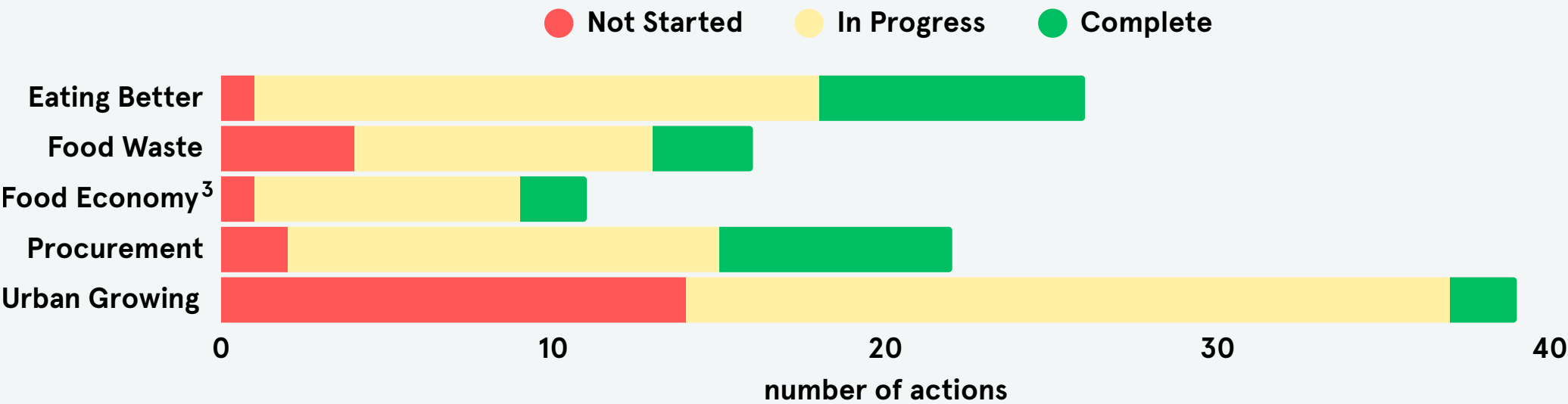


Type of actions in 2025: new, aspirational, agreed



Progress of all actions across each theme in 2025:

The chart shows that nearly all actions across Eating Better, Food Economy Access & Opportunity, and Procurement are either completed or currently in progress, with only a very small number yet to begin. Urban Growing, which is by far the largest Action Plan, has 14 actions not yet started, indicating that progress here has been slower and more challenging. This is largely due to limited staff capacity, clashing of Working Groups with the busy growing season, and a lack of appropriate resources, funding and support to drive progress forward.



High Level Summary of 2025 – 2027 Progress

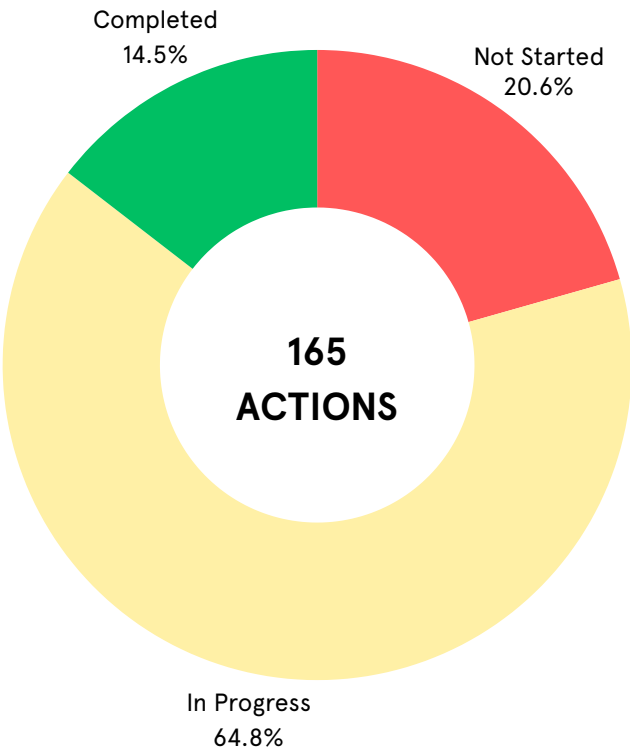
Over 75% of actions completed/ongoing

To put 2025 progress in context, this page shows where the full three-year (2025–2027) plan stands overall. Across all five Action Plans, 165 actions are planned for delivery between 2025 and 2027 – and with the plans spanning three years, progress should be read with that timeframe in mind.

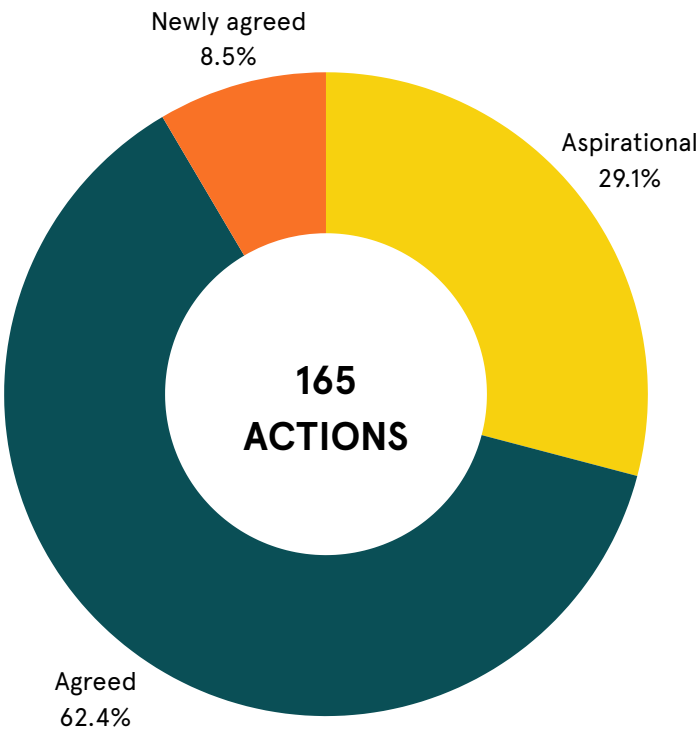
- 24 have been completed
- 107 are in progress
- 34 have not yet started

Reflecting the flexible and responsive nature of the Partnership, 14 actions were newly developed during 2025 in response to emerging priorities. A further 48 are aspirational – planned subject to available funding and resource – meaning the total picture will continue to evolve as the plan progresses.

Progress of actions across all themes by RAG Status

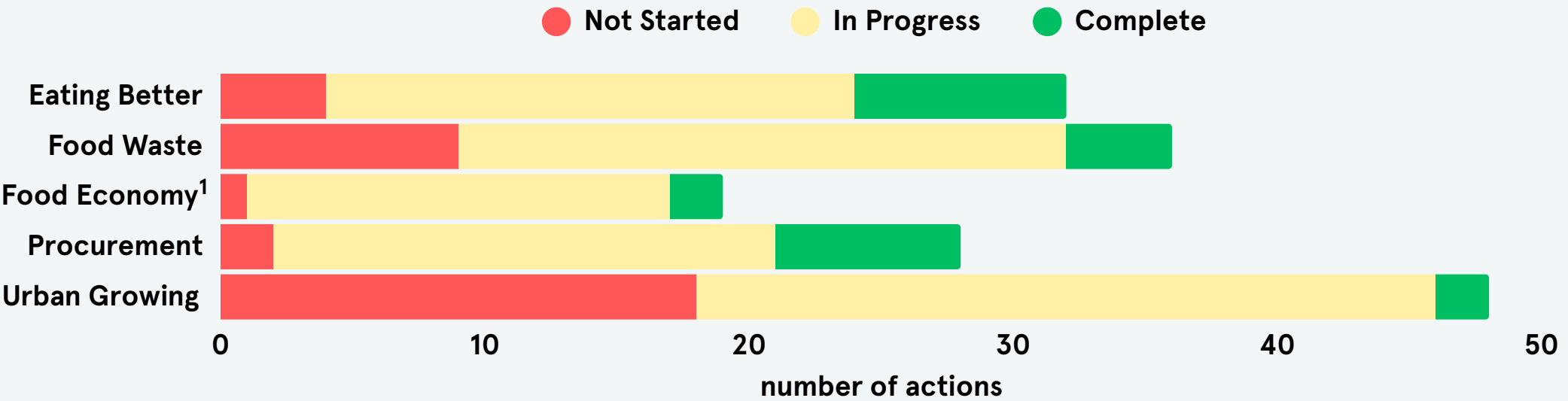


Type of actions: new, aspirational, agreed



Progress of all actions across each theme 2025 – 2027:

Urban Growing contains the largest number of actions overall, and its longer ‘Not Started’ segment reflects the scale of the plan and seasonal practical challenges rather than a lack of intent. Progress has been slowed by limited resources and funding, alongside the demanding nature of land-based work during the busy growing season, when Working Group members, who already contribute significant time to Bristol Food Network, Feeding Bristol and other activities, have limited additional capacity. Eating Better, Procurement and Food Economy, Access & Opportunity continue to show the strongest overall progress. Across all themes, the overall direction of travel remains positive.



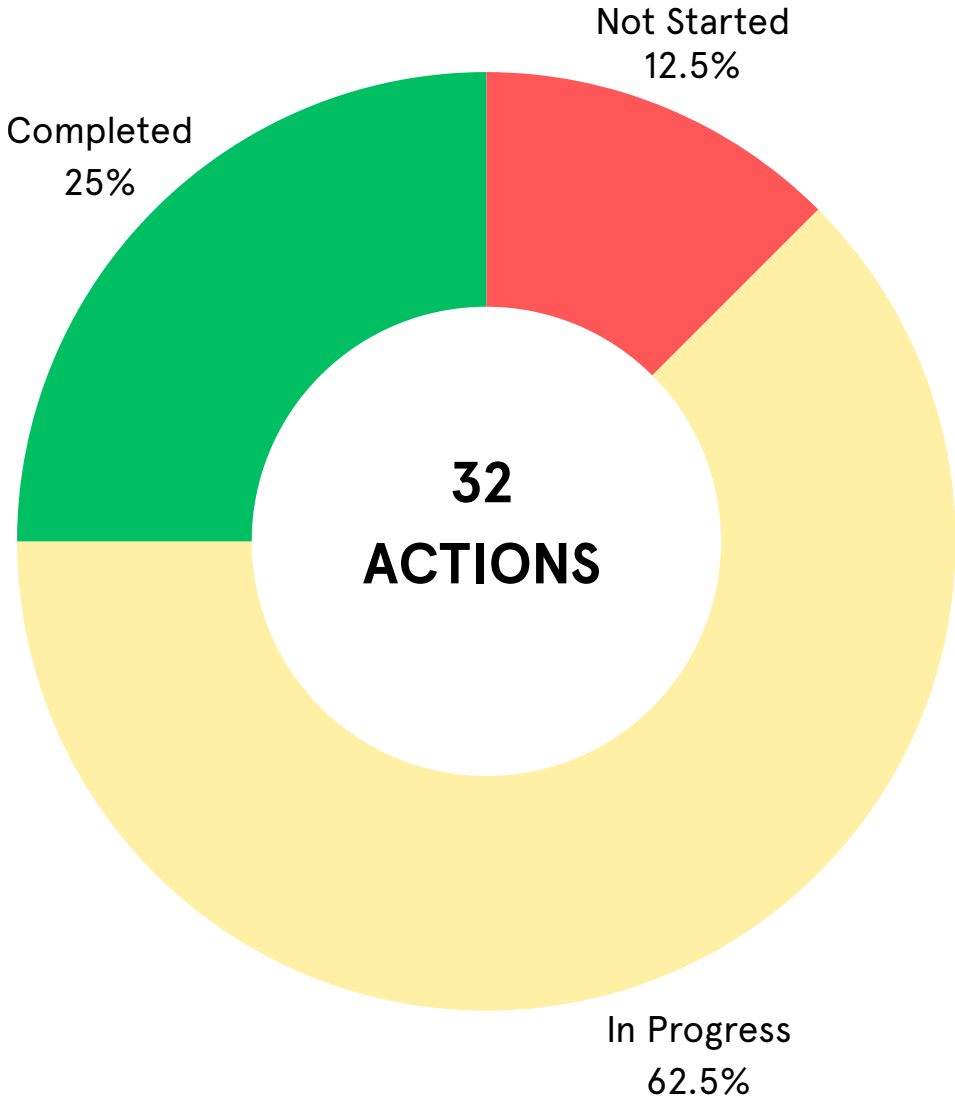
Key:
¹Food Economy, Access & Opportunity

Action Plan Progress

Eating Better 2025 – 2027



The Eating Better theme explores how people of all ages and backgrounds can develop the knowledge and skills to grow, cook and choose nutritious, climate-friendly* foods. It highlights the pleasure and benefits of engaging with food, while also considering mechanisms, such as catering standards and accreditations, for supporting healthier, sustainable diets.



Key highlights

Of the **32 actions**:

- **8** have been successfully completed
- **20** are currently in progress
- **4** have not yet started

The plan has grown responsively during the year – 7 actions are aspirational and a further 6 were newly created to address emerging priorities, reflecting the Partnership's ability to adapt as opportunities arise.

The strongest progress in 2025 has been in food education for children and young people. CRuNCH delivered cooking programmes across 10 schools, reaching around 400 young people, while the Children’s Kitchen launched the Food Education Charter – a significant milestone for food education across the city. This work has been driven by Bristol’s Voluntary, Community and Social Enterprise (VCSE) sector alongside Bristol City Council and other partners, demonstrating the breadth of energy and collaboration across this theme.

Key:

*Climate-friendly food – 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 are avoided, with organic or pasture-fed meat and dairy products considered the most climate-friendly.

Target outcome 1 by 2030: Skills to cook, grow and choose climate-friendly, healthy food are taught in all schools

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 Children and young people are engaged in education programmes and projects that promote healthy and sustainable food in schools	1.1.A Build engagement with the Bristol City Council Education Team	Bristol City Council Public Health	2025	Progress is being made through ongoing engagement with the Education Team, with the Healthy School's Lead attending various meetings to strengthen links and support this area of work.	
	1.1.B Continue to promote the Healthy Schools programme via diverse networks	Bristol City Council Public Health, Healthy Schools	2025	Healthy Schools continues to be promoted widely through headteachers, attendance meetings, newsletters, stakeholder networks and email lists. Despite low current engagement (around 15% of schools involved), renewed promotion during Jan/Feb aims to boost uptake for 2026.	
	1.1.C Promote school-wide approaches to healthy food and education, including schemes like Healthy Schools, and share case studies of good practice	Bristol City Council Public Health, Healthy Schools, Bristol Food Network, Crunch	2025	CRuNCH has delivered 120 Cook5 sessions across secondary schools and is building strong links with eight schools to support Healthy Schools engagement. Healthy Schools continues active promotion through multiple networks, with refreshed awards live on the website and case studies being developed further by an apprentice. BFN is planning coordinated comms, including blogs and highlights linked to the Food Education Charter, to showcase good-practice examples and raise programme visibility.	
	1.1.D Agree deadline for input into Healthy Schools' Food Environment Specialist Award	Bristol City Council Public Health	2025	Input into award collated and is still operating based on current Healthy School standards and has been aligned with BEBA (Bristol Eating Better Award).	
	1.1.E Promote finalised Healthy Schools' Food Environment Specialist Award with a soft launch to raise awareness	Bristol City Council Public Health, Bristol Food Network, CRuNCH	2025	Award went live online in September, with light promotion alongside broader Healthy Schools communications.	
	1.1.F Work with relevant partners to define key secondary school survey questions, including feedback on existing food initiatives, current activity, support needs, and expand the HS centralised resource page	CRuNCH, Bristol City Council Public Health, Healthy Schools, Bristol Food Network	2025/2026	CRuNCH and Healthy Schools connected to review the Pupil Survey food questions (no changes were made, as the survey already included a wide range of questions). CRuNCH also runs an ongoing survey, which is implemented at the end of every five-week programme.	



Target outcome 1 by 2030: Skills to cook, grow and choose climate-friendly, healthy food are taught in all schools

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 Children and young people are engaged in education programmes and projects that promote healthy and sustainable food in schools	1.1.G Confirm whether Healthy Schools Awards is connected to School Food Matters 2030 Vision; if not, make an introduction and explore opportunities to align with BGF2030 work	Bristol City Council Public Health, Healthy Schools, Feeding Bristol, The Children's Kitchen	2025/2026	All Healthy Schools goals align, and will always align, with national strategies like School Food Matters.	
	1.1.H Use Eating Better Working Group and Healthy Schools Awards networks to reach new schools, gather their input and connect them to the BGF2030 programme	Bristol Food Network, Bristol City Council Public Health, Healthy Schools	2025/2026	Work continues to build new relationships with schools through the Eating Better Working Group and Healthy Schools Awards networks. Additional outreach is also underway, including a positive early conversation in February 2026 with the Filton Avenue Primary Head Teacher at the City Gathering, who expressed interest in engaging further once a clearer ask is defined.	
	Aspirational 1.1.I Determine whether a central food education resource hub needs to be developed or enhanced, and clarify where it should be hosted, who should own and coordinate it, and how it should be promoted	Bristol Food Network, Bristol City Council Public Health, Healthy Schools, Working Group members	2026/2027	A resource hub already exists on the Healthy Schools website and relevant Working Group members are meeting in March 2026 to explore whether to expand the existing BCC Healthy Schools Food & Nutrition resource page or develop a complementary hub to better support food education and sustainable-food learning across Bristol schools	
	Aspirational 1.1.J Research food education activity in post-16 settings and explore opportunities to engage providers and partners to address gaps and extend access to food education	Bristol Food Network	2026/2027	This is a 2026/27 goal – no anticipated progress at this stage.	



Target outcome 1 by 2030: Skills to cook, grow and choose climate-friendly, healthy food are taught in all schools

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.2 Childrens' experiences with cooking and food education are enhanced, with their voices and lived experiences considered in the development of food education	1.2.A Deliver cooking education in 10 secondary schools with highest free school meal rates, focused on teaching five simple, nutritious meals	CRuNCH	2025/2026	CRuNCH has delivered 24 Cook5 programmes (120 sessions) across 10 schools since Spring 2025, reaching around 400 young people and their families and producing approximately 2,000 healthy meals. A new teen-focused Cook5 nutrition and recipe booklet has also been created and is being shared both in print and digitally with schools and wider school communities.	
	Aspirational 1.2.B Broaden dissemination of the Food Education Charter to support consistent, skills-based food learning across diverse settings including schools, play and youth settings	Feeding Bristol, UoB	2025/2026	The Food Education Charter was launched in late October 2025, with dissemination beginning via schools, play and youth networks and coordination with BFN. Funding for Phase 2 (confirmed January 2026) is supporting co-design of accompanying resources with children and young people from February to June, ahead of wider sharing from the new school year. Engagement is underway with council boards, Healthy Schools and national partners (School Food Matters, Chefs in Schools and Food Education Network).	
	Aspirational 1.2.C Engage One City Youth Council and partners to embed young peoples' voices in food education and cooking initiatives	Bristol Food Network	2025/2026	Youth-voice work is in an early scoping phase. Initial outreach to the Youth Council had limited response, and BFN is exploring approaches with Sustainable Food Places, other Food Partnerships and local youth organisations to understand how best to embed young people’s perspectives in future food-strategy activity.	



Target outcome 2 by 2030: Opportunities for developing skills in cooking, growing and choosing good food are available in all communities

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.1 Peoples' experiences with cooking and food education are enhanced and their voices and lived experiences are prioritised	2.1.A (new) Deliver accredited cooking courses and outreach programmes for 16–25 year olds in alternative education and youth settings, embedding trauma-informed and youth-centred practice	The MAZI Project (TMP)	2025	The Mazi Project (TMP) has run six accredited 4-week cooking courses with 91 total participants, awarding 24 nationally recognised ASDAN certificates. The programmes are designed to be accessible for young people seeking to reduce isolation and build cooking skills. 80% reported increased confidence and enjoyment, and many also made new friends, showing strong community-building alongside skill development.	
	2.1.B (new) Capture and share young peoples' lived experiences of food education (and food insecurity) through quotes, feedback and case studies, to inform city-wide planning and evaluation of cooking education	The MAZI Project	2025	Young people’s experiences have been collected and developed into case studies by TMP for this action, helping to capture lived experiences of food education and food insecurity to inform city-wide planning and evaluation.	
	2.1.C (new) Participatory youth voice [wording TBC]	The MAZI Project	2027	This is a new action, and the final wording is still being confirmed.	
	2.1.D (new) Deliver cooking and nutrition sessions as part of youth wellbeing programmes, enabling young people to build confidence and skills through hands-on food activities and shared meals	Empire Fighting Chance (EFC)	2025	Empire Fighting Chance continues to deliver cooking and nutrition sessions within youth wellbeing programmes, using food to build confidence, support relationship-building and enable reflective conversations, particularly in female-focused work. Further delivery will expand as on-site kitchen capacity develops, with positive feedback already emerging from young participants.	
	2.1.E (new) Pilot a female-focused programme that integrates nutrition and food learning with movement and therapeutic support, shaped by young women (15+)	Empire Fighting Chance	2025	Empire Fighting Chance has completed its first 12-week girls’ empowerment programme, with food and nutrition as core, well-received elements. A team debrief and Bath University-led evaluation will shape the next phase, recruitment for the next cohort is underway, and there is growing interest from boys’ groups. The pilot has also included external food activities, such as a visit to The Pickle Factory for a pizza-making workshop.	
	Aspirational 2.1.F (new) Secure funding to establish an on-site kitchen to host regular youth cooking, food skills and nutritional activities	Empire Fighting Chance	2026/2027	Plans for establishing an on-site kitchen are progressing. Initial assessments and compliance checks have been completed with environmental health officers, equipment needs are being scoped and funding options explored. Staff are undertaking Level 2 Food Hygiene and allergy training in preparation for future delivery, though the activation timeline depends on securing funding.	

Note: Work is underway with key partners to co-create a 2025–2027 outcome 2.2 and corresponding actions



Target outcome 3 by 2030: Healthy and climate-friendly food is served in catering, retail and hospitality settings

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.1 Bristol Eating Better Award (BEBA) holders are publicly celebrated with stories of their achievements	3.1.A Promote BEBA and its award holders by actively sharing and using BEBA information to increase visibility	Bristol Food Network, BGF2030 Steering Group	2025	BFN spotlights BEBA businesses regularly through its stories section via the Bristol Good Food Website including stories about Bristol Eating Better Award winners Spoko, Katherine & Griffiths House, Little Grey Horsebox, Momo Bar and Loki Poké. Plus a story about how BEBA and Soil Association certifications are shaping the future of food at Bristol Harbour Festival.	
	3.1.B Identify other organisations and groups to help promote BEBA	Bristol City Council Public Health (with help from Economic Development), Bristol Food Network, Future Leap, Bristol Climate and Nature Partnership, Team Love	2025/2026	Team Love has added BEBA award holders to their priority criteria for trader selection at major events (Love Saves the Day and FORWARDS) and updated their application form to promote the free award and how to apply, helping widen awareness and uptake.	
	3.1.C Promote BEBA on a ward-by-ward basis to help encourage wider geographical and increased diversity of take-up	Bristol City Council Public Health (with help from Economic Development), Future Leap, Bristol Climate and Nature Partnership	2025/2026	Pending specific update from the action owner, however BEBA is widely promoted.	
	3.1.D Establish and share the baseline number of settings in priority wards engaging in the Early Years BEBA	BEBA, Bristol City Council Public Health	2025	Pending update from the action owner.	
	Aspirational 3.1.E Explore the potential for annual BGF2030 awards and identify partners to develop and promote	BGF2030 Steering Group and Bristol City Council Public Health to lead discussion, Bristol Food Network	2026	Aspirational action, no progress at this stage.	
	Aspirational 3.1.F Widely share information on existing BEBA holders via BGF2030 Partnership to help increase visibility	BEBA, Bristol City Council Public Health, Bristol Food Network	2025	See above – blogs and regular social media spotlighting BEBA Award Holders already happening, comms and promotion advertised when awarded BEBA.	



Target outcome 3 by 2030: Healthy and climate-friendly food is served in catering, retail and hospitality settings

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.2 BEBA core actions include actions to encourage people eating healthy and climate-friendly* food	3.2.A Review BEBA to strengthen core actions on health and sustainability with BEBA Steering Group	BEBA, Bristol City Council Public Health, BEBA Steering Group	2025	A full review of all three BEBA strands (Business, Schools, Early Years) is underway, with consultation taking place Nov–Dec 2025 via the BEBA Steering Group. Refreshed awards are due to launch in May 2026, including updated Early Years criteria to reflect new national requirements and align all strands. BFN is contributing to the consultation and supporting comms for the relaunch.	
	3.2.B Develop BEBA criteria to support more focus on food education-related actions for Early Years BEBA	Bristol City Council Public Health/BEBA (to lead discussion), Bristol Food Network (to help promote), BGF2030 Steering Group	2025	As above.	
3.3 More organisations gain BEBA status for healthy, affordable, climate-friendly* catering	3.3.A Encourage newly engaged BGF2030 organisations to apply for the BEBA awards	Bristol Food Network & BGF2030 Partnership, Coexist Community Kitchen, Windmill Hill City Farm, The Community Farm	2025	Businesses gaining BEBA status receive a window sticker, certificate, and accompanying letter, along with guidance on relevant business support. They also receive a digital logo via email, and their names are added to the public map and trader list. Bristol City Council prioritises outreach to new businesses to encourage further uptake.	

Key:
*Climate-friendly food – 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 are avoided, with organic or pasture-fed meat and dairy products considered the most climate-friendly.



Target outcome 4 by 2030: Early Years nutrition support for parents has increased

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.1 Appropriate nutrition information is available at every antenatal and postnatal class through midwives, health visitors and family hubs	4.1.A Complete the new Family-friendly Nutrition Information (already underway)	Feeding Bristol's 'The Children's Kitchen', Family Hubs	2025	Family-Friendly Nutrition training is progressing well. A multi-agency early years module covering breastfeeding continuation, responsive feeding and early-feeding guidance, will be ready by July 2026 and rolled out across all settings. A companion 'First Foods' booklet is also being developed, offering affordable, culturally diverse guidance for families, available in print (prioritised in high-food-insecurity areas) and online via Family Hubs and partners.	
	4.1.B Share nutrition guidance for 2–4-year-olds via Bristol Early Years and Family Hubs. Printed copies in targeted wards only (via Family Hubs); PDF available online for all Early Years providers (nurseries, schools, PVI settings and childminders)	Feeding Bristol's 'The Children's Kitchen', Family Hubs, Bristol City Council Public Health	2025	Nutrition guidance for 2–4-year-olds is being developed alongside the wider Family Hubs early years project. The new resource will be shared through Bristol Early Years and Family Hubs, with printed copies for priority wards and a PDF available to all providers. This complements the new baby-focused training and booklet, ensuring consistent guidance across ages 0–4.	
	Aspirational 4.1.C Increase the distribution of The Children's Kitchen recipe and food education booklets to more organisations in Bristol, including schools	Feeding Bristol's 'The Children's Kitchen', Family Hubs, Bristol City Council Public Health	2025/2026	Distribution of The Children's Kitchen (TCK) booklets has expanded significantly this year. The new Food We Love booklet—co-created with young people—was shared with 1,250 children through the Holiday Activities and Food (HAF) programme, with a further 1,500 distributed over winter. Digital versions continue to be shared widely, including across 21 TCK settings. Future print runs are possible but dependent on funding. Alongside this, TCK has delivered multiple webinars on new early years nutritional guidance and is contributing to Family Hubs work on infant feeding and first foods, helping increase visibility of food education resources across early years networks.	
4.2 A wide range of settings are engaging with the Early Years BEBA	4.2.A Share effective ways to run food education sessions that engage both parents and children, with a focus on healthy, climate-friendly food in Early Years settings	Feeding Bristol's 'The Children's Kitchen', Bristol Food Network, Soil Association Food for Life Early Years	2026	This will be one of the outcomes of the Children's Food Education Charter resources.	





Indicators are still a developing area of work, and Bristol Food Network is continuing to refine how they are designed and collected in collaboration with partners. Where indicator data is limited, it reflects the early stages of creating consistent city-wide data systems, rather than the amount of activity actually taking place.

25 – 27 Outcome

1.1 Children and young people are engaged in education programmes and projects that promote healthy and sustainable food in schools

EB1.1.1 Schools engaged in food education programmes

Indicator: Number of schools actively engaged in food education programmes

In 2025, 38 schools took part in food education initiatives.

Healthy Schools Award: 30
Crunch: 8

Note: No comparable data from 2023–24 is available.

25 – 27 Outcome

1.2 Childrens' experiences with cooking and food education are enhanced, with their voices and lived experiences considered in the development of food education

EB1.2.2 Students confident cooking five simple nutritious meals

Indicator: Number of students in target schools who can confidently cook five simple, nutritious meals

In 2025, 335 students participated in CRuNCH programmes designed to build cooking skills and confidence.

25 – 27 Outcome

2.1 Peoples' experiences with cooking and food education are enhanced and their voices and lived experiences are prioritised

EB2.1.1 Holiday Activities and Food (HAF) programme agreed provider capacity

Indicator: Number of places available through the HAF programme.

HAF agreed provider capacity increased from 46,145 places in 2024 to 49,141 in 2025, showing an expansion in the number of sessions available to children and young people eligible for the programme.

The HAF programme provides funded holiday activities for children aged 5–16 who receive free school meals. Activities range from sports and arts to cooking and outdoor experiences, with each session including a nutritious meal, helping families access healthy food during school holidays.

EB2.1.2 HAF number of places attended

Indicator: Number of places taken up on the HAF programme.

In 2024 39,328 young people attended HAF programmes. This number increased to 43,108 in 2025 demonstrating steady growth in engagement with HAF programmes

EB2.1.3 HAF activity providers

Indicator: Number of organisations delivering HAF activities.

The number of organisations delivering HAF activities has steadily increased, from 61 providers in 2023 to 62 in 2024 and 63 in 2025. This growth reflects a gradual expansion of organisations involved in delivering holiday activities and food provision across the city.

A wider network of providers helps ensure more activities, locations and opportunities for children to access healthy meals and enriching experiences during school holidays.

25 – 27 Outcome

4.1 Appropriate nutrition information is available at every antenatal and postnatal class through midwives, health visitors and family hubs

EB4.1.1 Availability of early years nutrition information

Indicator: Existence of relevant early years nutrition information shared through networks.

Status: Yes. Relevant early years nutrition information is widely available and actively shared across multiple networks and settings in Bristol.

EB4.1.2 Distribution of nutrition information through agencies and settings

Indicator: Number of agencies and settings participating in the distribution of nutrition information.

Through work led by The Children’s Kitchen, nutrition information has been shared with around 100 participants, including through four webinars and one published blog, helping to expand awareness and reach across early years and family support networks.



Case Study: CRuNCH

CRuNCH is a Bristol-based charity that delivers school and community programmes teaching young people cooking skills, nutrition knowledge, and healthy lifestyle habits.

Since spring 2025, CRuNCH has delivered 25 Cook5 with CRuNCH programmes (125 x 90 minute sessions) across 11 schools in Bristol and the surrounding areas, reaching around 420 young people and their families and helping them cook nearly 2,000 healthy meals. Alongside the programme, CRuNCH has developed a new teen-focused Cook5 nutrition and recipe booklet, shared in print with participants and digitally with schools and their wider communities to help young people start cooking confidently at home.

Kate Percy, Founder and CEO of CRuNCH, said:

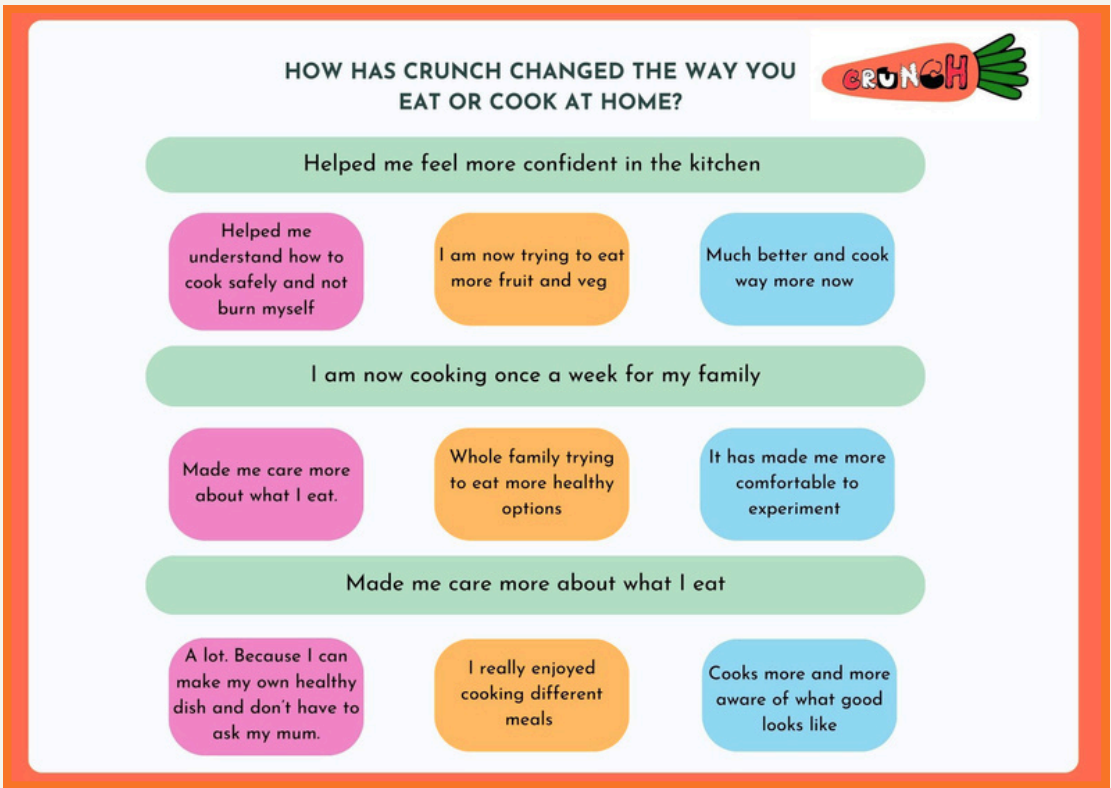
“With 66% of UK teenagers’ diets now coming from ultra-processed foods, and nearly half of 18-year-olds leaving school without basic cooking skills, the need to equip teenagers with practical food skills has never been greater. It’s such a pivotal stage, when young people start making their own choices and forming habits that can last a lifetime.

Through Cook5 with CRuNCH, more than 90% of participants say their cooking skills have improved and over 80% say they are cooking more meals at home afterwards. But what really stands out is that cooking becomes the catalyst for something bigger. When young people realise they can cook, their confidence grows, not just in the kitchen, but in the classroom, at home and with their peers.

Students who start the programme shy and unsure often leave standing taller, more engaged and immensely proud of what they can do. You see this most clearly in the final session when parents and carers join their children in the kitchen. Whether they’re 12 years old or in the sixth form, it’s amazing to watch their confidence blossom, and that positivity flows back into the home and the classroom.

One particularly powerful moment came when a young boy with selective mutism spoke to their teacher for the first time at the end of one of our programmes.

With a strong pipeline of secondary schools across Bristol, North Somerset and South Gloucestershire already booked for the rest of the year, and a growing CRuNCH Crew of 18 fully trained volunteers, we will be doubling the number of programmes we deliver between now and February 27.”

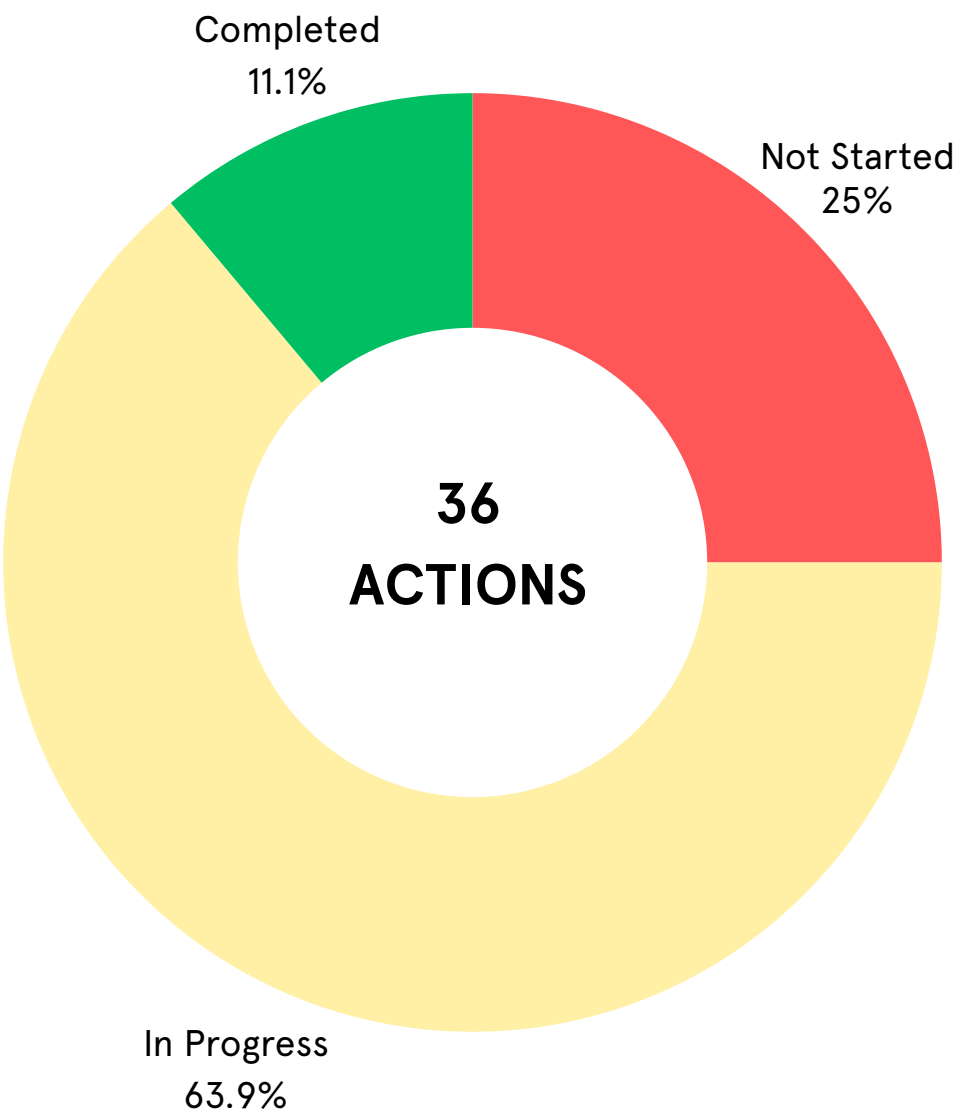


Action Plan Progress

Food Waste 2025 – 2027



The Food Waste theme focuses on how household and commercial food waste can be reduced, and how the redistribution of surplus food can be increased. It also considers how waste can be minimised by households and organisations, alongside improving composting and recycling of unavoidable waste and reducing single-use packaging within the food sector.



Key highlights

Of the **36** actions:

- **3** have been successfully completed
- **24** are currently in progress
- **9** have not yet started

The plan continues to combine longer-term ambition with ongoing delivery: 7 actions are aspirational, and 1 new action was introduced during the year to respond to emerging priorities. Overall, the majority of actions are underway.

Notable progress has been made in community composting and food-waste-reduction initiatives, which have been highly successful throughout 2025. Community organisations such as Heart of BS13 and Generation Soil are leading the way in demonstrating how local solutions can tackle food waste in Bristol. There has also been strong engagement from the universities, which have played an important role in publicly promoting better food-waste practices.

Organisations including Fareshare South West and Neighbourly continue to redistribute large volumes of surplus food across the Bristol area, while working to strengthen direct links with food producers to improve distribution efficiency. The universities and hospitals in Bristol have also been actively trialling and implementing food-waste-reduction measures, yielding some encouraging results throughout 2025.



Target outcome 1 by 2030: Household food waste going into black bins has reduced to less than 10%

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 Bristol households are getting involved in food waste initiatives that reflect their everyday realities	1.1.A Organise a key partner session to share insights, bust myths and map who is doing what on household food waste to support more joined-up action	Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company	2025/2026	Some early conversations have taken place to develop more joined-up working and easier collaboration between Bristol Waste Company and community organisations tackling food waste.	
	Aspirational 1.1.B Develop a locally tailored city-wide collaborative campaign on behaviour change (equivalent to 'Big Tidy' or one of WRAP's campaigns) delivered with a wide range of partner organisations	Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company	2026/2027	Aspirational – no progress on this in 2025.	
	Aspirational 1.1.C Engage local networks and organisations to help shape the campaign's delivery, impact and inclusive messaging (to engage more residents to use collection bins correctly)	Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company	2025	Aspirational – no progress on this in 2025.	
1.2 Households are correctly using food waste recycling and disposal services, reducing avoidable food waste in black bins	1.2.A Engage Bristol City Council councillors to support locally led efforts that improve bin use	Bristol Food Network, Food Waste Working Group	2026	Bristol Food Network and Bristol Waste Company have drafted aligned councillor messaging and prepared a briefing note ahead of upcoming waste-collection changes. Early councillor engagement has begun, and the forthcoming Environment Committee meeting (March 2026) will provide a key moment to re-engage. The Environment Committee (EC) is updating Ecological and Climate Strategies. BFN will reconnect once the outcomes of the EC meeting are known.	
	1.2.B Engage local networks and organisations to help shape inclusive approaches to messaging and household engagement on bin usage	Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company	2025	Pending update from the action owner.	
	Aspirational 1.2.C Identify funding to enable local partners to participate in a household engagement campaign	Bristol Good Food Urban Growing Working Group (Bristol Food Network coordinating)	2025	No update on this for 2025.	



Target outcome 1 by 2030: Household food waste going into black bins has reduced to less than 10%

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.3 Tailored community food waste schemes operate across the city, responding to local needs	1.3.A Heart of BS13 to share composting model case study and resources to relevant partners as evidence of the impact of community-based food waste schemes	Heart of BS13	2025	Heart of BS13 has produced a short film and “How To” guide on closed-loop composting, providing practical advice now shared across community partners.	
	1.3.B Heart of BS13 to offer training to other local organisations to share the model, starting with Hillfields Community Garden	Heart of BS13, Hillfields Community Garden	2025	Heart of BS13 has shared its composting model informally but has no current plans to scale training to new groups beyond existing relationships. Examples of current/previous engagement include Ardagh Community Centre (on-site composting) and Eastside Trust (interest in composters).	
	Aspirational 1.3.C (new) Running a series of free composting workshops for schools	Heart of BS13	2026	Planned for 2026 delivery.	
	Aspirational 1.3.D Develop and share replicable models of community-based food waste schemes	Bristol Food Network	2027	Three community composting schemes are currently operating in Bristol. Heart of BS13 has been running hands-on composting workshops using a sliding-scale model and has incorporated composting into its green-skills training for young people. This approach has increased skills, confidence and local biodiversity. There is potential to adapt their model for free school workshops in 2026. BFN has supported this work by promoting the Heart of BS13 model through blog content.	
1.4 There is long-term viability of community-based food waste schemes	Aspirational 1.4.A A city-wide funding application to UK Research and Innovation (UKRI) to develop and replicate a range of appropriately tailored community-based food waste schemes	University of West of England University of Bristol, Food Waste Working Group, Bristol Food Network, Resource Futures, Bristol Waste Company	2027/2028	Early discussions have begun on a potential city-wide UK Research and Innovation (UKRI) bid.	



Target outcome 2 by 2030: Commercial food waste reduces and the volume of food waste recycled increases

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.1 Increased knowledge and adoption of best practices in food waste management	2.1.A Support institutions to reduce food waste through good practice in portioning, choice architecture, surplus use and disposal guidance	Business Improvement District, University of West of England, University of Bristol, North Bristol NHS Trust, University Hospitals Bristol and Weston (UHBW), Bristol Food Network, Resource Futures	2026	Hospitals are actively trialling and implementing food waste reduction measures. UHBW has continued shifting menus towards lower-impact options, introduced 50/50 meat-and-lentil dishes, and trialled the Blue Plate study, which showed significant reductions in plate waste before being paused due to ward closure. Packaging “boomerang” recycling* and new materials-recovery initiatives are ongoing. Southmead Hospital is preparing a 12-week Greener by Default pilot to expand appealing plant-based choices.	
	2.1.B Increase information sharing and training about how to separate and reduce commercial food waste	Business Improvement District, Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company Bristol Food Network, Resource Futures	2026	BFN is working with the BID to plan a 2026 sustainability hospitality event series, including a dedicated food waste session. Introductory links have been made with Bristol Waste’s commercial team, and discussions around developing a practical waste-reduction guide for businesses are ongoing.	
	Aspirational 2.1.C Support businesses to promote and host events demonstrating best practice in waste reduction	Business Improvement District (BID), Bristol Waste Company, University of Bristol, University of West of England, Resource Futures, Bristol Food Network	2026	BFN is working with the BID to deliver a series of sustainability events for food businesses in 2026, including a potential summer session on creating waste-free menus ahead of new SME-focused food-waste legislation. Relevant best-practice events are already being promoted, such as Resource Futures webinars and UWE’s Green Week sessions on food waste and packaging.	
	Aspirational 2.1.D Develop and circulate a checklist of key actions for businesses, outlining clear and practical steps to inspire action on food waste management	Bristol City Council Neighbourhood Enforcement and Street Scene, Bristol Waste Company	2026	Pending update from the action owner.	
2.2 Plate waste is significantly reduced across hospitality settings	Exact wording is TBC for this action.	North Bristol NHS Trust	2026	See above Blue Plate trial and BID session on creating a waste-free menu.	

Key:
*Packaging "boomerang" recycling refers to a circular, return-and-reuse system where packaging is sent back to the manufacturer or retailer after use to be cleaned, refilled, and sent out again, rather than being thrown away



Target outcome 3 by 2030: The volume of food surplus redistribution increases

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.1 Better coordination and infrastructure enables more surplus food to reach communities in nutritious, affordable and culturally appropriate ways	3.1.A Identify current food surplus sources (services and providers)	Bristol Food Network, Fareshare SouthWest, Fareshare Go, Neighbourly	2025	Fareshare SouthWest currently works with 50 local food businesses, including wholesalers, retailers, farmers, supermarkets and warehouses, that provide regular surplus food through supply, collection and donation.	
	3.1.B Identify the barriers that affect: – The capacity of surplus food redistribution services to distribute more food – The ability of organisations, including schools and charities, to access and make effective use of surplus food	Bristol Food Network, Fareshare SouthWest, Fareshare Go, Neighbourly	2025	Work has begun to map barriers and opportunities in surplus-food redistribution. BFN is convening partners to clarify needs and scope research, with UWE students set to support the mapping in 2026. Early insights highlight ongoing challenges with logistics, transport, capacity and volunteer shortages, alongside emerging opportunities through food clubs and potential collaboration with council transport contacts. Partner engagement and interviews will form the next phase.	
	3.1.C Review the usefulness of the Bristol Good Food online redistribution tool and explore opportunities to improve its functionality	Bristol Food Network	2025	The Bristol Good Food surplus-redistribution tool remains live. A 2025 UWE review identified usability improvements; several organisations are supporting the next phase, and 2026 BID hospitality sessions will test updates. Funding is being explored, including a pending BCC Community Resilience Fund bid.	
	Aspirational 3.1.D Raise awareness and review existing surplus redistribution models to identify best practices and effective local approaches	Bristol Food Network	TBC	No update since 2025; the action has no deadline as it depends on BFN’s resource.	
	Aspirational 3.1.E Work with Bristol City Council to develop opportunities to support community surplus initiatives – such as community fridges – through resources like transport, planning and permissions	Bristol Food Network, FareShare South West, FareShare Go, Bristol City Council, West of England Combined Authority (WECA), Neighbourly	2026	A UoB student is expected to undertake research in 2026 to support upcoming discussions with the Council, with further details to be confirmed.	
	Aspirational 3.1.F Strengthen connections between food producers, redistribution networks and local stakeholders to improve surplus distribution and direct links to farms	FareShare SouthWest, FareShare Go	2025	FareShare SouthWest is strengthening direct links with farmers to improve surplus distribution, supported by July Defra funding. Progress has been slow, but recent breakthroughs include sessions with corporate volunteers. The team is expanding partnerships with producers and redistribution groups to move surplus more efficiently to community organisations.	



Target outcome 3 by 2030: The volume of food surplus redistribution increases

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.2 Increased use of surplus food, alongside other food sources, facilitated by the expansion of community kitchens, improved storage facilities and better awareness, engagement and capacity within organisations	Aspirational 3.2.A Create a central database of recipes and resources for surplus-friendly cooking	FareShare SouthWest, Square Food Foundation, Bristol Food Network, Bristol-based cookery projects and chefs	2026	Partners have expressed a preference for a shared directory of links rather than a single hosted database, to avoid duplication and maintain organisational branding. Feeding Bristol and Bristol Food Network (via BGF) are exploring a joint solution, informed by discussions at the Bristol Food Resilience Strategy Group. A student project is expected to support this work in 2026.	
	Aspirational 3.2.B Deliver ongoing communications and city-wide events to raise awareness and share knowledge of surplus food opportunities	Bristol Food Network, FareShare SouthWest, Food Waste Working Group	2026/2027	BFN is developing a 2026 comms and engagement project with a UoB academic, and partners are exploring creative approaches (such as film or events) to engage businesses in surplus redistribution. Opportunities to broaden outreach—particularly to faith and community groups—are being identified, and partners have suggested replicating successful open-hub events to extend visibility and participation. FSSW last spring held an open-door event at the Vale Lane Hub.	
	Aspirational 3.2.C Develop a one-stop resource that clearly maps all surplus food initiatives – who is involved, what they offer, where they operate and how to access them	FareShare South West	2025/2026	Early work is underway to lay the foundations for a citywide resource mapping surplus-food initiatives and related activity. A potential UWE MSc project will explore community-based food preservation in Bristol – what currently exists, barriers such as skills and space, and how preservation could help manage short-shelf-life surplus. The aim is not a finished tool but to build early groundwork for a shared, community-led resource connecting community hubs, surplus-redistribution groups and producers. Meetings with the student and tutor are being arranged, with potential links to a Shift student working on similar themes. Relevant partners identified so far include Avon Gleaning Network and FareShare South West, with more organisations to be involved as the work develops.	
3.3 More surplus food is repurposed through greater commercial engagement, reducing overall waste	The wording of this action is TBC	Bristol Food Network, University of Bristol	TBC	BFN and UoB are holding a session with the Bristol Food Resilience Strategy Group to explore this topic, understand and map what's working, what's not, gaps and opportunities and possible next steps. Work is underway with the University of Bristol to explore how greater commercial engagement could support surplus food redistribution in Bristol, contributing to Food Waste outcomes 3.2 and 3.3. Initial discussions with redistribution partners and members of the Bristol Food Resilience Strategy Group have helped surface key system challenges and opportunities. The next phase will involve exploratory conversations with businesses already engaged in surplus redistribution, with the aim of informing a practical tool or approach to strengthen business participation.	



Target outcome 4 by 2030: The volume of single-use packaging reduces and reusable cups are the norm

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.1 A group working on packaging waste has successfully launched at least one joint campaign or initiative tackling single-use packaging	4.1.A Ensure participation in Food Waste Working Group meetings is integrated into members’ existing job roles	University of Bristol, University of West of England	2025	UoB participation confirmed. UWE lead still to be confirmed.	
	4.1.B Scope initiatives for campaigns on single-use packaging reduction	Food Waste Working Group	2026	BFN is in discussing with Ecosurety and the BID about the Lendable scheme (reusables solution with no fee to consumers) and is supporting them to engage food businesses in participating and shaping the programme.	
	4.1.C Quantify and share data on the volume of packaging waste handled, to highlight the impact of retailer practices on food redistribution	FareShare SouthWest	2025	FSSW does not collect data on this action.	
	Aspirational 4.1.D Bring together people working on packaging waste to explore collaboration on reusable options	Bristol Food Network, University of Bristol, University of West of England	2026	UWE is preparing to pilot a Lendable reusable-packaging scheme in 2026, with the aim of expanding city-wide in 2027. UWE is also hosting a cross-sector workshop in March 2026 to connect the food and drink sector with health and life sciences to spark collaboration and innovation in packaging and materials.	
	Aspirational 4.1.E Explore Bristol Harbour Festival cup renting idea - what it would cost, how to measure impact and whether student researchers or local citizen scientist volunteers could help	Bristol City Council, City Events & Festivals, University of Bristol, University of West of England	2026	Ecosurety’s Lendable cup scheme will no longer launch in the city centre in 2026 and will instead be piloted on UWE’s Frenchay campus, supported by life cycle assessments from UWE academics. If successful, the scheme is expected to scale city-wide from 2027, with a greater role for BCC after the pilot.	
	Aspirational 4.1.F Convene community conversations to better understand attitudes, behaviours and needs related to reusable packaging	Hillfields Community Garden	2026	This has not progressed due to lack of funding.	



Target outcome 4 by 2030: The volume of single-use packaging reduces and reusable cups are the norm

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.2 Increased capacity within Food Waste Working Group member organisations to deliver effective campaigns and projects focused on packaging reduction	4.2.A Identify skills and resource gaps within Food Waste Working Group member organisations to deliver campaigns	University of Bristol, University of West of England	2025	UWE is developing a food waste event scheduled for 29 April (on Stop Food Waste Day) and plans to involve the Food Waste Working Group, bringing together academics, hospitality and catering representatives. This will help surface skills and resource gaps across organisations and inform future joint campaign planning.	
	4.2.B Research funding opportunities	Food Waste Working Group	2025	Ongoing but no suitable opportunities identified to date.	
	4.2.C Identify partners to approach to support (such as academics, policy makers, commercial stakeholders, waste and packaging experts, and research consultancies) to help build capacity and skills for effective packaging reduction campaigns	Food Waste Working Group	2026	Rich Marriot at Ecosurety (the organisation behind the Lendable scheme idea) has connected with University of Bristol academics on possible funding/evaluation collaboration. Ecosurety collaborating with University of West of England on doing a trial of Lendable on UWE campus.	
	4.2.D Research green economy upskilling opportunities (such as via WECA) and whether funding or programmes for this could support circular economy work	Bristol Food Network	2025	BFN in touch with Jessie Agnew in the green skills team at WECA. She is keen to find out more, to explore how they might support.	





Indicators are still a developing area of work, and Bristol Food Network is continuing to refine how they are designed and collected in collaboration with partners. Where indicator data is limited, it reflects the early stages of creating consistent city-wide data systems, rather than the amount of activity actually taking place.

25 – 27 Outcome

1.3 Tailored community food waste schemes operate across the city, responding to local needs

FW1.3.1 Community food waste schemes

Indicator: Number of community food waste schemes operating in Bristol

There are currently three community food waste schemes active in Bristol: Heart of BS13, Generation Soil, and Bristol Living Soil, supporting local composting and food waste reduction.

FW1.3.3 Cooperation between community food waste schemes

Indicator: Existence of cooperation between community food waste schemes (Y/N)

Status: Yes. Collaboration exists between schemes, including partnership working between Heart of BS13 and Generation Soil, helping to share learning and strengthen community-led food waste solutions.

25 – 27 Outcome

1.4 There is long-term viability of community-based food waste schemes

FW1.4.2 Community composting model

Indicator: A replicable community composting model exists for Bristol

Status: Yes. Heart of BS13 has a replicable composting model. On their website they share a Community Composting “How to” Guide. Along with this guide they have also made a film to support other organisations and groups to set up community composting initiatives and to learn from their experience.

25 – 27 Outcome

3.1 Better coordination and infrastructure enables more surplus food to reach communities in nutritious, affordable and culturally appropriate ways

FW3.1.1 Participation in surplus food redistribution schemes

Indicator: Number of people, communities and organisations accessing surplus food redistribution schemes

In 2025, surplus food redistribution continued to reach large numbers of people across Bristol. FareShare South West estimates that around 19,000 beneficiaries each month receive food through its partner organisations.

FW3.1.3 Weight of surplus food redistributed

Indicator: Weight of surplus food from local suppliers being distributed to communal buying groups

Neighbourly reported 380 tonnes of surplus food redistributed in 2025 via their networks supporting around 100 community organisations and good causes.



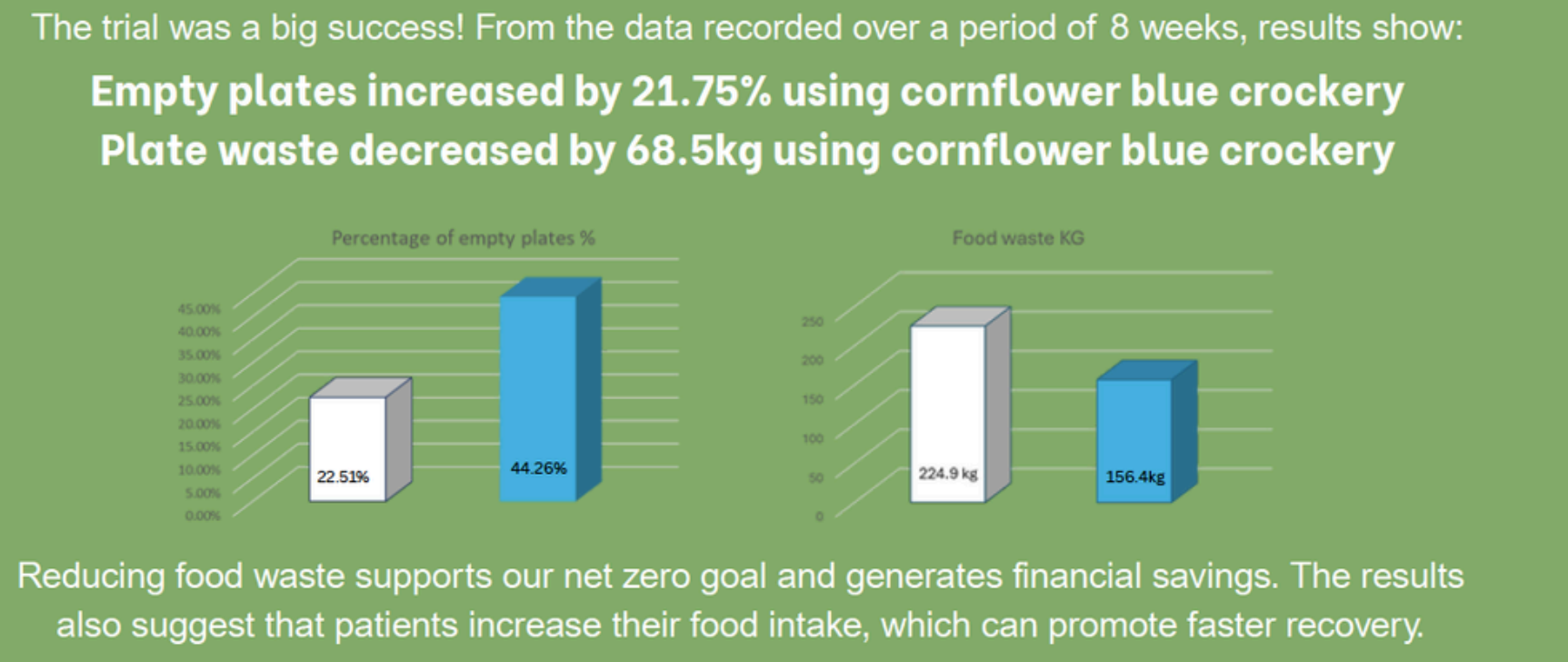
Case Studies: Reducing Food Waste and Supporting Recovery in NHS Hospitals and Community Composting at Heart of BS13

In 2025, the patient catering team at University Hospitals Bristol and Weston NHS Foundation Trust (UHBW) took part in NHS England’s “Blue Plate Trial”, delivering impressive results for both patient wellbeing and sustainability.

The trial, one of 22 across the country, involved replacing standard white crockery with cornflower blue plates for patient meals. Over an eight-week period, the simple change led to a 21.75% increase in empty plates and a reduction in plate waste of 68.5kg. Alongside cutting food waste, supporting net-zero goals, and generating cost savings, the results suggest that patients increased their food intake, potentially contributing to faster recovery.

The Blue Plate Trial forms part of a broader programme to reduce the environmental impact of hospital catering. Surplus sandwich bread is transformed into 360 portions of bread pudding each week, alongside banana muffins made from overripe fruit. Work continues with catering partner Apetito to lower the carbon footprint of meals, including reducing red meat, increasing chicken and fish options, leading menus with vegetarian choices, and operating a closed-loop recycling system for plastic food trays.

Together, these initiatives demonstrate how practical, low-cost changes can deliver meaningful environmental benefits while improving patient outcomes.



2025 saw Heart of BS13 continue to expand its community composting model, with Jenny and the composting crew delivering hands-on workshops and a green skills course for 15–25-year-olds. A regular Compost Club on Tuesdays provides a space for community members to get involved and learn practical skills.

Around 30 compost piles are now in active use on the site, engaging 17 businesses and three schools in food waste composting. The team has been working with university students from UoB on soil testing and with the UWE sustainability team to further advance circular economy practices

Each year, approximately 20 tonnes of compost are produced, saving an estimated 70 tonnes of CO₂. Compost is now produced every two weeks and made available in large and small quantities, including seedling and potting mixes sold in some local shops. This creates opportunities for people to buy high-quality compost made entirely from Bristol’s food waste. These outputs not only improve soil health but also strengthen local growing capacity.

With further workshops planned for 2026 and growing interest in scaling the model into schools and neighbouring areas, the project continues to demonstrate the impact of community-led climate action.

Further resources and guidance on community composting are available via the [Heart of BS13 website](#).

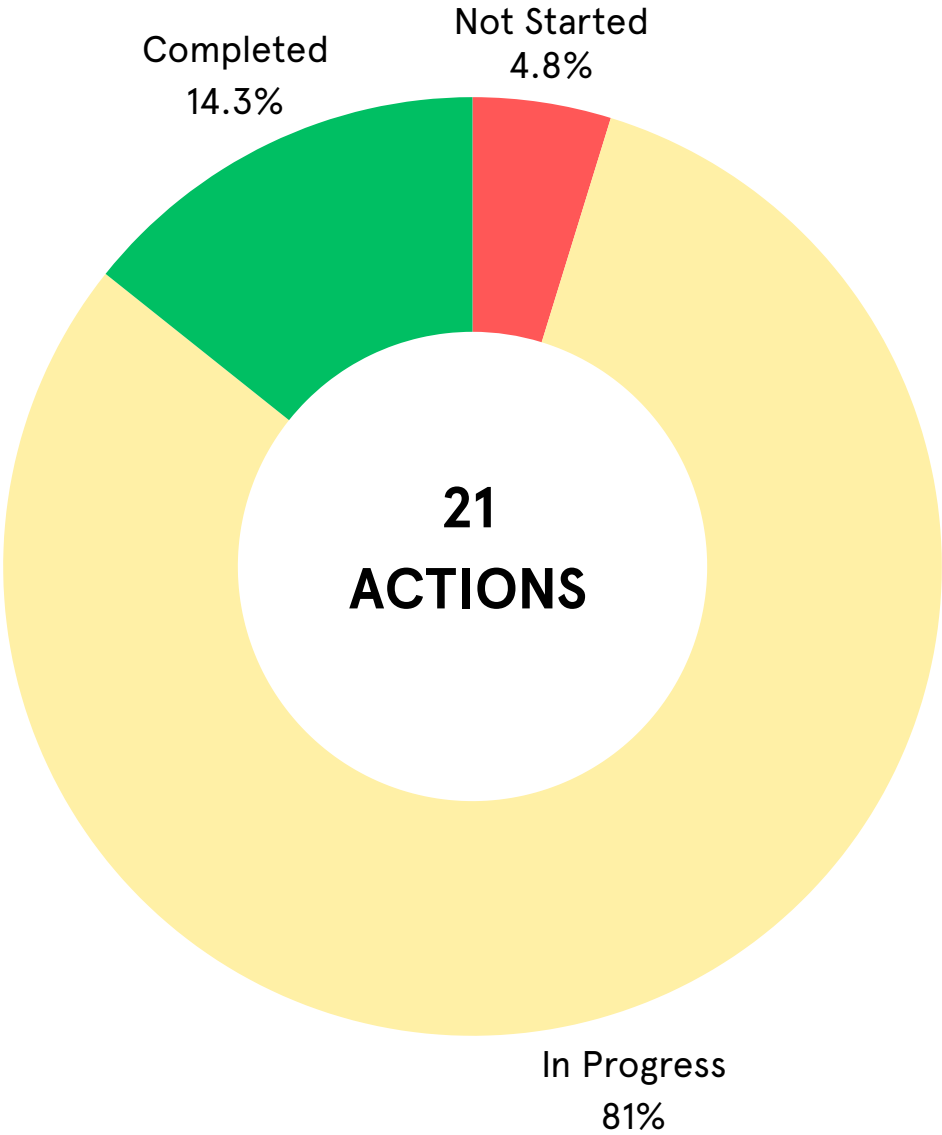


Action Plan Progress

Food Economy, Access & Opportunity 2025 –27



The Food Economy, Access and Opportunity theme explores how good food can be accessible to all, while supporting locally owned, sustainable and culturally appropriate food businesses to thrive. It considers training opportunities, fair employment conditions, and skill development, helping the local food economy grow, create jobs, and keep more food businesses open, while ensuring communities have access to nutritious, culturally relevant food.



Key highlights

Of the **21** actions:

- **3** have been completed
- **17** are currently in progress
- **1** have not yet started

The plan continues to combine longer-term ambition with ongoing delivery: 7 actions are aspirational, and 3 new actions were introduced during the year to address emerging priorities. Notably, the Working Group was renamed in 2025 from Infrastructure to Food Economy, Access and Opportunity, more clearly reflecting the group’s focus on accessibility, local business support and employment opportunities.

2025 saw significant achievements, particularly in supporting young people into skills training and employment. Programmes such as the Square Food Foundation’s How to Be a Chef, Food Leaders (led by The Children’s Kitchen, Square Food Foundation, 91 Ways, Travelling Kitchen and Coexist Community Kitchen), Food Talent Pathway, and the Youth Guarantee were highly active throughout the year, helping young people gain valuable skills and experience in food and hospitality. The Working Group has also continued to provide a strong space for training providers to connect and collaborate, sharing insights and addressing sector-wide challenges while supporting young people into employment.

Work also progressed in 2025 to strengthen public recognition of local and sustainable food businesses. A pilot “made or grown in Bristol” brand was market-tested with Redcatch Community Garden and has so far attracted around 35 producers under the emerging Bristol Taste Makers initiative.



Target outcome 1 by 2030: Training opportunities and employment conditions have improved with more diversity amongst staff

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 More young people are gaining experience or working within the food sector and remaining employed in it over the long term	1.1.A Deliver support to help young people fill skills gaps and build confidence in food and hospitality	Square Food Foundation, Not Impossible, FESAP Action Plan 2023-26, The MAZI Project, WTNP, Bristol WORKS	2025	Partners are delivering strong skills and confidence-building programmes for young people entering food and hospitality. Square Food Foundation continues its free 12-week How To Be A Chef course, while The MAZI Project provides accredited cooking training and supported pathways into the sector. The Youth Guarantee Trailblazer is offering tailored support for 18–21 year olds across the region, with monthly cohorts helping reduce barriers and connect young people with employers.	
	1.1.B Create a visual career pathway to show role progression within the organisation	The Assemblies	2025	Pending update from the action owner.	
	1.1.C Support food businesses in hosting more work experience, offering advice about supporting young people interested in food, communications and safeguarding	Not Impossible	2025/2026	Attempts to establish a baseline for work experience hosting were limited by very low survey response and lack of historic data. Not Impossible remains keen to support increasing opportunities and is linking with BGF partners to explore offering placements through the Careers & Opportunities board.	
	1.1.D Build stronger referral networks between community organisations and providers of cooking and hospitality training	Square Food Foundation, Empire Fighting Chance, Redcatch Community Café (opening spring 2026)	2025/2026	Dialogue and conversations continue between community organisations and providers.	
	1.1.E Explore how the Bristol Good Food Jobs Update can better support young people	Bristol Food Network	2025/2026	A new careers section is being developed on the Bristol Good Food 2030 website to showcase opportunities across Bristol, building on the monthly Good Food Jobs Update. Content has been audited, designs reviewed by partners, and a test site is being prepared for feedback, developed collaboratively with the Food Economy, Access and Opportunities group.	
	1.1.F Increase access to kitchen space for incubator businesses	Black South West Network, Bristol City Council Economic Development	2026	Produce West and BCC continue collaborating to offer satellite kitchen support, though no businesses have yet chosen Bristol locations. Reasons for selecting the Weston-super-Mare base are being gathered to inform future delivery. Opportunities will keep being promoted, and a new kitchen-brokerage solution is expected to launch in February 2026, with early signs of strong demand.	



Target outcome 1 by 2030: Training opportunities and employment conditions have improved with more diversity amongst staff

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 More young people are gaining experience or working within the food sector and remaining employed in it over the long term	1.1.G Share evaluation from the Food Talent Pathway and review opportunities to implement key recommendations, ensuring insights are shared for potential future initiatives	Bristol City Council Economic Development, Bristol City Council Employment & Skills	2026	Feedback from businesses, including BOX-E, highlights the Food Talent Pathway as highly successful, with strong Council support and many young participants progressing into employment. The programme exceeded targets and built effective employer relationships, though delivery ended in March 2025 with no follow-on funding. Insights are being carried into new support models such as Future Bright and WorkWell West, and closure reports remain available for extracting further learning if needed.	
	1.1.H (new) Support food businesses to find, recruit and retain young people by sharing practical recruitment tips and ongoing communications that promote training, apprenticeships and job opportunities	Bristol Future Talent Partnership Bristol Food Network	2025	BGF promoted practical recruitment insights through a Western Training Provider Network story on Bristol Brewery's skills pathway and continued sharing training, apprenticeship and job opportunities. WECA's Future Workforce event was highlighted to help employers better understand and support young talent.	
	Aspirational 1.1.I (reframed) Explore partnerships and convene discussions with education and hospitality stakeholders to strengthen connections between students and the hospitality sector (sector engagement focus)Aspirational	Bristol Food Network	2026/2027	Initial scoping for a Hospitality Roundtable is underway, with the concept and intended outcomes being clarified. Early alignment is being explored with partners, including potential fit with the Bristol BID series in April. External facilitation and delivery support options being explored, with delivery anticipated post-March.	
	Aspirational 1.1.J (reframed) Identify barriers and opportunities for entry into hospitality jobs, considering both participant needs (skills, confidence, networks) and employer requirements, and explore responses such as mentoring, training, or networking (pathways into jobs focus)	Bristol Food Network, Square Food Foundation, Empire Fighting Chance Not Impossible, Redcatch Community Garden, BCC Employment & Skills Visit West, Business Improvement District, Weston College, Western Training Provider Network, Bristol WORKS, Bristol Future Talent Partnership	2026	Square Food is exploring a pre-"How to Be a Chef" course to build basic skills for training access. Western Training Provider Network expanded free apprenticeship support, school engagement, and its business-breakfast model to tackle low awareness. The Youth Guarantee increased referrals and conversions to apprenticeships, with strong youth engagement. Bristol WORKS strengthened hospitality pathways through school sessions, employer visits, and work placements, while a "Taste of Tyntesfield" careers day highlighted hands-on opportunities. These efforts are shaping clearer pathways by identifying young people's needs and employer expectations.	



Target outcome 1 by 2030: Training opportunities and employment conditions have improved with more diversity amongst staff

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 More young people are gaining experience or working within the food sector and remaining employed in it over the long term	Aspirational 1.1.K Explore opportunities for corporates to sponsor apprenticeships	Bristol Food Network, Empire Fighting Chance, Square Food Foundation Bristol City Council Employment and Skills	2026	Early exploration of corporate sponsorship for apprenticeships has begun. Discussions with Western Training Provider Network highlighted the potential of their Levy Gifting programme to cover some costs, while wider corporate sponsorship opportunities still need to be scoped through further conversations with community partners.	
1.2 The food sector is taking action towards being more diverse and inclusive	1.2.A Provide and promote equity, diversity and inclusion (EDI) training to help hospitality employers adopt more inclusive recruitment and operational practices	Square Food Foundation, Empire Fighting Chance, Bristol Food Network	2026/2027	As part of the Youth Guarantee, a series of free HR Essentials workshops were offered covering topics such as recruiting young talent, equality, diversity and inclusion, safeguarding, managing performance and feedback, neurodiversity in the workplace, conflict resolution, and developing work experience and apprenticeship opportunities. BFN promoted these workshops across its network.	
	1.2.B (new) Embed trauma-informed and youth-centred approaches in food sector training and education, sharing learning from The MAZI Project's work with marginalised young people	The MAZI Project	TBC	The MAZI Project team continues to undertake trauma-informed training, strengthening their ability to understand and support members' daily challenges. They see this reflected in each new cohort, as learners settle quickly into Mazi's kitchen environment. Mazi supports all learners, whatever their circumstances, to access positive and empowering learning experiences.	
	Aspirational 1.2.C Explore partners who could assist with providing training on inclusive hiring, onboarding and progression practices	Bristol Food Network	2025/2026	Early partner exploration is underway. SFP and UoB EDI teams currently have no capacity but may revisit in 2026. Discussions with Food Matters could lead to national EDI training that BFN might adapt locally if funded. Links with WECA, Cool Ventures, HR Essentials, the Youth Guarantee and UWE training offers are also being explored to align existing support.	

Target outcome 2: Local, sustainable, culturally appropriate and nutritious food is accessible and affordable for all citizens

Actions under this 2030 outcome are covered under the [FESAP Action Plan 2023-26](#)



Target outcome 3 by 2030: The economic contribution of the local food economy continues to grow and more food businesses remain open

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.1 Stronger foundations support more local, sustainable food and drink businesses to open and stay open	3.1.A Include a grant scheme in the Business Support Package (initially with a pilot scheme focusing on startups and early stage)	Bristol City Council Economic Development	2025	Grant support for early-stage food entrepreneurs is now embedded across several Council-supported programmes. Produce West has issued start-up grants to participants progressing into market testing, with more expected in early 2026. Additional low-value grants are being offered through Inclusive Futures and the Future Food Partnership to help clients overcome cash-flow barriers. BrisBES is also providing small incubator grants for start-ups, including food and drink businesses engaging through its Introduction to Enterprise offer.	
	3.1.B Maximise contribution of food, drink and hospitality sector content to the existing Bristol Business and Bristol Good Food newsletters, increasing its relevance and engagement for food and drink (F&D) businesses	Bristol City Council Economic Development, Bristol Food Network	2025	BCC’s business newsletter featured strong food-sector visibility in 2025, with at least 28 items highlighting local initiatives, guidance and campaigns – including St Nick’s Market, Bristol Eating Better Awards, BGF2030 resources, Food Justice Fortnight, Produce West, FSA food-safety materials, the Get Growing Trail, and Visit Bristol’s Food Lovers’ Guide.	
	3.1.C (new) Procure ingredients directly from nature-friendly farms, helping to sustain viable local supply chains and fair business models (links with Urban Growing Outcome 5: community-based and commercial food production on tenanted land uses nature-friendly techniques)	The MAZI Project	TBC	The Mazi Project (TMP) continues to work closely with five local nature-friendly farms, maintaining strong, seasonal feedback loops to support producers in supplying as much fresh veg as possible. They still face challenges sourcing local produce from December to April. One small-scale farmer shared that “TMP is now our best customer... we really rely on them.” TMP also runs two annual field trips, connecting MAZI members directly with the farms and with nature.	
	Aspirational 3.1.D Develop tailored networking and knowledge-sharing events for F&D businesses, with initial concepts already underway	Bristol City Council Economic Development, other stakeholders TBC	2025	Produce West, through the Future Food Partnership, delivered drop-in support sessions throughout 2025 and is running a programme of workshops and events in early 2026. Full details are available via the Food Works “Training and Events” webpage.	
	Aspirational 3.1.E Identify and address gaps in existing F&D sector businesses to inform a longer-term strategy of support	Bristol City Council Economic Development (lead), YTKO/ BrisBES (input)	2026	Early insights show that food and drink start-ups share common needs with other early-stage businesses, particularly around finance and marketing. These are being met through referrals from Produce West into BrisBES’ universal business support. Engagement with specialist Food Works provision shows strong demand, though needs vary widely by business. It is too early to draw conclusions, but indications suggest a flexible, broad technical support offer will be essential, with a fuller evaluation planned this year.	



Target outcome 3 by 2030: The economic contribution of the local food economy continues to grow and more food businesses remain open

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.2 Enhanced public awareness of the valuable contribution of local sustainable and independent food and drink businesses and brands	3.2.A Design and deliver a F&D drink sector-specific survey, co-designed with businesses, ensuring it complements wider visitor economy surveys, aiming to complete within three months	Visit West, Bristol City Council Cultural Impact Survey (share learning with VisitWest), Bristol Food Network	2025/2026	Work to progress the survey is underway, with a meeting scheduled with the partners who helped shape this action to agree on the key focus areas for the F&D sector-specific survey. This will ensure the survey effectively highlights the contribution of local sustainable food businesses. BFN will then support its development and delivery.	
	Aspirational 3.2.B Establish a public recognition mechanism of local, sustainable and independent food and drink businesses and brands (such as an award). Could this be replaced and linked to increasing awareness and certification of BEBA holders?	TBC	2026	Work has begun to strengthen public recognition of local and sustainable food businesses. A pilot “made or grown in Bristol” brand was market-tested with Redcatch Community Garden and has attracted around 35 producers under the emerging Bristol Taste Makers concept. BCC plans to seek expressions of interest from local businesses to further develop this into a commercial scheme, with alignment to BEBA and BGF2030 being explored. Visitor data remains available through Visit West and city footfall counters to help guide future promotion.	

Target outcome 4 by 2030: Carbon emissions from food distribution have reduced

Actions under this 2030 outcome have not been developed yet.





Indicators are still a developing area of work, and Bristol Food Network is continuing to refine how they are designed and collected in collaboration with partners. Where indicator data is limited, it reflects the early stages of creating consistent city-wide data systems, rather than the amount of activity actually taking place.

25 – 27 Outcome

1.1 More young people are gaining experience or working within the food sector and remaining employed in it over the long term

FEAO1.1.1 Work placements in the food sector

Indicator: Number of work placements undertaken in the food sector (Not Impossible)

Not Impossible recorded 147 sign ups for work placements in food sector in 2025. This does not reflect overall work placements undertaken, uptake is normally 10%-20% of the sign up number. Food remains their least popular sector with young people.

FEAO1.1.2 Apprenticeships in food related areas

Indicator: Number of apprenticeships started (City of Bristol College)

12 apprenticeships started in 2025 in food related sectors: 5 Production Chef, 1 Senior Production Chef, 4 Commis Chef, 2 Chef de Partie.



Case Study: Food Talent Pathway, Square Food Foundation and Kate's Kitchen

Food Talent Pathway was a council-led programme supporting young people to boost their careers through free coaching and training opportunities within Bristol's dynamic food and hospitality sector. The programme proved extremely successful, attracting high demand, exceeding its targets and supporting significant numbers of young people into employment.

One of the training opportunities was delivered by Bristol Good Food Partnership partner The Square Food Foundation, which offered places on its 'How to Be a Chef' programme. Participating businesses have spoken positively about their experience, praising both the support provided by the council and the quality of training delivered by partner organisations.

Testimonial from Kate at Kate's Kitchen

“Working with Square Food Foundation on the How to Be a Chef programme has been such a positive experience for us. It has created wonderful opportunities for young, aspiring chefs and brought some fantastic talent into our kitchen.

One participant, who worked with us for a few months, was an incredible asset to the company. It was genuinely lovely to see their confidence and skills flourish during their time with us. We also welcomed another candidate from SFF, who thrived in our kitchen and has since gone on to full-time employment, which is brilliant to see.

As a business owner, it's incredibly important to me to encourage young people who are passionate about food and already showing real talent. Supporting and nurturing the next generation of chefs is something I truly value.

We really appreciate the recommendations from SFF. We trust the team completely and have built a cohesive working relationship with them, so we know the candidates they send our way will be motivated, passionate and ready to grow. That trust and shared ethos is a huge benefit to us as a business.”

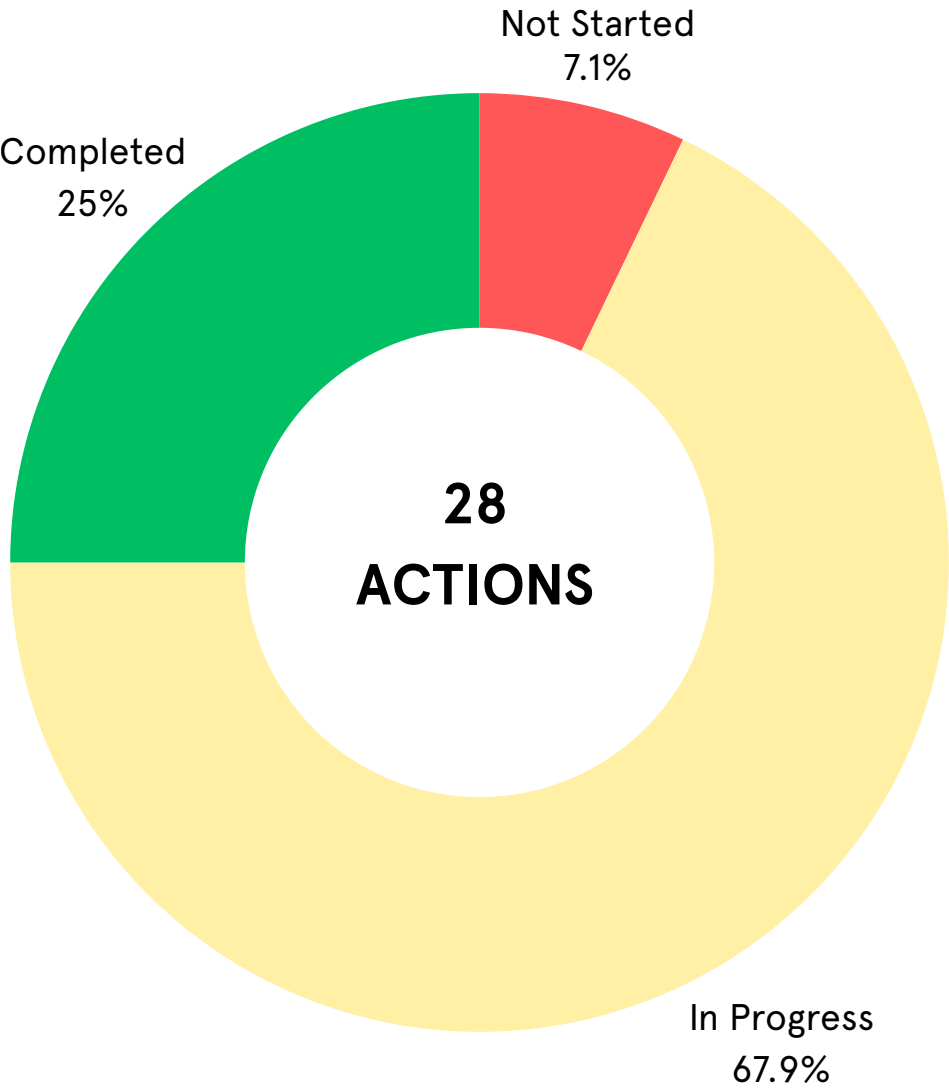


Action Plan Progress

Procurement 2025 – 2027



The Procurement theme explores how organisations across the city can use their purchasing power to support sustainable, ethical and locally sourced food. The theme focuses on improving procurement practices, increasing the economic and social impact of buying decisions and creating opportunities for local, resilient and inclusive food businesses to thrive. It also considers fair employment, training and accessibility across supply chains, helping to embed sustainability and community benefit into the way food is sourced and supplied.



Key highlights

Of the **28 actions**:

- **7** have been completed
- **19** are currently underway
- **2** have not yet started

The Action Plan reflects both ongoing delivery and longer-term ambition: 4 actions are aspirational, and 2 new actions were introduced during the year to respond to emerging priorities and opportunities. Overall, the majority of actions are in progress.

A particular highlight in 2025 has been the University of Bristol’s Good Food and Eating Well events, which have helped raise awareness of sustainable food procurement and encouraged healthier, more sustainable food choices within large institutions. There has also been steady progress in developing dynamic procurement approaches across Bristol’s institutions, creating more flexible supply chains and opening up opportunities for local and sustainable food producers to access larger markets. The University of Bristol has adopted Equilibrium Market’s dynamic procurement software, enabling them to procure fish directly from Sole of Discretion, a collective of small-scale fishers operating out of Plymouth Harbour.

Clear, practical guidance for farmers and food producers on how to supply to the public sector through relevant procurement frameworks, such as the Buying Better Food and Drink Framework, is also well underway, in collaboration with Better Food Traders. A new “Access to Public Sector” guide is in its final draft and is scheduled for publication in early spring 2026.



Target outcome 1 by 2030: Organisations have implemented sustainable food procurement standards

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 A Bristol Good Food social media marketing channel (most likely to be YouTube) regularly shares a diverse range of engaging and inspiring information and stories about sustainable food procurement work in Bristol	1.1.A Clarify purpose of the Bristol Good Food YouTube channel and identify clear ways of engaging	BGF2030 Steering Group, Procurement Working Group, Bristol Food Network, Soil Association, University Hospitals Bristol and Weston NHS Foundation Trust, Medical Illustration Team	2025	BFN has drafted a Catchafire brief which requires review. Following feedback from the last Working Group, this may be reframed as a two-stage student project (research and recommendations, followed by implementation), potentially via UWE’s Comms Campaign module, although timing may be tight this year. A YouTube channel launched in late 2025 with initial experimentation. After a December partner meeting, a volunteer began researching YouTube strategy. Due to limited capacity for long-form content, the focus is shifting towards reels, with partners contributing content and the BGF2030 team centralising uploads. There is also potential for an intern or student to support with back-cataloguing existing content and developing the channel further.	
	1.1.B Establish a Bristol Good Food YouTube channel, underpinned by a project plan, content brief, oversight group and potential partners		2026	Channel launched with a few initial videos uploaded. Partners are identified and ready to contribute content, and strategy development is underway. Future posting will depend on available capacity and resources.	
	1.1.C Deliver a fish filleting demonstration (demo) with the University of Bristol, leading to other demo events	Conscious Fish Co, University of Bristol	2025	UoB and Concsious Fish Co have met and are planning next steps for this.	
	Aspirational 1.1.D Deliver a fish filleting demo with the NHS at Southmead Hospital, leading to other demo events	Conscious Fish Co, North Bristol NHS Trust	2025	Not yet developed. BFN helping to connect Conscious Fish Co and North Bristol NHS Trust.	
1.2 Regular University of Bristol, Good Food and Eating Well events continue to engage new people and enable buyers to meet local suppliers every three months	1.2.A Host Good Food and Eating Well events every three months, providing regular networking opportunities between procurement teams and local, independent suppliers	University of Bristol	2025	Events have been underway with excellent turnout and positive feedback.	
	1.2.B Support local and smaller suppliers to navigate procurement processes by offering guidance, mentoring, and practical onboarding support (such as help completing documentation or understanding payment terms)	University of Bristol	2025	A number of smaller suppliers have come through via the new framework - including a new fish supplier via EMfoods.	



Target outcome 1 by 2030: Organisations have implemented sustainable food procurement standards

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.2 Regular University of Bristol, Good Food and Eating Well events continue to engage new people and enable buyers to meet local suppliers every three months	1.2.C Explore ways to reduce barriers for local suppliers to access larger public sector contracts, including phased onboarding approaches or micro-contracting pilots	University of Bristol	2025	Ongoing but pending update from the action owner.	
	1.2.D Facilitate knowledge-sharing across the food procurement chain through events and informal networks	University of Bristol	2025	Ongoing but pending update from the action owner.	
	1.2.E Curate themed events with diverse speakers that reflect challenges and innovations in sustainable food procurement (subjects could include supplier journeys, food justice, farming or climate resilience)	University of Bristol	2025	Good Food and Eating Well events hosted every three months.	
	1.2.F Use event insights to support all food procurement stakeholders in defining and advancing their sustainable procurement journey	University of Bristol	2025	Ongoing work at the University of Bristol.	
1.3 Revived Public Sector Procurement Working Group meets regularly to collaborate and share knowledge	1.3.A Clarify current situation and appropriate next steps, starting by checking if the West of England Procurement Group still exists and clarifying what connections happen between Bristol City Council and Bath and North East Somerset Council on food	Bristol Food Network, BG2030 Steering Group, Bristol City Council Procurement, corporate contracts	2025	The former West of England Procurement Group is no longer active, and there is currently no dedicated food procurement lead in BANES. BANES carries out minimal food purchasing and has had limited recent collaboration with Bristol City Council, but will join the new regional food network, which may offer a future route into BCC's procurement work. Bi-monthly network meetings could also support wider regional collaboration, though no specific next steps are planned until the network's direction becomes clearer.	
	1.3.B Invite key public sector stakeholders to join and contribute to the new Public Sector Working Group	Bristol City Council Procurement, University of Bristol, Bristol and Weston NHS Purchasing Consortium, Bristol Food Network	2025	Engagement work is underway, with new public sector stakeholders being identified and approached. Initial connections with Oasis Community Learning Academies are in progress, and an impact one-pager is being developed to support outreach and encourage participation.	



Target outcome 1 by 2030: Organisations have implemented sustainable food procurement standards

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.3 Revived Public Sector Procurement Working Group meets regularly to collaborate and share knowledge	1.3.C Agree a work plan or working agenda based on BGF2030 workshop outcomes	Bristol Food Network, New Procurement Working Group	2025	Underway through the 2025–27 Action Plan.	
	1.3.D Convene quarterly meetings for the new Procurement Working Group	Bristol Food Network, Procurement Working Group	2025	Completed for 2025.	
	1.3.E Map schools with Food for Life Served Here certification	Soil Association (Food For Life)	2025	Completed and saved on Bristol Food Network’s internal SharePoint.	
1.4 Members of the Public Sector Procurement Working Group and wider network use a ‘values based’ procurement approach	1.4.A Produce a short supplier cheat-sheet for SMEs on answering Social-Value (SV) questions in tenders (with plain-English prompts, worked examples, carbon and health impact examples)	Bristol Food Network, University Hospitals Bristol and Weston, North Bristol NHS Trust	2025	Pending update from the action owner.	
	Aspirational 1.4.B (reframed) Collaborate with BCC Procurement to develop a sustainable procurement requirements resource for food, catering and contracted services, providing clear guidance for buyers	Bristol City Council Procurement, Bristol Food Network, Procurement Working Group members	2026	Bristol City Council Procurement has drafted a document compiling the Council’s requirements, taken from the publicly available Healthy and Sustainable Procurement Policy. Procurement Working Group members to input their own contract clause, specification wording and scored measures relating to sustainable food and carbon reduction.	
	Aspirational 1.4.C (reframed) Coordinated engagement between BCC Procurement, Public Health and contracted suppliers (for example Restaurant Associates*) to embed BEBA, other agreed certifications and sustainability criteria within food contracts, strengthen social value and sustainability auditing, and support contract managers to hold suppliers accountable, while finding a financial balance that works for all	BCC Procurement, BCC Public Health, Bristol Food Network	2025	A review of the BEBA Business Award is underway, led by BCC with input from BFN and others. Gold-level criteria have been strengthened around fair trade, plant-based options and waste and energy reduction, and checks have been made to ensure main suppliers can meet the proposed changes. Feedback will be sought from four SMEs to confirm practicality. BFN has also reviewed and strengthened the Sustainability, Plant-based and Waste sections within the Gold tier, highlighting the need for clearer evidence requirements to support consistent monitoring across suppliers and contract managers.	

Key:
*Restaurant Associates are the supplier for Parks Cafes, City Hall, Central Library, Create Centre and M Shed. Other suppliers exist in other areas of the Council



Target outcome 2 by 2030: Procurement from local and regional suppliers has increased

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.1 Increased knowledge and adoption of improved buying frameworks by the public and private sector	2.1.A Approach the Buying Better Food and Drink team to explore sponsorship or support for a stakeholder event promoting local-friendly frameworks	Equilibrium Markets, Bristol Food Network	2025/2026	Timing and approach being prepared: engagement with Entegra (delivering the Buying Better Food and Drink Framework) is pending due to recent restructuring and a new Head of Public Sector Catering. They will be approached once a clearer event concept is developed. Event concept development is underway with a group discussing purpose, format and value of the event. A small sub-group will explore feasible formats and draft an outline, with plans to survey networks to gauge interest before seeking sponsorship.	
	2.1.B Ask the Dynamic Food Procurement National Advisory Board to create a comparison document for the different buying frameworks (such as the Buying Better Food and Drink Framework and Food For Life Served Here), clarifying which are best suited for different types of buyers, including public sector procurement teams, catering providers and private sector food businesses	University of Bristol	2025	Dynamic Food Procurement document completed and shared with the Working Group.	
	2.1.C Gather insights from local and national procurement pilots, including the University of York's FixOurFood research programme and Food Sense Wales' Welsh Veg in Schools programme, to inform procurement strategies. Explore challenges like pricing and payment models, with the goal of increasing local supplier participation	Equilibrium Markets, Bristol Food Network	2025/2025	Significant insight gathering has taken place this year. Detailed procurement model research was shared with the Working Group, and BFN engaged with FixOurFood to learn from their work on getting more local food into public institutions, with notes circulated to partners. Additional learning is emerging from the Buying Better Food and Drink Framework, from local authorities exploring Food for Life Supply Chain+, and from wider work on food strategies and KPIs. A proposal has been made to develop a shared data repository to consolidate and share insights as they build.	
	Aspirational 2.1.D Develop clear, practical guidance for farmers and food producers on how to supply to the public sector through relevant procurement frameworks (such as the Buying Better Food and Drink Framework). This should include a checklist of supply routes, covering direct routes (such as NHS Trusts and universities) and indirect routes via first-tier suppliers and catering providers (such as local authorities).	Equilibrium Markets, University of Bristol, Bristol City Council Procurement, Conscious Fish Co	2025	Work to develop guidance for farmers and producers has progressed in collaboration with Better Food Traders. Equilibrium Markets has contributed to a new "Access to Public Sector" guide, now in final draft and due for publication in early spring. BFN and partners will review it to identify gaps and local needs. BCC will share procurement requirements and advertising routes, and experienced suppliers will help ensure the guidance is practical and producer-friendly.	



Target outcome 2 by 2030: Procurement from local and regional suppliers has increased

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.2 Stronger links between producers, wholesalers and buyers lead to increased local and sustainable sourcing	2.2.A Hold an event for private sector buyers (such as those working in hospitality) and producers to meet	Bristol Food Network	2026/2027	Planning is underway for a producer–buyer networking event, with BFN coordinating free sector events with Bristol BID. Partners are shaping an informal meet-and-greet format, with a January event in development, hosted by UoB and engaging local producer networks.	
	2.2.B (new) Support development and uptake of a digital procurement platform that connects local producers with public-sector buyers, enabling increased sourcing of sustainable local produce	University of Bristol	TBC	The University of Bristol is co-leading development of a sustainable public procurement model for local produce, building on past pilots to create a replicable approach for Bristol and Nottingham. The project includes a digital solution developed with the University of York and has secured multi-year funding for further development.	
	2.2.C (new) Ongoing comms content to support stronger links between producers, wholesalers and buyers leading to increased local and sustainable sourcing	Bristol Food Network	2025	Ongoing blogs and stories appear regularly on the BGF website, including a feature celebrating Ashton Fruit Shop, Bristol Sweet Mart, Gardners Patch and Sandy Park Greengrocers, pieces on conscious Christmas buying, and a profile of Bristol-based startup Veysel Oil.	
	Aspirational 2.2.D Scope and hold an event for public procurers to meet local producers - explain the public sector procurement process	Bristol Food Network	2026/2027	BFN hosted an event with guest Professor Kevin Morgan that touched on initial themes of public procurement - his book highlights public bodies that are endeavouring to serve good food “against the odds”.	
	Aspirational 2.2.E Create and share myth-busting information for buyers, showing that local and sustainable food is not necessarily more expensive	UoB, UWE, Concious Fish Co	2025/2026	Ongoing conversations have taken place under this action including a comms proposal from BFN.	
2.3 Greater collaboration between the public sector, wholesalers and suppliers helps shorten supply chains and increase the use of local and regional sourcing	Action wording TBC	TBC	TBC	Specific actions for this outcome have not yet been developed, but progress is already being made due to developments happening under related actions.	

Target outcome 3 by 2030: Hospitality and catering organisations use carbon footprinting to reduce the greenhouse gas emissions of the food they procure

Actions under this 2030 outcome are yet to be developed



Procurement: Indicators

Indicators measuring progress towards 2025 – 2027 outcomes



Indicators are still a developing area of work, and Bristol Food Network is continuing to refine how they are designed and collected in collaboration with partners. Where indicator data is limited, it reflects the early stages of creating consistent city-wide data systems, rather than the amount of activity actually taking place.

25 – 27 Outcome

1.1 A Bristol Good Food (BGF) social media marketing channel (most likely to be YouTube) regularly shares a diverse range of engaging and inspiring information and stories about sustainable food procurement work in Bristol

P1.1.1 BGF Social media engagement

Indicator: Levels of engagement with social media platforms (stats on numbers of followers, downloads, views, etc)

In 2025, BGF published 16 procurement-related stories on its website and shared 13 procurement Instagram stories. The Instagram account grew by 366 new followers in 2025, and BGF stories received an average of 118 views per month through the year.

25 – 27 Outcome

1.2 Regular University of Bristol, Good Food and Eating Well events continue to engage new people and enable buyers to meet local suppliers every three months

P1.2.3 Attendees

Indicator: Number of new attendees

The University of Bristol hosted three Good Food and Eating Well events in 2025 with 60 – 80 attendees at each, resulting in 180 – 240 attendees over the whole year

P1.2.4 Contributors

Indicator: Numbers of speakers/contributors demonstrating local products and related values

There were 28 contributors at Good Food and Eating Well events in 2025.

25 – 27 Outcome

1.3 Revived Public Sector Procurement Working Group meets regularly to collaborate and share knowledge

P1.3.1 Public sector procurement working group

Indicator: Existence of a public sector procurement working/network group (Y/N)

Status: Yes. A procurement Working Group is established and meets at the same regular cadence as the other Bristol Good Food 2030 Working Groups.

P1.3.2 Shared procurement workplan

Indicator: Existence of a shared workplan (Y/N)

Status: Yes. Co-developed workshops held in January 2025 helped shape a shared direction for the group and supported the development of the Procurement Action Plan.



Case Study: Equilibrium Markets



Equilibrium Markets (EM) develops technology and consultancy solutions to make food procurement more prosperous, transparent, and sustainable. Over the past year, the company has reached significant milestones – delivering two major programmes and developing two new digital tools due to launch in spring 2026, each designed to give suppliers and buyers the data they need to start making better decisions.

Buying Better Food and Drink Crown Commercial Service / Entegra

Throughout 2025, EM worked alongside Entegra (Sodexo Group) to refine and deliver the Crown Commercial Service’s Buying Better Food and Drink Framework, which went live with its first public sector buyers last September. Schools and hospitals were among the first to join, gaining free, compliant access to sustainable food sourcing through a single online portal. The framework is valued at up to £100m in food spend and uses AgileChain™ as its sole technology platform.

Food for Life Supply Chain+ Soil Association

EM partnered with the Soil Association to set up Food for Life Supply Chain+ – a tech innovation partnership designed to deliver more healthy, sustainable, and local produce to public and private sector kitchens. The programme gives caterers access to innovative national and regional producers meeting Food for Life Served Here (FFLSH) standards, with short supply chains to local producers alongside the resilience of longer ones. A single marketplace covers all food categories – with one consolidated order and invoice, provenance transparency via management information, and impact reporting across the supply chain.

New Tools Launching Spring 2026: The First Step Toward Better Data

Alongside these programmes, EM recognised a fundamental barrier to adoption: before buyers can embrace dynamic food procurement, they first need to understand what they are already buying – and before sellers can participate effectively, they need to organise and standardise their product data. To address this, EM developed two new AgileChain tools, launching spring 2026, as practical first steps for both sides of the supply chain.

AgileChain Analytics For buyers & caterers

Turns everyday invoices into instant supply chain insight. Caterers upload invoices and immediately see spend by supplier, product, and trend – with bespoke sustainability benchmarking reports. For many buyers, this is the first time they have had a clear picture of what they are purchasing, providing the foundation to make more informed and sustainable sourcing decisions.

AgileChain Data Management For suppliers

A centralised tool that replaces spreadsheets and email chains with a single source of product data. Suppliers can upload, manage, and share accurate pricing and product information from any device – reducing admin, cutting errors, and making their products visible to new buyers. A vital first step in building supply chain transparency.

“We are embedding AgileChain as part of Entegra’s support system to drive catering and supply chain performance.”
Stephen Beech, CEO UK & Ireland, Entegra

How Bristol is using AgileChain

The University of Bristol is diversifying their food supply chains by sourcing fish from Sole of Discretion – via AgileChain, bringing more SME producers on board. The initiative focuses on quality, and ethical and sustainable sourcing, with a staggered approach to gradually expand SME participation. The University of Bristol is also a member of the Dynamic Food Procurement National Advisory Board:

“Shaping a more sustainable and inclusive future for public sector food procurement”

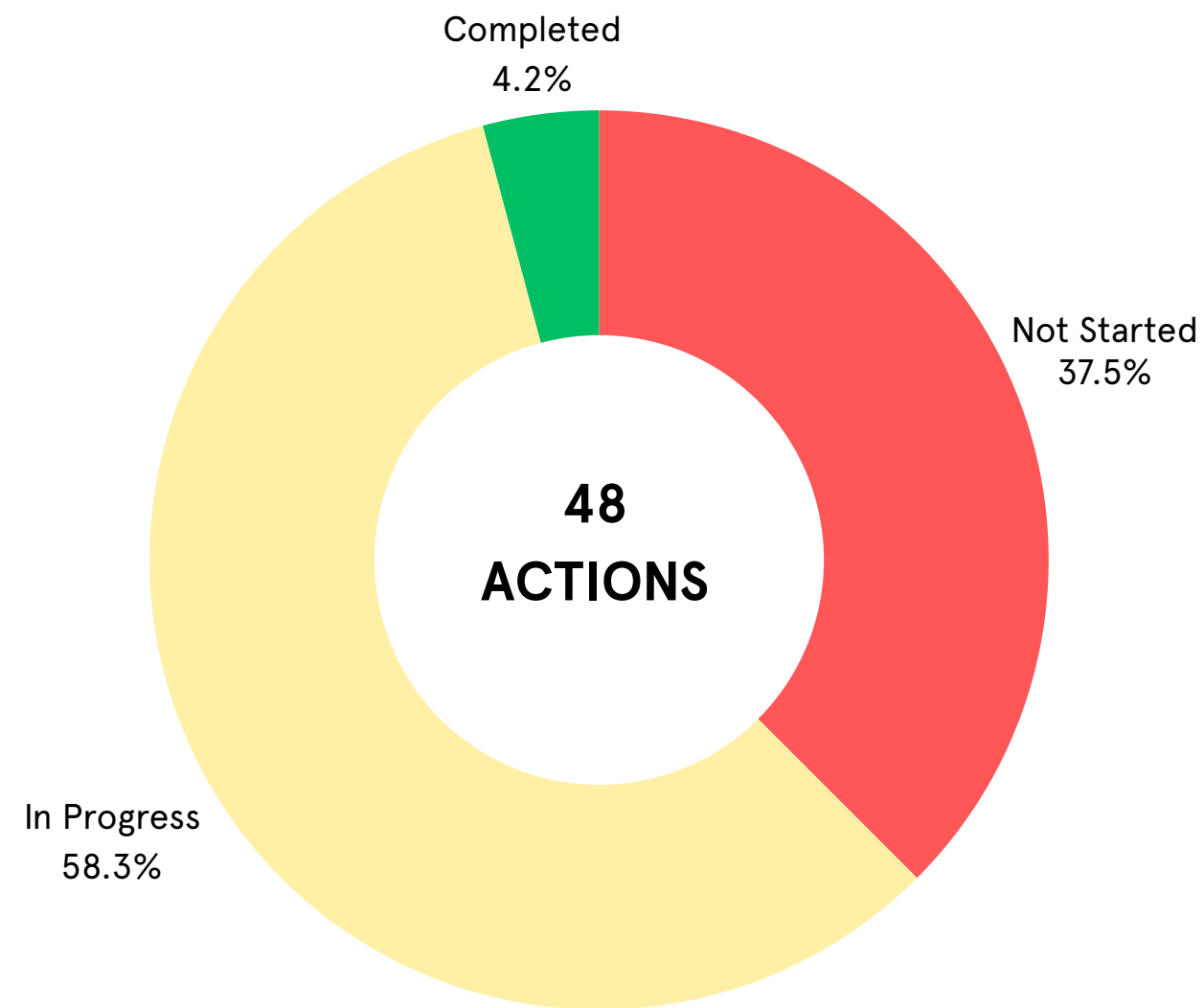


Action Plan Progress

Urban Growing 2025 –2027



Urban Growing explores how nature-friendly food production, both as commercial enterprises and within communities and households, can be expanded so that more people grow nutritious, sustainable and culturally appropriate food.



Key highlights

Of the **48 actions** – the largest number across all action plans:

- **2** have been successfully completed
- **28** are currently in progress
- **18** have not yet started

The plan continues to balance ambition with implementation: 13 actions are aspirational, aiming to stretch impact into the coming years, and 2 were newly created addressing emerging priorities.

While more than half of the actions are either complete or in progress, several workstreams have faced notable challenges. This Action Plan contains the largest number of actions across all themes, reflecting the wide and diverse group of partners who co-produced it. Progress has been slowed by limited resources and funding, alongside the demanding nature of land-based work during the busy growing season, when Working Group members, who already contribute significant time to Bristol Food Network, Feeding Bristol and other activities, have limited additional capacity. Limited staff capacity within Bristol City Council Allotments & Smallholdings team has also delayed progress on some actions.

Despite these challenges, collaboration within Urban Growing has been a major strength. New initiatives have taken shape, including the green-social-prescribing and agroecology group led by Lush Greens, another group exploring shared routes to market, and Bristol Food Producers re-established quarterly skills and training network that brings organisations together to share updates, signpost opportunities and coordinate strategically. Significant progress has also been made in developing the infrastructure and processes needed to support land matching between prospective growers and landowners.



Target outcome 1 by 2030: The most suitable land for growing has been identified and protected

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.1 The process for identifying, allocating, and managing land for food growing is well-resourced, coordinated and embedded within Council systems	1.1.A Regularly update the existing land mapping process to maintain accurate land status and tenancy information	Bristol City Council Allotments & Smallholdings, Bristol Food Producers	2025	No current progress.	
	1.1.B Identify and map undervalued land	Bristol City Council Allotments & Smallholdings, Bristol Food Producers	2025	Good Geographic Information System (GIS) capacity is in place: allotments are fully mapped, with smallholdings partially mapped.	
	1.1.C Put effective allotment management (and allocation) systems in place, supported by new software and resource	Bristol City Council Allotments & Smallholdings	2025	New IT system in place replacing a basic legacy system; went live at the end of January. The aim is that the new system can centralise and streamline allotments and smallholdings information; testing is required.	
	1.1.D Improve structures for matching land with potential growers	Bristol City Council Allotments & Smallholdings, Bristol Food Producers	2025	Support and visibility for community allotment groups is limited by current identification methods, which miss some grassroots groups. The goal is to publish an accessible list to connect residents with growing opportunities, especially in high-demand areas.	
	1.1.E Make appropriate leases available for Bristol City Council land	Bristol City Council Allotments & Smallholdings	2025/2026	BBC Allotments & Small Holdings are encouraging the letting of allotments in areas with few or no waiting lists for growing space.	
	1.1.F Publish the Food Growing Practice Note alongside the adoption of the new Local Plan to support implementation of Food Sustainability Policies	Bristol City Council Sustainable Cities	2026	The Food Growing Practice Note is nearly complete, with all core content drafted and only a few case study elements outstanding. It will be ready for publication ahead of the new Local Plan, which is currently undergoing Main Modifications. As guidance, it will not require consultation and will support implementation of multiple food growing and sustainability policies.	



Target outcome 1 by 2030: The most suitable land for growing has been identified and protected

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
1.2 More Council- and non-Council-owned land is actively made available and used for food growing across the city	1.2.A Engage local MPs and other organisations to support land access	Bristol Food Producers	2025	BFP is leading ongoing political engagement on land access through to March 2026. Supportive MPs are involved, and the Working Group is considering coordinated approaches to ministries with clear asks. Potential funding avenues, such as WECA Skills Bootcamps, are also being explored.	
	1.2.B Make it easier, clearer and faster for people to get permission to use Council-owned land	Bristol City Council Allotments & Smallholdings, Bristol City Council Community Development	2025	Limited progress on this due to lack of capacity and long term understaffing at the council. A draft improved application/matching form was created but not adopted, and key information such as land mapping remains inaccessible. Further discussions with BCC are being arranged to clarify ownership and next steps.	
	Aspirational 1.2.C Create a best practice list of ways to share information about land availability for food growing across the city, including non-digital methods to ensure accessibility	Bristol Food Network	2025/2026	Work on the list has not yet begun. In the meantime, BFN has published a blog post through Bristol Good Food highlighting the new Landmatch England service, and has supported its launch with social media promotion for both the webinar and workshop.	
	Aspirational 1.2.D Promote available non-Council land more effectively	Bristol Food Producers, Bristol Food Network, Hazelnut Farm	2025	The Hazelnut Network is converting church lawns into food growing spaces. Among the 30 churches joining The Hazelnut Network to use their church land for growing food, seven churches and one diocese are in Bristol. West of England Nature Partnership's community garden project across GP practices is nearing completion, with six sites now established, many including food growing spaces. Work is underway to scale the model and share learning through GP locality forums.	



Target outcome 2 by 2030: The volume of land used for growing has increased significantly

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.1 Fair and equitable access to land is ensured across community, social and economic groups	2.1.A Record people looking for land to support better matching	Bristol Food Producers, Bristol Food Network, Bristol City Council Allotments and Smallholdings	2026	Land-matching activity is ongoing across both commercial and community sectors. The Land Match South West programme continues to register landowners and land-seekers through its online platform, supported by a staff member working three days a week and funded by Esmée Fairbairn Foundation in partnership with the Landworkers Alliance. At community level, information on groups seeking or using land is shared informally through the Community Growing Network, with further work needed to confirm allotment use and gaps once Bristol City Council provides details.	
	2.1.B Promote land matching system widely through community organisations, with targeted applications and assistance for diverse groups	Bristol Food Producers, Bristol Food Network, Bristol City Council Allotments & Smallholdings	2026	Promotion of the land match programme is ongoing.	
	Aspirational 2.1.C Improve and diversify promotion of food-growing sites – beyond traditional allotments and smallholdings – to engage a broader range of communities across the city	Bristol Food Network, Bristol City Council Allotments & Smallholdings, Bristol City Council Community Development	2026/2027	Aspiration – no update due to lack of capacity in the Bristol City Council Allotments & Smallholdings team	
	Aspirational 2.1.D Pilot projects that support equitable access to land for all Bristol communities and individuals, with engagement to understand barriers and monitoring to measure impact	Lawrence Weston Community Farm	2025	Pending update from the action owner.	
	Aspirational 2.1.E Expand and allocate collective growing spaces on allotments and food-growing sites, guided by local demand and overseen by BCC Allotments & Smallholdings	Bristol Food Network, Bristol Food Producers, Bristol City Council Allotments & Smallholdings, Bristol City Council Neighbourhoods and Communities Service	2026/2027	This is a 2026/27 goal – no anticipated progress at this stage.	



Target outcome 2 by 2030: The volume of land used for growing has increased significantly

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
2.2 All voices are represented in conversations and included in land access consultations and processes	2.2.A Ensure land mapping and matching processes prioritise projects with strong local involvement and social impact	Bristol City Council Allotments & Smallholdings, Bristol Food Producers	2025	Land matching criteria prioritising social impact is part of Bristol Food Producers current practice; ongoing work continuing to formalise and operationalise processes.	

Target outcome 3 by 2030: Training and economic support for growers has increased, alongside the diversity of people growing food and the number of growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.1 There is collaboration between organisations that offer training and learning opportunities	3.1.A Increase sharing of grower training and learning opportunities via the Community Growers Network	Bristol Food Network	2025	Grower training opportunities have been actively shared through the Community Growers Network, including Bristol Food Producers’ subsidised Level 2 Regenerative Land-Based Systems course (which received strong demand with 32 applications for 12 places). Additional resources and events were promoted, such as Foodrise’s updated Gleaning Toolkit, Voscur/Black South West Networks’s Bid Writing Café, and national learning sessions from the Right to Grow Network.	
3.2 Growers have better access to funding and support, enabling more inclusive and sustainable food growing	3.2.A Add funding opportunities to the Team Wilder website and networks	Avon Wildlife Trust	2025	Ongoing throughout 2025.	
	3.2.B BFN to share funding and support opportunities with CGN network	Bristol Food Network	2025	Bristol Food Network has regularly shared funding and support with the Community Growers Network, including training (e.g. BFP’s subsidised Level 2 Regenerative Land-Based Systems course), tree-planting grants, Thatchers Community Orchard apple tree opportunities, and multiple other resources throughout the year, including eight further opportunities reported earlier in the year.	



Target outcome 3 by 2030: Training and economic support for growers has increased, alongside the diversity of people growing food and the number of growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
3.2 Growers have better access to funding and support, enabling more inclusive and sustainable food growing	3.2.C Share funding opportunities and regional funding information channels, ensuring accessibility for diverse groups (crossover with 5.1.D)	Bristol Food Network (via CGN), Avon Wildlife Trust (via website)	2025	Ongoing throughout 2025.	
	Aspirational 3.2.D Provide capacity-building on fundraising, impact measurement, and resource-sharing, to improve efficiency and reduce costs (crossover with 5.1.C)	Bristol Food Network (via CGN)	2025	Bristol Food Network delivered a new peer-learning session for the Community Growers Network focused on impact, shaped by feedback from the 2024–25 sessions on volunteer care and fundraising. The workshop was well attended (12 participants) and received very positive feedback. Work is now underway to develop a simple post-workshop resource to share the learning more widely.	
	Aspirational 3.2.E Explore funding mechanisms that cover staff coordination costs, ensuring food spaces can be effectively managed and sustained	Bristol Food Network (via CGN)	2025	Bristol Food Network shares regular funding opportunities via the Community Growers Network, which has included a recent core funding opps for black-led orgs.	
	Aspirational 3.2.F Facilitate coalition-building between organisations, such as collaborating on a joint funding bid	Lush Greens	TBC	Work is progressing to establish a collaborative green social prescribing and agroecology group. Follow-up meetings have been held with several Bristol farms, and a survey is underway to gauge interest in forming a community of practice and developing a joint funding bid. Lush Green is leading coordination with support from partners, while local farms can also access free training via the regional farm cluster.	
Aspirational 3.3 A co-designed resource is available, providing guidance for developing tailored food-growing training opportunities, alongside an expanded range of accessible training pilots for underrepresented communities	3.3.A Identify funding to support the process of producing the new resource	University of West of England, Bristol Food Network	2025/2026	A funding application has been submitted, decision expected in March. The project would create a resource bank to support more inclusive growing opportunities.	



Target outcome 3 by 2030: Training and economic support for growers has increased, alongside the diversity of people growing food and the number of growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
Aspirational 3.3 A co-designed resource is available, providing guidance for developing tailored food-growing training opportunities, alongside an expanded range of accessible training pilots for underrepresented communities	3.3.B Undertake stakeholder mapping of groups who have different lived experiences and could help with co-design of the new resource	University of West of England, Bristol Food Network, Hazelnut Community Farm, Lawrence Weston Community Farm	2025/2026	Part of Consumer Lab funding application – decision expected in March.	
	3.3.C Re-establish a training Working Group with a clear lead who is well-connected, to define the purpose and target audience of the co-designed resource	Bristol Food Producers, University of West of England	2025/2026	Part of the above proposal and a quarterly network has been re-established between local skills and training organisations (Shift, Bristol Food Producers, Avon Wildlife Trust, Heart of BS13, St Werburghs City Farm and others) to share updates, signpost opportunities, avoid duplication and coordinate strategically.	
	Aspirational 3.3.D Use staged communications to share progress and learning at each stage of development, raising awareness and generating interest in the new resource ahead of its completion	University of West of England, Urban Growing Working Group, Bristol Food Network	2025/2026	Part of Consumer Lab funding application – decision expected in March.	
	Aspirational 3.3.E Run workshops with different groups to understand who would use this resource, then co-design the new resource	University of West of England, Urban Growing Working Group, Bristol Food Network	2025/2026	Part of Consumer Lab funding application – decision expected in March.	
	Aspirational 3.3.F Co-produce, refine and pilot a food-growing training resource with organisations supporting underrepresented communities, then use it to expand and deliver accessible, tailored training and learning through partners such as Shift, Avon Wildlife Trust, Heart of BS13, and Bristol Food Producers	University of West of England, Bristol Food Network	TBC	This action cannot be fully scoped at this stage, as it depends on progress made in earlier actions.	



Target outcome 3 by 2030: Training and economic support for growers has increased, alongside the diversity of people growing food and the number of growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
Aspirational 3.4 The successfully piloted new resource is being used by organisations around Bristol to deliver suitable, tailored learning and training opportunities in urban food growing to diverse groups	Exact wording is TBC for this action.	TBC	TBC	As before, part of Consumer Lab project.	
Aspirational 3.5 A range of useful practical support information is available to support new growers	Aspirational 3.5 Identify and adapt appropriate training and support models to support new entrants into horticulture. This includes farm clusters, land matching programmes, grower training, tool libraries, and income support pilots to strengthen local food production	Bristol Food Producers, Sims Hill Sharved Harvest	2025/2026	Bristol Food Producers launched a Level 2 Regenerative Land-Based Systems course, developed by The Apricot Centre (Dartington) and delivered in Bristol for the first time. The course provides new entrant farmers, trainees and growers with an accessible pathway into regenerative and agroecological farming, offering permaculture certification alongside practical skills for career development and diversification. Sims Hill Shared Harvest delivered a beginner-level Garden Basics course for new urban growers and small community food projects, combining practical horticulture skills with learning on human–nature connection and community building.	

Target outcome 4 by 2030: More routes to market are available for growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.1 Publicly subsidised routes to market for small scale growers create new sales and/or sales growth	4.1.A Run a skill sharing session on social prescribing for growers	Lush Greens, Redcatch Community Garden	2025	Lush Greens have not had capacity to deliver this work, but have been convening the Agroecology on Prescription community of practice—bringing together local growers and community garden sites to develop shared approaches and explore collaborative funding for green social prescribing.	
	4.1.B Share outputs and blueprint guide from social prescribing trial	Lush Greens, Redcatch Community Garden	2025	Lush Greens have tried to get outputs from the Veg on Prescription trial from partners, but haven't had success in receiving this information.	



Target outcome 4 by 2030: More routes to market are available for growers

25 – 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.1 Publicly subsidised routes to market for small scale growers create new sales and/or sales growth	4.1.C Find out more about South Bristol pre-diabetes funding opportunities	Bristol Food Network	2025	Early discussions have taken place with Heart of BS13 about future South Bristol pre-diabetes funding opportunities. Jodie Smith will present at a GP forum in March/April, after which the conversation will be revisited to explore potential roles for local growers.	
	4.1.D Investigate other Public Health funding opportunities	Bristol Food Network	2025	Bristol Food Network in contact with Public Health about further funding but nothing available at the moment.	
4.2 A model for a collective, non-profit distribution and marketing hub has been identified and is in development	4.2.A Trial two new venues for distribution (Bricks and one other)	Purple Patch	2025	Purple Patch trialled and set up one new pick up point (at Bricks) and had another agreed.	
	4.2.B Connect Purple Patch to other Community Climate Action Plan (CCAP) orgs	Bristol Food Network	2025	Contact was made with Purple Patch, but this has not progressed, likely due to their management changes.	
	4.2.C (new) Research cooperative food production, distribution and selling models – including French cooperative approaches and existing UK models for collective distribution and marketing of local produce (current and past) – exploring in particular how they match supply and demand.	Bristol Food Network	2025	University of the West of England MSc research assessed the feasibility of a Bristol food hub, reviewing UK and French cooperative models and public, B2B, and B2C routes to market. Findings indicate a partnership-led, coordination-focused hub—starting with public sector buyers—has the strongest viability. Meanwhile, growers are beginning to self-organise, supported by surveys, events, and initiatives like We Are Avon. Further scoping, appetite-testing, and potential funding (e.g. Farming the Future) are being explored, with a strong emphasis on any future model being grower-led.	
	4.2.D Map grower locations and what is grown where	Bristol Food Network	2025	Mapping grower locations and crops was not completed due to lack of suitable data. This will be revisited if cooperative or food hub development progresses. University of the West of England MSc research findings were shared with the Urban Growing Working Group and the Community Growers Network.	
	4.2.E Share student project opportunities that might support this work a model for a collective, non-profit distribution and marketing hub	University of the West of England	2025	Pending update from the action owner.	



Target outcome 4 by 2030: More routes to market are available for growers

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
4.2 A model for a collective, non-profit distribution and marketing hub has been identified and is in development	4.2.F (new) Collaborate with farmers to explore better routes to market for growers	TBC	2026/2027	Bristol Food Producers, Middle Ground Growers/We Are Avon and The Community Farm are collaborating to explore collective routes to market, supported by a grower survey and two workshops scheduled for early 2026. Insights will shape a future funding bid and potential farmer-led models, with any new structure unlikely before 2027. A new commercial farm cluster has also launched, offering practical and business-focused workshops and supporting wider collaboration.	
	Aspirational 4.2.G Analyse and match grower supply with demand across the city	Bristol Food Network	2025	This is a an aspirational goal – no anticipated progress at this stage.	

Target outcome 5 by 2030: Community-based and commercial food production on tenanted land uses nature-friendly techniques

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
5.1 Community organisations have greater access to sustainable funding, share resources, and collaborate effectively, reducing competition and strengthening long-term food resilience	5.1.A Share stories and tools on nature-friendly growing to inspire wider uptake and build momentum	Avon Wildlife Trust	2025	Avon Wildlife Trust shares stories and tools on nature-friendly growing via Avon Wildlife Trust and Grow Wilder comms and social media on a monthly basis to a large audience base - this contains local resources and news.	
	5.1.B Review and amend the allotment tenancy to promote nature-friendly techniques	Bristol City Council Allotments & Smallholdings, Bristol City Council Parks & Green Spaces	2025	Pending update from the action owner.	
	5.1.C Strengthen the CGN membership to facilitate knowledge, resources, skills and peer-learning to support community-led food projects (crossover with UG 3.2.D)	Bristol Food Network	2025	Bristol Food Network delivered a new peer-learning session for the Community Growers Network focused on impact, shaped by feedback from the 2024-25 sessions on volunteer care and fundraising. The workshop was well attended (12 participants) and received very positive feedback. Work is now underway to develop a simple post-workshop resource to share the learning more widely.	



Target outcome 5 by 2030: Community-based and commercial food production on tenanted land uses nature-friendly techniques

25 - 27 Outcome	Action	Owner	By when	Comments/ Progress Update	RAG
5.1 Community organisations have greater access to sustainable funding, share resources, and collaborate effectively, reducing competition and strengthening long-term food resilience	5.1.D Promote nature-friendly growing resources more widely	Avon Wildlife Trust (AWT), Bristol Food Network	2025	Ongoing - some examples include: BFN shared two AWT opportunities (the Grow Leader Spring course and volunteer placement) on its website and newsletter, and AWT shared the Thatchers Community Orchard apple tree offer and an Edible Cities webinar.	
	5.1.E Provide accessible venues for in-person food-growing conversations	Avon Wildlife Trust	2025	Ongoing - Avon Wildlife Trust provided their classroom space pro bono for the 2025 Janaury Action Plan workshops and October in person Working Group meeting, with optional tour for interested partners.	
	5.1.F Engage carers in South Bristol to collaborate on green space growing initiatives	Knowle West Media Centre	2025/2026	Pending update from the action owner.	





Indicators are still a developing area of work, and Bristol Food Network is continuing to refine how they are designed and collected in collaboration with partners. Where indicator data is limited, it reflects the early stages of creating consistent city-wide data systems, rather than the amount of activity actually taking place.

25 – 27 Outcome

1.1 The process for identifying, allocating, and managing land for food growing is well-resourced, coordinated and embedded within Council systems

UG1.1.1 Staff capacity

Indicator: Staff capacity within Bristol City Council’s smallholding and allotment team

Staff capacity within the team decreased in 2025 due to long-term understaffing, recent absences, and internal restructures. This provides important context for why actions led by the Small Holdings and Allotments team were not started during 2025.

25 – 27 Outcome

2.1 Fair and equitable access to land is ensured across community, social and economic groups

UG2.1.1 Land access

Indicator: Monitoring process for land access and mapping is in place and regularly analysed

New service developed in 2025: The Land Match SW programme, will register landowners and land-seekers through its online platform, supported by a staff member working three days a week and funded by Esmée Fairbairn Foundation in partnership with the Landworkers Alliance.

25 – 27 Outcome

5.1 Community organisations have greater access to sustainable funding, share resources, and collaborate effectively, reducing competition and strengthening long-term food resilience

UG5.1.5 Comms on nature-friendly growing

Indicator: Number of stories/ case studies of nature-friendly growing techniques

From the Avon Wildlife Trust (AWT): Twelve features have been included in the AWT newsletter, which is issued monthly and promotes nature-friendly growing techniques – for example, No Mow May in May and similar seasonal themes throughout the year. Each month focuses on a specific topic and includes a dedicated resource landing page featuring local stories, key messages, shared advice, and practical “how-to” resources related to that theme. In addition, AWT and Grow Wilder publish weekly social media content, sharing a story and a key message that encourages taking action for nature – for example, the Grow Wilder compost tea video.



Case Studies: Bristol Food Producers and The Hazelnut Network

In 2025, **Bristol Food Producers** strengthened their landmatching offering, which aims to connect landowners with people seeking land for agroecological food production and addressing a key barrier for new entrants: secure access to land. A major milestone was the appointment of a dedicated South West Landmatch Coordinator, hosted by Bristol Food Producers as part of the Landmatch England programme. This has significantly increased capacity for outreach and hands-on support and enabling more effective matches between landowners and land seekers. This initiative is an important step toward fairer, more diverse, and resilient local food systems.

- Find out more and register at landmatchengland.org.uk
- Find out more on the [Bristol Food Producers' website](https://bristolfoodproducers.org.uk)

Bristol Good Food 2030 caught up with Angus Lam from the Hazelnut Network to hear about their 2025 activities:

What is the Hazelnut Community?

Hazelnut Community is a Christian community farm and growing network based in Bristol that brings together faith, food growing and climate action. It began in 2020 as a small community garden where people gathered outdoors to worship and grow food together. Since then, it has developed into a wider network supporting churches and community groups across the UK with training, resources and encouragement to start similar projects. As of February 2026, the network connects 33 locations, with members not only in the UK but also in Sweden, Kenya and the Republic of Congo, forming a growing movement of churches responding to ecological challenges through community and land stewardship.

What are you trying to do with church land in Bristol?

The Church is one of the largest landowners in the UK. Our vision is to transform church land into spaces that respond to the climate crisis while strengthening local communities. We support churches to adopt better land-use practices, particularly growing food. Each year we run Garden Basics courses and host regular online learning sessions such as The Potting Shed, helping churches and local communities reconnect with the land, care for creation, and build relationships through shared gardening, meals and worship.

What have you achieved so far?

- Established a community garden in Easton, Bristol, where people grow food together. The site welcomes more than 1,000 visitors each year.
- We grow vegetables and flowers with a commitment to give away at least 50% of the harvest to the community, including through the nearby Coexist Community Kitchen.
- Located in one of Bristol's most culturally diverse neighbourhoods, the project brings together people from many backgrounds. In 2024 we launched a pilot community seed library, sharing seeds and knowledge and supporting the growing of culturally appropriate foods.

What difference has this made?

The project creates spaces where people can build relationships, share skills and respond to ecological challenges together. Rooted in a theology of creation and community, the work encourages both practical environmental action and deeper reflection on how communities care for the earth and one another.

What are you aiming to achieve next year?

We hope to continue growing the network of church-based growing spaces. In 2026, we will host the second Landscape Conference (1–3 October) and launch a Young Eco Champions Programme to engage secondary school students interested in creation care, justice and community.



Challenges

Working across a complex food system, in partnership with more than 100 organisations spanning multiple sectors, presents significant challenges. It is important to acknowledge these to help contextualise the progress outlined in this report and the wider work towards a fairer food system in Bristol.

BGF2030 is an ambitious plan, aiming to create a city where food is not only tasty, healthy, accessible and affordable, but also good for nature and the environment. This ambition is reflected in the breadth of actions and goals across the Action Plans. While partners have worked hard to deliver against these, ongoing fluctuations in funding, resources and the political landscape create persistent challenges. The Partnership includes many VCSE organisations operating within constrained funding environments, which can limit capacity to engage in Working Groups and wider systems work. Under these pressures, resources are often – and rightly so – focused on supporting the people and communities they serve. The commitment partners demonstrate, even under challenging conditions, is acknowledged as essential to the success of this broader systems work.

There are also challenges in evidencing progress across a large, cross-sector partnership. Maintaining consistent and standardised approaches to data collection is difficult, and capturing less tangible impacts, such as informal conversations, connections, and introductions, remains a challenge. Effective monitoring and evaluation are essential to track change over time and maintain support from funders and stakeholders, but delivering this consistently across the system requires ongoing development.

The growth of BGF over the past year has also introduced challenges, particularly in managing relationships, supporting participation across Working Groups, and tracking progress across numerous organisations. In response, from 2026, the cadence of Working Group meetings will shift from quarterly to biannual, alongside a greater focus on smaller task-and-finish groups. This approach aims to support more targeted workstreams while responding to partners' limited capacity and time.

Conclusion

BGF2030 reflects an ambitious vision for a fairer, healthier and more sustainable food system in Bristol. Delivering this work across a complex, resource-constrained Partnership brings ongoing challenges, from funding pressures and limited organisational capacity to capturing the full impact of collaborative efforts, but the commitment, resilience and collaboration of partners remain central to progress.

Progress in the Eating Better and Food Economy, Access & Opportunity themes has been especially strong throughout 2025, while progress in Urban Growing has been slightly slower, partly due to the large number of actions in this plan and the constraints of limited staff, resources and funding.

Looking ahead, continued partnership, targeted workstreams and adaptive approaches will be key to achieving the city's 2030 outcomes and ensuring that Bristol's food system benefits people, communities and the environment alike. BFN will continue to focus on improving methods to evidence partnership development and exploring ways to diversify its membership to ensure broad representation.

Acknowledgement

We would like to extend our sincere thanks to all our partners, contributors and Working Group members for their continued commitment, collaboration and generosity of time. Your expertise, energy and shared ambition make this work possible, and we are grateful for everything you bring to the Partnership.

Glossary of Acronyms and Terms

ACH	Ashley Community Housing
ALW	Ambition Lawrence Weston
AWT	Avon Wildlife Trust
BCC	Bristol City Council
BDEF	Bristol Disability Equality Forum
BEBA	Bristol Eating Better Award
BFN	Bristol Food Network
BFP	Bristol Food Producers
BGF2030	Bristol Good Food 2030
BID	Business Improvement District
CCAP	Community Climate Action Partners
CLIMATE-FRIENDLY	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
CIC	Community Interest Company
ERIC	Estates Return Information Collection
EDI	Equality, Diversity and Inclusion
EFC	Empire Fighting Chance
FB	Feeding Bristol
FFLSH	Food For Life Served Here
FSSW	FareShare South West
GBSF	Government Buying Standards for Food
GHG	Greenhouse Gas
HAF	Holiday Activities and Food
LNT	Lockleaze Neighbourhood Trust
MCURC	Menus of Change University Research Collaborative
NBT	North Bristol NHS Trust
NHS	National Health Service

Glossary of Acronyms and Terms

NUS	National Union of Students
PLANT-BASED	Food or a diet consisting largely or solely of vegetables, grains, pulses, or other foods derived from plants, rather than animal products
REDI	Reviewing Equality, Diversity and Inclusion (tool)
RAG	Red-Amber-Green (status rating)
SNEAK	Sustainable Nutrition, Environment and Agriculture, without Consumer Knowledge
SPD	Supplementary Planning Document
SU	Students' Union
TCK	The Children's Kitchen
TMP	The Mazi Project
TUCO	The University Caterers Organisation
UHBW	University Hospitals Bristol and Weston
UoB	University of Bristol
UWE	University of the West of England
VCPG	Vacant Commercial Property Grant
VCSE	Voluntary, Community and Social Enterprise
WECA	West of England Combined Authority
WRAP	Waste and Resources Action Programme
YKTO	Business support initiative
DPS	Dynamic Procurement System
Dewaterer	A machine used to remove water from food waste to reduce volume and weight