

MAY 2003

THE BRIGHTON AND HOVE FOODSHED

Mapping the local food system



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Prepared for the

BRIGHTON AND HOVE FOOD PARTNERSHIP

FOOD MATTERS
May 2003

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'...a foodshed is the area that is defined by a structure of supply. A local foodshed not only describes a geographic area and the foods that can be grown within it, but also the social and cultural elements of a community. Investigating all these elements is essential to understanding the unique aspects of the food system in a community, and the local knowledge gained through such observation allows us to become native to our place, our community.'

**GAIL FEENSTRA,
UNIVERSITY OF CALIFORNIA**

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1. INTRODUCTION

• BACKGROUND

In December 2002, the Sustainability Commission of Brighton and Hove City Council, together with the Primary Care Trust, called together representatives from a range of sectors with an interest in food to create a Food Partnership across the City.

There were several underlying factors which led to this action. The Health Promotion Department at the Primary Care Trust has a history of working on food and health issues, and particularly those faced by low income communities. They recognised the need to integrate food and health issues with the wider social, environmental and economic determinants of health. The Sustainability Team at the City Council is keen to encourage the development of a Food Partnership in order to bring together the diverse elements of the food, health, environment and economic sectors and encourage a more sustainable food system throughout the City. This would be a key element in delivering the Quality of Life element of the City's Sustainability Strategy. The approach demonstrates the statutory agencies' commitment to working in partnership across the City and establishing more joined up public policy.

The ending of the CAFÉ (Community Action for Food and the Environment) project and the development of the East Sussex Food and Health Partnership led to a vacuum in which food, health and sustainability are no longer being addressed by a single agency or organisation in the City. The Food Partnership will fill this gap.

It was decided to commission a piece of work to 'map' the food system in order to gain a knowledge and understanding of the current level of activity across various sectors involved in food related work. This would provide a baseline of knowledge with which to inform a food strategy action plan for the City, and the further development of the Food Partnership and food policy work across the City.

This report is the result of that work. The project was supported by the Health Promotion Department of the Primary Care Trust and the Sustainability Team of Brighton and Hove City Council. The project was guided by a steering group drawn from the key agencies and organisations involved in the early development and planning of the Food Partnership. The work was carried out by Food Matters, a Brighton based organisation working to help create sustainable and equitable food systems.

• METHODOLOGY AND SCOPE OF THE REPORT

The report presents an overview of the food system of the City of Brighton and Hove, and focuses on activities within the City boundaries, stretching from Portslade in the west to Saltdean in the East. When looking at the Growers and Producers sector, projects within the immediate feeder area were also identified, defined as within a thirty mile radius of the City boundary.

The first step in carrying out the research for this project was to identify the sectors, representing various stages of the food chain, to be explored:

- Growers and producers - farmers and growers both within the City boundary and the feeder area
- Manufacturers and processors
- Retailers, hotels and restaurants
- Community food initiatives – including community cafes, growing projects, cooking clubs
- Education projects - both within schools and life-long learning
- Waste projects
- Capacity building and support

Initial interviews with key individuals representing statutory agencies, commercial, voluntary and community sectors highlighted a range of issues that needed to be explored and further contacts identified. A questionnaire was sent to key players within each sector. These were

followed up by individual telephone calls. Background information about the City and relevant policy areas were gathered through interviews, web-based research and the researcher's own knowledge of the areas concerned.

A food conference entitled 'Spade to Spoon' was held in Brighton and Hove on April 8th and participants were invited to contribute information and identify projects with which they were involved or had knowledge of on a map of the City.

In the time available to carry out this project the final report can only hope to present a snapshot of the food system of Brighton and Hove. For example, it has not been possible to map every shop or restaurant. In the absence of an integrated focus for food work in the City at the present time, information obtained is largely the result of individual knowledge and consequently it is likely that initiatives and projects that should be included in this report have slipped through the net.

It is hoped that this preliminary overview can help identify further work needed to more fully understand individual aspects of the food system within the City.

- **WHAT THIS REPORT DOESN'T DO**

The use of the word 'mapping' can be interpreted and used in many different ways. This report is not a 'community mapping' exercise, which involves participatory appraisal methodologies to understanding food issues of a defined community. Nor is it an attempt to map the community's access to food using Geographic Information System software.

2. WHY MAP THE LOCAL FOOD SYSTEM?

Food is an essential requirement of life - we all eat, and the food we eat contributes to our health, our environment and our culture. Food can be an enormous source of pleasure, but it is also the cause of many problems faced by to-day's society.

A series of food scares, an agricultural system in crisis, food related disease and obesity on the increase - how our food is produced and consumed is increasingly under the spotlight. Communities and individuals feel powerless in the face of to-day's globalised food system, which has alienated people from how and where the food they eat is produced.

SOME FACTS ABOUT THE CURRENT FOOD SYSTEM

- Treating diet related health costs the NHS an estimated £2billion a year
- 74% of respondents to a recent Guardian/ICM poll didn't know how long to soft boil an egg
- 2,000 British pig farmers have gone out of business in the last four years
- A Cox's apple can have been sprayed up to 16 times in a season
- 80% of arable land worldwide is affected by sufficient soil degradation to reduce its productivity
- 75% of agricultural land in the EU is used for growing animal feed
- Pesticides kill an estimated 20,000 agricultural workers a year
- Just five supermarkets account for 80% of the UK food market
- An estimated 10-15% of the UK population experiences poor access to adequate food due to lack of money
- In 1997 126 million litres of milk were imported into the UK, while 270 million litres were exported at the same time
- Each year in Britain we throw £500 million of perfectly safe and edible food into landfill sites.
- For every calorie of iceberg lettuce, flown in from Los Angeles, we use 127 calories of fuel.
- A sample basket of 26 imported organic produce collectively travelled a distance equivalent to six times round the equator (241,000 kilometres).

In order to address the issues and problems created by the current food system, a 'community' needs to get to know and understand the food system in which it lives. This starts at a local level - knowing how people access food, what kind of food choices they make, where they shop, where their food is coming from, what food is available in their community - provides knowledge from which strategies for improving the local food system can be built.

• THE BENEFITS OF UNDERSTANDING THE LOCAL FOOD SYSTEM

Local food systems can never be isolated from the broader national and global food system in which they operate - it would be impossible for a city such as Brighton & Hove to become self reliant in terms of providing food for its residents and will always require the importation of food from other parts of the country, and the global. However, recognising the social, environmental and health costs of the current globalised food system and implementation of policies at a local level to address these, can bring many benefits to a local community.

HEALTH

- Increasing consumption of fruit and vegetables through greater availability of affordable fresh produce contributes to the reduction of poor health outcomes.
- Involvement in growing food can improve physical activity and mental health.
- Combating lack of access to fresh food in 'food deserts' in deprived areas

ENVIRONMENT

- Increase of bio-diversity within the city and its surroundings
- Reduction of waste to landfill sites and an increase in composting for soil improvement
- Greater availability of, and access to local produce can help reduce CO₂ emissions due to less food transportation and reduced food miles
- Growing projects in urban wasteland can regenerate

EDUCATION

- Development of cooking skills can build confidence and lead to greater awareness and ability to use less processed foods and fresh raw ingredients.
- Greater understanding of how and where food is produced and the effects on our health leads to improved food choices
- Provision of training and employment opportunities

ECONOMIC

- The promotion of local food can provide a boost to tourism and increase local identity.
- Increase in local employment opportunities
- Local food initiatives keep money within the community rather than exporting it outside
- Creating local markets for local produce can help reverse the economic decline in agricultural incomes

COMMUNITY DEVELOPMENT

- Increased awareness of the social and cultural value of food and the importance of food in a diverse range of cultures within a community.
- Involvement and empowerment of communities in community food projects
- Delivers objectives of Government regeneration funding.

3. THE POLICY CONTEXT

The importance and impact of the way we produce and consume food is increasingly recognised in public policy at international, national and local levels.

Since the Labour Government came to power in 1997 it has introduced many policies and initiatives across the health, agriculture and economic regeneration agendas which address issues of diet related health problems and sustainable food production either directly or as an element of a broader policy. Health policy is now recognising the wider influences on health, such as environment, housing, economics, and their contribution to growing health inequalities in society. There is a gradual move towards developing food and nutrition strategies, looking at food as part of the environmental sustainability agenda, and encouraging local food production for local consumers. An overarching policy in these and other initiatives is to support cross-sectoral partnership working at a local level in order to deliver more effective outputs.

The following table identifies various policy instruments and initiatives at international, national and regional levels, which support the implementation of food related work at a local level. Local policy will be discussed in the following section

POLICY	INSTITUTION	RELEVANCE TO FOOD ACTION
HEALTH		
Urban and Peri-urban Food and Nutrition Action Plan	World Health Organisation - Regional Office for Europe	Promote health and quality of life through an integrated, comprehensive food and nutrition policy, with the participation of local communities.
Food and Nutrition Action Plan	World Health Organisation - Regional Office for Europe	To encourage WHO regional member states to develop and implement food and nutrition action plans by 2005.
Saving Our Lives: Our Healthier Nation	Department of Health	Introduced new targets for coronary heart disease, stroke, mental health and cancer. Also the concept of local health inequality targets. Called for new directions and more effective partnerships formed at local community level.
NHS Plan	Department of Health	Works to reduce health inequalities. Recognises that good health depends on social, environmental and economic factors. Nutrition is a key feature of the plan, including increasing fruit and vegetable consumption. Calls for new partnerships between health and local services.
Food and Health Action Plan (in development)	Department of Health	Will address healthy eating at every stage of life through partnership with all sectors of the food chain, and seeks to strengthen links between health organisations and food growers/producers.
Nutrition Action Plan	Food Standards Agency	Strategic framework and action plan for promoting healthy balanced diet and identify means by which barriers to changing dietary behaviour can be addressed
NHS Cancer Plan	Department of Health	Recognises that after smoking, diet is the next big contributor to cancer.
National Service Framework for Coronary Heart Disease	Department of Health	Acknowledges the influence of the wider determinants of health and the importance of policies on agriculture and food
National Service Framework for Older People	Department of Health	Key interventions include programmes for improved diet and nutrition.
National Service Framework for diabetes	Department of Health	Reduce the risk of Type 2 diabetes through reduction of obesity, reduce risk by eating a balanced diet, and support sufferers with access to affordable healthier food options

The National School Fruit Scheme	Department of Health	Provide a free portion of fresh fruit to all school children aged between 4 and 6.
Five-a-day Programme	Department of Health	Primary Care Trusts are leading on delivering a national five-a-day programme to increase fruit and vegetable consumption
Health Action Zones	Department of Health	Multi-agency activity working to address the wider determinants of health through a whole systems approach
Healthy Schools Programme	Department of Education/Dept of Health	Part of drive to improve standards of health and education - healthy eating is an optional theme.
Sure Start	Department of Education/Health (lead Departments)	Improvement of the health and well-being of families under 4 , to tackling child poverty and social exclusion
Food: the local vision	Food Standards Agency/Local Government Association/LACORS	Statement promoting the production of and access to safe, sustainable and nutritious food with the aim of improving community health and well-being.
SUSTAINABLE FOOD PRODUCTION		
A Better Quality of Life: A Strategy for the Sustainable Development of the UK	Department of the environment, food and rural affairs (DEFRA)	Includes building a sustainable economy by producing affordable and good quality food and diet in accordance with high environmental and animal welfare standards. At local level, the strategy states that sustainable development and health must reinforce each other.
Sustainable Strategy for Farming and Food	DEFRA	Outcome of the 'Curry Commission' post Foot and Mouth - strategies for connecting producers with consumers, developing food co-ops in deprived areas . Recommended development of Food and Health Action Plan.
Organic Action Plan	DEFRA	Aims to increase organic production in the UK and
Eat the View	Countryside Agency	An initiative promoting local food and direct sales of local produce promoting sustainable agriculture
The Regional Sustainable Development Framework	Government office for the South East (and various regional bodies)	A framework for sustainable development in the South East.
SOCIAL AND ECONOMIC REGENERATION		
Neighbourhood Renewal	Office of the Deputy Prime Minister	Regeneration programme - improve outcomes in five key areas, including health. Recommendations on access to shops in deprived areas.
Social Enterprise: a strategy for success	Department of Trade and Industry: Social Enterprise Unit	Aims to create an enabling environment for social enterprise, make social enterprises better businesses and establish the value of social enterprise.
Making the Connections: Transport and Social Exclusion	Social Exclusion Unit	A new framework for the next round of Local Transport plans - with attention to provision of access to food shops in deprived areas.

Table drawn from 'Eating Away at health inequalities', National Heart Forum, (2003), forthcoming.

4. BRIGHTON AND HOVE: THE LOCAL CONTEXT

'In recent years Brighton and Hove has developed from a rather chequered past into one of the few seaside resorts that has been successful at reinventing itself'

Building on Success: The first steps
Brighton and Hove Economic Partnership
December 2002

• BRIGHTON AND HOVE

The City of Brighton and Hove is the largest urban area in the South East outside of London, with a resident population of 250,000. Over 8 million visitors come to the City every year.

The City is a center of academic excellence with two universities providing a supply of high quality labour and a research and support base for local businesses. The City's economy is one of the fastest growing in the country, yet despite this the City still suffers pockets of social and economic deprivation. In the year 2000 the City was ranked as the 95th most deprived population out of 345 nationally, with 12 out of 26 wards among the 25% most deprived in England and Wales. Two of these wards, Moulescombe and Marine are in the top 10% most deprived wards in the country - and in relation to child poverty are in the top 5% in the country.

A SNAPSHOT OF THE CITY

- Full time average earnings in the City are 8% below the average in England
- Over £100 million of regeneration funding has been brought into the City
- School results in the City have improved above the national average
- One in ten people in the City live in housing that doesn't meet their needs
- Hotels and restaurants account for 10% of employment in the city
- House prices are 22% above the average
- The 'health divide' between rich and poor continues to grow - life expectancy in East Brighton is lower than in other areas.

The City sits in a coastal plain surrounded to the North by the South Downs, currently designated an Area of Outstanding Natural Beauty and earmarked to become a National Park. The surrounding chalk downlands have been heavily farmed for generations, with only 5% of the chalk turf surviving due to intensive ploughing for arable farming. The pressure of farming, recreational use and the increasing needs of sea-bound Brighton for housing, leisure activities, out of town shopping facilities, constantly threaten the fragile environment and rich habitats of the Downs.

• LOCAL POLICY CONTEXT FOR FOOD RELATED WORK

There is currently no over-arching food action strategy for the City, however there are a plethora of community wide strategies to develop joined up policy work, in areas such as transport, waste, economic development. None of these contain explicit references to food related issues apart from the Sustainability Strategy which aims to '*improve everyone's access to basic elements of life such as good quality, local food*'. There would have been potential to include references to holistic approaches to food within the Community Strategy and the Community Plan however this opportunity has been missed.

Despite this lack of strategic engagement with food, there has been detailed work carried out within specific areas in the City around food, health and community involvement. For example, in 1998-99 residents in Hollingdean were involved in a Community Mapping project led by Sustain, a national charity, which worked with the local community to build capacity to enable residents to identify barriers to improving access to a healthy diet and develop sustainable solutions to those identified problems. Many of the findings from this work have

informed the development of the Hollingdean Programme, which includes a specific aim to improve access to fresh fruit and vegetables locally.

Over the last three years much of the food policy work in Brighton and Hove has been carried out by CAFÉ - Community Action for Food and the Environment. This project is no longer funded but elements of the project continue through the newly formed East Sussex Food and Health Partnership. Although this partnership does not cover Brighton & Hove within its remit there is engagement with the project through a variety of mechanisms including the Fresh Ideas project in East Brighton, the School Food Action Group and Simon and Sinita programme.

Before the development of the CAFÉ project, between 1995 and 1998, the Brighton, Hove and Lewes Food and Low Income project¹, developed a local 'Get Cooking' project.² The aim was to create opportunities for communities to develop basic cooking skills and gain information on nutrition, food hygiene and safety in the kitchen. The project was steered by a group which included representation from the health sector and the local council. This project has led the way for much of the food and health work that is happening in the City today.

There is a long history of food work within the City of Brighton and Hove. However, for the development of a more sustainable food system these pockets of work will have to be integrated into the wider policy context.

¹ Benson, K. & Finlay, R., *Get Cookingand beyond*, Brighton, Hove and Lewes Food and Low Income Project, (1999)

² The national Get Cooking project was launched by the National Food Alliance in 1993 and was taken up across the country by local and health authorities to help in the development of cooking skills within communities.

5. SECTORS

The sectors in this section represent the various stages of the food chain from farming through to waste. There is cross over between some of the sectors, particularly the community sector. However for the purposes of the research it was important to make some distinctions in order to have an overview and understanding of the Brighton and Hove food system.

5.1 GROWERS AND PRODUCERS, MANUFACTURERS AND PROCESSORS

- **GROWERS AND PRODUCERS**

Urban conurbations are not usually thought of in terms of food production and agriculture. Yet some cities in the world produce large amounts of food for their inhabitants within the city confines - in Havana, Cuba, 41% of the city land is used for agriculture, and 58% of Cuba's vegetables are met by urban production³.

Brighton and Hove is not quite so resourceful and like most cities within the UK and Europe relies on food imported from not just all over the country, but from all quarters of the globe. However, Brighton sits on the edge of some of the most productive land in the South of England - the rich horticultural belt of West Sussex and the livestock farming of the Weald and Downland area. In addition, being a coastal city, Brighton and Hove can access the fragile resource of the sea on its doorstep.

Farming and horticulture in the Southeast region has suffered the same heavy losses and crises as the rest of the country, although was lucky enough to escape the full impact of the recent Food and Mouth outbreak. Particularly badly hit over the past few years have been the region's dairy farms, and within the City, only two farms remain with dairy herds.

In response, there is a burgeoning network of organic smallholdings and livestock farmers across the region looking to supply produce for local markets. For these producers, and particularly those sited within the City boundary, Brighton and Hove presents an ideal market for locally produced food - not only is there increasing interest from consumers and chefs in accessing local produce, but the large numbers of visitors to the City also respond to the availability of local and regional food.

WITHIN THE CITY OF BRIGHTON AND HOVE

Within the City itself there is little land available for commercial agriculture or horticultural purposes - Brighton is a densely built city, and the green spaces that exist within the built environment are largely municipal parks, allotments (see Community section) and sports areas. However on the edge of the City, external to the boundary presented by the A27, and to the East, can be found tracts of land either given over to recreation - five golf courses - or forming part of the conservation area of the Downlands. When thinking of this land in terms of the capacity for food production, it must be remembered that much of the land is chalk grassland and only suitable for grazing livestock, or is under carefully managed conservation schemes in order to preserve fragile and important habitats.

³ Millstone, E. & Lang, T., *The Atlas of Food*, Earthscan (2003)

CASE STUDY: COOMBE FARM DAIRY

Coombe Farm is one of two remaining dairy herds within the City boundaries, processing all their milk on site. Cattle are fed a hormone free diet and the milk and cream is additive free. As the farm doesn't have organic status, and is unlikely to in the near future, organic milk is bought in from outside, largely the West Country. It supplies doorstep delivery throughout Brighton and Hove and many of the hotels in the city, and has contracts with the Social Services Department and Brighton University. The milk bought in to supplement its own production is sourced as locally as possible. Accredited with Welfare Assured Certificate. Employs over 60 staff.

FARMLAND OWNED BY THE CITY COUNCIL

It comes as a surprise to many residents of Brighton and Hove how much of the farmland on this urban fringe is owned by the City Council. Brighton & Hove City Council owns farms and farmland covering 4,450 hectares (11,000 acres) within the city boundary (see map x). The majority of this land is tenant farmed and managed by Cluttons, on behalf of the Council.

A cross-departmental working group within the Council has recently been established with the aim of reviewing the Council's farm strategy. It aims to achieve a sustainably managed Downland, with viable farms connected to the urban economy and where people are re-connected to their countryside.

STANMER ORGANICS

Between the small-scale community growing projects within the City and the farms on the urban fringe, the traditional middle layer of smallholdings, market gardens and horticulture holdings have almost completely disappeared from the local food system within Brighton and Hove. Traditionally these would have been the means by which local produce reached local consumers through markets and small local shops.

An attempt to recreate this vital layer of the food supply chain and to bench mark a more sustainable small scale system of farming can be found in Stanmer Park on the edge of the City, where Stanmer Organics have leased 17 acres of land from Brighton & Hove City Council. Some of the projects sited here are attempting to be commercially self-sustaining, while others are run as educational and charitable concerns.

WHITEHAWK HILL - RACE HILL - SHEEPCOTE VALLEY

Whitehawk Hill, Race Hill and Sheepcote Valley are open public spaces on the urban fringe to the immediate east of the City. They are in the freehold ownership of the City Council. Ideas are currently being considered within the Council on how to best manage these areas to maximise their environmental needs and to enhance the opportunities for public appreciation and involvement. One of the proposals for discussion is the creation of an organic conservation-led farm in the area, sustaining a viable extensive sheep and beef grazing enterprise. This would be run as a commercially viable operation.

CASE STUDY: BARCOMBE NURSERIES

Barcombe Nurseries grow organic produces outside Lewes. Manage ten acres of land, currently about an acre under glass, and grow predominantly leafy vegetables and salads. Supplies approximately 300 boxes locally, and about 150 of those come into Brighton and Hove. Also runs a weekly market stall on Gardener Street, Brighton on Saturdays. Supplies Infinity Shop and Café, and a few other outlets in the summer. Supplements own produce with other locally produced organic supplies. Employs 2 full time staff members and seasonal extra staff when needed.

THE NETHERFIELD CENTRE FOR SUSTAINABLE FOOD AND FARMING

This is a new venture set up by Common Cause co-operative, based in Lewes, and Plumpton Agricultural College, to offer advice, training and support to farmers. It also aims to put retailers and restaurants who may want to access local suppliers in touch with producers.

• FISHING

Brighton's location on the coast places it in a favourable position to source a large percentage of its fish supplies from the local Sussex fishery - which extends from Dungeness in the East to Chichester Harbour in the West. Indeed this is what happens. Fish landed at Shoreham from boats fishing out of Brighton Marina and Shoreham harbour supply fish to wholesalers which in turn supply the few remaining fishmongers, restaurants and hotels in the City.

The Sussex fishery has a diverse mixed fishery landing a wide range of fish including cod, whiting, sole, plaice, crab, lobster, scallops and whelks, according to the season. However a large element of the fish market in the City is made up of fish that is only sourceable from very much further afield – such as tuna and salmon.

• MANUFACTURERS AND PROCESSORS

Secondary manufacturers and processors are the least vibrant sector within the local food system in Brighton and Hove. Particularly absent are the small artisan producers which can be found in other areas of the country producing high quality individual products often using local ingredients. The few examples of this in Brighton are the Eagle, a Californian-style bakery located in a pub and largely producing products for use within the pub. Terre a Terre restaurant produces a small high quality range of sauces, pickles and chocolates for sale through the restaurant and a small number of other outlets throughout the City. The Real Patisserie produces bread and pastries using French flour and high quality ingredients.

• FINDINGS

POSITIVES

- The farms owned by the City on the urban fringe are an asset to the City and present opportunities for local production, re-connecting consumers with farmers, education, leisure and tourism.
- The Council is beginning a process of looking at the farms and understanding what, if any, changes could be made.
- The survival of a vibrant dairy farm, Coombe Farm, within the boundary of the City which produces and processes dairy products for local consumption
- The presence of an advice center in the feeder area to support producers wishing to farm more sustainably with production and marketing advice
- Fish caught off the Sussex coast is largely consumed within the City
- Three box schemes are available for local consumers each supplying approximately 150 boxes from the farm direct to residences within the City
- Stanmer Organics is a vibrant and diverse project experimenting with different approaches to growing and land use and providing employment and training opportunities
- Interesting and innovative plans for public land to the East of the City are being considered

NEGATIVES

- Lack of marketing support for local producers - the absence of a vibrant farmers market or access to restaurants making selling in Brighton and Hove difficult
- There are currently many barriers for local producers to access the public sector catering supply chain
- Farmers both in the immediate area of the City and the region suffering from the current dire situation in agriculture
- Farmers within the City boundary are disconnected from consumers within the City
- An absence of small holdings and market gardens
- Uncertainty over the future of the lease in Stanmer Park for Stanmer Organics
- An absence of small scale manufacturers and processors, and particularly small artisan businesses

5.2 THE COMMERCIAL SECTOR - RETAIL, HOTELS, RESTAURANTS

The commercial retail, hotel and restaurant sector in Brighton and Hove is the most visibly vibrant and active sector of the food system. This is in large part to the role the City has carved out as a center of entertainment, tourism and business conferences. It is said that the City has more restaurants per resident than any other city in the UK. The UK figure for people eating out of the home is 34% and set to grow to 50% by 2005.

Although this signals success for the economic prosperity of the City, the downside of the volume of activity is the impact of the sector on the overall environmental sustainability of the City. The movement of food brought in to the area, the food miles involved, the waste generated - all leave their mark.

The food retail sector, as in other areas of the country, is dominated by the supermarkets with 'high street' shops and independent retailers steadily on the decline. Reports suggest that Britain lost around 30,000 local shops (approximately one fifth of the total number) between 1995 and 2000.⁴ Brighton and Hove is no exception. Whereas in some areas of the country this is giving rise to alternative opportunities for consumers to access local or specialist producer through farmers markets, box schemes, specialist shops, this is slower to take off in Brighton and Hove.

• THE FOOD RETAIL SECTOR

There are 11 supermarkets in Brighton, with two new superstores (over 50,000 sq.ft.) scheduled for development in the next couple of years. Four of these are out of town stores - Asda at Hollingbury and the Marina, Sainsbury and the Co-op in Hove. The others can be found within the City itself - for example Waitrose in Western Road and Safeways in Kemptown.

WAITROSE SUPERMARKET

A large supermarket based in Southern England - currently developing a policy to support local producers. They try to carry some lines of local produce which come from within a 30 mile radius of the store location. Beyond that they try to source within the region - for Brighton within Kent, Surrey and Sussex. Waitrose has its own farm in Hampshire which produces fruit, vegetables etc for sale in stores. Local cheeses stocked in the Brighton store include Sussex Slipcote and Ashdown Forest produced by High Wield Dairy. The Brighton Waitrose has maintained a presence on the high street and resisted out of town development.

Pockets of busy independent food retailers can still be found in the city - most notably London Road, which also had the Open Market selling a variety of fresh produce. St. James' Street in Kemptown, Western Road and the George Street area in Hove are also busy retail areas. In the busy Town Center area there is an evident absence of food retailers with the exceptions of Infinity Wholefoods and Marks and Spencer.

The two new superstores, a Tesco currently under construction in Hove and the proposed Sainsburys at the Station Site in Brighton, are sited near currently busy food retailing areas. The Government policy of curbing out of town developments has resulted in the major retailers returning to sites within towns. However, research shows that when supermarkets appear local shops close at an alarming rate - and with them the vibrancy of community life and local jobs are lost. The perceived economic benefit to the community of the development of a superstore is short-lived, as the profit leaks out of the community to shareholders and management. A study in Cornwall found that £10 spent on a local organic box scheme in Cornwall generates £25 for the local community (defined as within a 24km radius of the farm) compared with only £14 when spent in a supermarket.⁵

⁴ New Economics Foundation report, quoted in *Ghost-town Britain looms*, John Carvel, The Guardian online, 2002.

⁵ New Economics Foundation. *Plugging the Leaks: A Briefing*. 2001

Independent speciality shops are spread around the outlying pockets of the City Centre - usually in the more affluent residential areas - for example Choice Cuts Butchers in Five Ways and Archers Family Butchers in Hanover.

ARCHERS FAMILY BUTCHERS

Archers is a small family run butcher in Hanover selling organic and local Sussex reared meat - beef, lamb, chicken since 1987. They try to source only pure Sussex breeds, reared to high animal welfare standards, and produces own additive/preservative-free sausages.

The deprived areas of Brighton such as Whitehawk and Moulsecombe suffer from a lack of accessible shops selling affordable fresh produce, typical of many low-income estates across the UK. This is due in part to retail planning over the last twenty years which has seen the growth of out of town supermarkets resulting in small shop closures due to an inability to compete on price and choice. The small shops that do survive tend to sell highly processed foods with long shelf lives. A typical example of this is Woodingdean - where in response to the closure of the last local grocer, a local church has opened a community shop selling fresh produce.

BRIGHTON FARMER'S MARKET

A Farmers Market takes place once a month on a Sunday in Bartholomew Square in Brighton. However it has not shared the success that markets in other areas of the country have achieved, despite a large and willing consumer base nearby. There are several reasons for this - the way the market is currently run has led to a poor spread of local producers providing the produce that consumers wish to buy. The location is not ideal, either for the producer or the consumer, as parking is difficult and Bartholomew Square is not an area that people normally think of in terms of food shopping. There has been little budget for promotional purposes and despite other markets becoming financially self-sufficient the Brighton market has not achieved this. It is due to stop in June 2003.

• HOTELS AND RESTAURANTS

There are over 600 cafes, pubs and restaurants in Brighton, ranging from small sandwich sellers to high quality restaurants. The historic tradition of Brighton as a destination for weekend breaks and seaside holidays has resulted in large numbers of guest houses and hotels.

Although not traditionally renowned as a culinary centre, the recent growth of new high quality restaurants such as the Brasserie at the Hotel du Vin, Seven Dials and Terre a Terre has brought attention to the potential for raising the profile of Brighton as a place with a culture for of eateries. This aspiration has resulted in the first Food and Drink Lovers Festival this year with a focus on good food and food related activities.

There is a general desire to source more local produce by local restaurants, particularly those attempting to provide high cuisine. At the same time there is recognition of the barriers to achieving this from both the point of view of the producer and the chef. Needing guaranteed supplies of a particular quality delivered to the restaurant on a regular basis is often difficult for small local producers to achieve. Those restaurants that are successful in sourcing local produce have established personal relationships with suppliers that allows for more give and take on both sides.

TROGGS RESTUARANT

Recently relocated from the basement of the Granville Hotel to new premises in George Street, Kemptown. Serves gourmet vegetarian, and as much as possible, organic food. Source produce locally when possible – salads and veggies from Sprouts, eggs from 'Hen Heaven'. Recycle everything possible – including vegetable peelings to feed chickens at Hen Heaven. Environmentally and animal friendly cleaning products used throughout the restaurant. Supports local animal welfare charity *Viva!*

• **FINDINGS**

POSITIVES

- plenty of activity and vibrancy
- economically strong sector
- potential for marketing local produce to visitors
- keen interest from chefs in the City to source local produce
- still a large number of independently owned hotels and restaurants as opposed to chains
- a more sophisticated food culture developing

NEGATIVES

- The lack of success of the farmers market
- Decline in small shops and growth of supermarkets
- Two new supermarket sites potentially threatening
- A lack of speciality shops and delicatessens
- Lack of wholesalers specialising in local produce to supply restaurants

5.3 FOOD, HEALTH AND COMMUNITY SECTOR

The links between poor health, poor diets and low income have been widely acknowledged by national Government reports including *Saving Lives: Our Healthier Nation*⁶, and the Donald Acheson *Independent Inquiry into Inequalities in Health*⁷. There is now a general recognition of the wider social determinants of health and the knock on effects that poor diet has on other aspect of an individual's capacity such as educational attainment, employment prospects.

The widening inequalities between rich and poor have been recognised by national and local Government. Consequently, particularly deprived areas, such as East and Central Brighton, are supported by a number of Government funding initiatives.

East Brighton has a Education Action Zone (EAZ), a New Deal for Communities programme called EB4U. A Healthy Living Centre (HLC) is currently being developed. The Hollingdean estate is supported through the Hollingdean Programme jointly funded by Sure Start and Neighbourhood Renewal Funding. There is also a Sure Start Programme in Central Brighton and there are six PlayLink projects across the City, including, Moulscoombe, Portslade, Hollingdean, Central, Hangleton and Knowle, and Whitehawk.

In addition there are various other food projects which also receive funding from various sources but because these sit outside the Government area based initiatives they do not attract the same long term support.

- **GOVERNMENT SUPPORTED INITIATIVES AND COMMUNITY FOOD INITIATIVES**

EB4U – NEW DEAL FOR COMMUNITIES

EB4U is a 10-year programme funded through the government's New Deal for Communities NDC programme. The NDC programme forms part of the government's strategy for Neighbourhood Renewal. The idea behind NR is that innovative ways of working will be tested in some of the most deprived areas and best practice will be shared with other areas and implemented. The overarching aim of the NDC is to reduce inequalities in neighbourhoods experiencing deprivation through solutions identified locally.

East Brighton 4 U aims to improve health, education, employment and community safety. The initiative covers four deprived estates in East Brighton. The health strategy of the EB4U project aims to improve the ability of those living in the four areas to obtain affordable balanced diets. This includes commissioning projects to encourage community participation..

Currently EB4U funds Cookery in the Community – a project based in the community providing training in healthy eating and running cookery groups in response to local needs. EB4U is also developing a Healthy Living Centre – funded through the New Opportunities Fund to deliver support and development advice to community groups, schools, and businesses setting up community food initiatives. EB4U also funds an Education Action Zone. (See Education Section below.)

SURE START

The Sure Start Strategy aims to improve the health and well being of children up to four years old and their families. There are four main national objectives; health, social and emotional development, play, and strengthening families and communities. There are two Sure Start areas in Brighton & Hove, Central and Hollingdean. The two programmes have a range of programmes including the encouragement of healthy eating.

In Sure Start Central projects include the Parents Network Community Cookery Project. This project has been developed to give parents the opportunity to come together to share

⁶ Department of Health (1999) *Saving Lives: Our Healthier Nation*, London: Stationary Office

⁷ Acheson, D (1998) *Report of an Independent Inquiry into Inequalities in Health*, London: Stationary Office

cooking, to foster ideas and give support through linking with other projects, networks and programmes.

A Community Food Network has recently been set up, encouraging a range of participants to join and take part in small positive food activities. In Hollingdean the Sure Start project is being developed as part of the Hollingdean programme.

NEIGHBOURHOOD RENEWAL – THE HOLLINGDEAN PROGRAMME

The Hollingdean Programme has been developed by the Hollingdean Partnership and covers the areas BN1 to BN7. One of the programme aims is to increase the access and availability of fruit and vegetable locally. Funding comes from Neighbourhood Renewal and SureStart and local targets cover mental health, food, complementary health services, smoking cessation, and cancer awareness. The food budget is £5,000 and is covered by the NR fund but also supports work through Sure Start. This money is in addition to food work already happening and some existing staff posts already incorporate food work. The programme started 18 months ago in 2001. Work already underway in schools includes healthy eating initiatives and gardening clubs. Potential projects include breakfast clubs, a healthy eating week in schools and the development of local school food policies. Community activities include allotments, cooking together groups, food hygiene courses, cookery club training places, local residents providing catering for programme meetings and events. The Hollingdean programme is developed and guided by number of multi-sector steering groups with community representation, which report to the Local Strategic Partnership.

• COMMUNITY ALLOTMENTS

Brighton & Hove City Council is required by law, as is every local authority, to provide allotments where there is a demand. Currently there are 2029 plots spread over 35 sites across the City. Sixteen of the sites are legally bound for use as allotments, the rest are categorised as temporary, which means potentially they could be used for other purposes. However the Council has given a commitment in the local development plan to protect allotments sites.

Some sites are very popular and have waiting lists while others have many empty plots, due to poor soil or site conditions. Vacant plots exacerbate the problems however and discourage potential users. There is a huge opportunity for community food growing activities using vacant allotments. However, currently produce grown on allotment sites can only be 'sold for the benefit of charity'.

• SOCIAL ENTERPRISE

Social Enterprises are financially viable and sustainable businesses that trade in the market to fulfil social aims, such as employment creation or the provision of quality local services. They bring people and communities together for economic development and social gain. Existing social enterprises in Brighton include Care Co-op Community Farm and Magpie Recycling Co-operative.

There is a huge potential for community food initiatives in Brighton & Hove to enhance their economic vibrancy and sustainability through development as social enterprises. However currently community food initiatives tend not to identify themselves as social enterprises and therefore don't tap into resources and support available to them.

CASE STUDY - BRIGHTON AND HOVE FARESHARE

The national FareShare Project was set up by Crisis, the national charity working with homeless people, with the aims of improving the health and well being of homeless and vulnerable people by providing fresh food regularly. Encouraging homeless and vulnerable people to access support services. To help retailers in their food waste strategies helping protect the environment by minimising food waste, and to provide opportunities for local people to volunteer and help their community.

Brighton and Hove FareShare comes under the auspices of City Gate Community Projects, a registered charity and is one of nine franchises set up by Crisis. Food which is past its sell by date, but not past the use-by date, is collected under strict regulations in a refrigerated van. It is then taken to a depot where it is sorted by volunteers and employment trainees and delivered to day centers, hostels and shelters providing food for homeless and vulnerable groups.

FareShare collects food from 2 Sainsbury stores and Mark & Spencers and delivers to 22 agencies in the city. This distributed food contributes to 6,200 meals a week enabling the agencies it supplies to channel the money saved on their food bills into other support services, like resettlement and training for homeless people.

FareShare also provides training for its volunteers, many are from the recipient projects, who have a history of homelessness, mental health problems or drug related issues.

• **FINDINGS**

We found 42 community food projects which include:

- 8 growing projects
- 25 projects providing food in some capacity, 6 of which are community cafes
- 9 cooking skills projects

POSITIVES

- The community food initiatives sector is very vibrant
- There is a diversity of projects
- There is a great deal of activity happening and local support for those activities
- There is a core of community food projects that have been going for many years and have survived funding insecurity and difficult periods
- People are keen to develop projects and take part – often despite lacking resources
- Good informal support network – due in part to a small number community development and health workers being in post for many years with solid understanding and knowledge of the issues faced by community food initiatives
-

NEGATIVES

- There is a lack of long term funding for community food initiatives
- Available resources are being stretched
- Food is rarely a top priority given other government targets on health, economic regeneration and education
- The complexities of poor food access require structural changes alongside behavioural change
- The development of community food Initiatives is well supported within Area Based Initiative areas but support is patchy through the rest of the City
- Disjointed understanding by statutory agencies of the need for community involvement
- Poor food access and availability is everyone's problem no one single agencies responsibility
- Little flexibility on interpreting the existing legislation on selling allotment produce

- Various barriers currently exist preventing community food projects from sourcing local produce, including costs and availability

CASE STUDY - THE BRIGHTON UNEMPLOYED CENTRE FAMILIES PROJECT

Set up in 1981 and registering as a charity in 1993, the Brighton Unemployed Centre Families project aims to relieve poverty, distress and hardship amongst unemployed people and their families in the Brighton area. It is a place where low waged and unemployed people can decide what services they need, and are able to take an active role in running them. The Families Project has developed a wide range of integrated services that aim to reduce poverty and alleviate its effects. The Centre is run as a co-operative with no hierarchical management structure. Each project worker is responsible for his or her own area of work. Weekly team meetings ensure clear lines of communication and problems are addressed quickly and effectively. The Centre has many links with other organisations across Brighton and Hove City and the majority of Centre users come via other City services or projects; Social Services, Probation Service.

The Centre is open Monday to Friday 10am to 4pm offering housing and welfare rights advice, open access to computer facilities and other education programmes. There is a creche for centre users, a toy library, a laundry room, and meeting rooms are available for hire. There is also a stand alone resource centre housed in the building open to voluntary and community sector organisations and activities. The Centre has a range of other ongoing activities and campaigns.

The centre also runs a variety of activities around food including; a community kitchen serving 60-70 vegan lunches daily. Kitchen activities are supported by a part time kitchen worker and each day one or two volunteers plan, cook and serve the lunches. A great deal of the food used at the Centre is donated by FareShare Brighton & Hove and Forfars Bakery. Any surplus not used in preparation of the midday lunch is available for Centre users to take away. There is also a wholefood co-op, Allganics, which is affiliated to the Centre but is self-financing, and is run and managed by volunteers, selling dried foods (organic) at cost price. There is a self-service tea bar, selling mainly fair trade tea and coffee.

The Centre has two community allotments mainly for the benefit of the children in the creche, they plant seeds and watch them grow. The centre recently acquired a compost bin for kitchen waste, which is used on the allotments.

The integrated approach of this project has many benefits, the various food activities from composting and growing, to buying, planning, cooking and eating, are seen as a whole, rather than separate unconnected parts. Centre users have a greater awareness of the food chain. They can learn about food through education activities and support, which they can go on to practice and experiment with in the Centre kitchen, helping to build confidence. The wholefood co-op enables people to buy healthy organic foods very cheaply and experiment with foods they may not be familiar with, without the fear of unaffordable waste. They learn new skills in a supported environment which can help build self-confidence and may lead to employment opportunities, whilst having a place to leave children in a learning and supportive environment. The Centre links with other City service projects such as social services. This enables vulnerable people to access follow-on support building confidence and independence. Food, health and social well being is brought into all aspects of life including housing, employment and education.

5.4 EDUCATION SECTOR

Brighton & Hove City has, in comparison with the rest of East Sussex the highest rate of unemployment and highest socio-economic deprivation score, due to a complexity of factors. Poverty and poor education being perhaps the two most significant. There is a need to address the issue of low educational attainment, if children living in the most deprived wards across the City are to have better long-term health and an improved quality of life.

Food and food activities in and outside formal education has a part to play in addressing these long-term problems. Food and cooking was removed from the national curriculum in 1992 in England⁸ as a specific subject. (Food Technology is covered in Design and Technology.) This has meant that those children who traditionally learnt their cooking skills at school - those from poorer families, where experimenting with food at home is not an option - no longer have the opportunity to learn these life skills.

Food projects developed as part of the school day whether in the classroom or during breaks or after school are vitally important. They engage and encourage children to learn about and understand where their food comes from, what to do with it and how their diet effects their health. This is beneficial in the long term but also the very immediate term. Studies have shown that children coming from home having had no breakfast have shorter attention spans, find it hard to concentrate and often find it hard to engage⁹. (See Ace Primary case study.)

Education that takes place outside schools - life long learning, is not given much support from Government as it is often thought to be ineffective. However this is unfair - as even though educational progress may be less quantifiable than in schools, many life long learning projects can lead to very significant progress for individuals. Many community food activities and initiatives involve degrees of learning and confidence building, which can change people's attitudes and prospects profoundly.

Case Study - Ace Primary School

Ace Primary, a multi-site school based in Brighton teaches pupils with emotional, behavioural and social difficulties. Members of the school staff have found that different students need food and drink at different times of the day, to help them access learning, and so provide breakfast for pupils who would like it when they arrive in the morning. Some groups have a toast break mid way through the morning, others have apple slices and all pupils are encouraged to drink water, which is available in all classrooms. The school also teaches cooking and healthy eating as part of the curriculum. The school has found that food is a fantastic topic for getting reluctant pupils to engage with the curriculum and believe healthy food is vital element to the well being and social interaction of their pupils.

• GOVERNMENT SUPPORTED INITIATIVES AND EDUCATION INITIATIVES

EDUCATION ACTION ZONE

Education Action Zones (EAZ) are a Government initiative to improve opportunities and educational attainment for pupils in deprived neighbourhoods¹⁰. In Brighton & Hove City there is one EAZ funded through EB4U. The EAZ is comprised of schools, working in partnership with local businesses, parents, local agencies and the community. The main aim is to raise standards in schools. Many young people, particularly those living in deprived communities are leaving school with few or no qualifications – unready for work and feeling let down by the education process. The aim is for EAZs to develop innovative ways of engaging with these

⁸ Leather, S. *The Making of Modern malnutrition, Caroline Walker Lecture, 1996*

⁹ MacGregor. *Evaluation of breakfast club initiatives in Greater Glasgow*. HEBS and Greater Health Board for Health Promotion. (1999)

¹⁰ Watson, A. *SRBs to PCT: Understanding local structures and area-based initiatives to tackle food poverty*.

young people to raise standards and improve long term outcomes. The EAZ in Brighton among other activities supports the development of breakfast clubs and other food activities in schools.

PLAY LINKS

There are six Playlink projects across Brighton & Hove City, Portslade, Hangleton, Whitehawk, Moulsecoomb, Central, Hollingdean. It is a free service supported by the City Council available to all families with young children within the six areas. The aim of Playlink is to aid child development through play. Playlink also aims to provide opportunities for parents and children to strengthen their social networks through group and community activities. Services include, home visits, drop-in sessions and group sessions. Most of the City Playlinks work collaboratively with other agencies, organisations and programmes such as Sure Start, and the Workers Education Association in Portslade to encourage work involving food and growing.

• SCHOOLS

Schools in government supported initiative areas i.e. EB4U (New Deal for Communities), SureStart, Neighbourhood Renewal Fund, Healthy Schools Programme etc have more opportunity to get staff and funding support to develop a number of different projects such as breakfast clubs and after school clubs. There are schools in other areas in the City running breakfast clubs and other activities although they are more difficult to identify. They are mainly junior and primary schools with just a couple of examples of secondary school activity – Falmer and the Eco Schools project. In those areas not supported by the government supported initiative the activity or initiative has generally been developed either by an individual teacher or parent with an interest in the issues. Without statutory agency support long term viability of the activity is harder to achieve. Support has come from schools linking into other schools, which have already developed the same or similar activity or initiative.

CASE STUDY - SIMON AND SINITA

Simon and Sinita is a pre-school intervention programme using video peer modelling and rewards to encourage children to eat more fruit and vegetables. Designed and implemented by the Fresh Ideas Project, supported by the East Sussex Food and Health Partnership. It has been modelled on the research findings from 'Children's Food Preferences – A behavioural analysis' by Dr Jannette Woolner (see www.fooddudes.co.uk)

The programme has been designed to fit into the nursery and school day at snack time. The participating children watch a three minute video themed either on fruit or vegetables. When the children have finished watching they are offered the fruit or vegetable for their snack. Depending on how much the children eat they receive rewards – stickers, and toy fruit and vegetables.

The pilot project was evaluated and from that evaluation some minor changes have been made. The programme is currently running in Eastbourne but there are plans to run Simon & Sinita across the Sure Start areas in Hollingdean and Central.

www.foodandhealth.org.uk/simonandsinita

• FOOD AND LIFE LONG LEARNING

We found some examples of both formal and informal education classes, courses, and learning in the community in the areas of food, growing, cooking, food hygiene and food although this sector is poorly represented.

CASE STUDY - WORKERS EDUCATION ASSOCIATION

The Workers Education Association (WEA) is a voluntary sector national organisation that works to promote and encourage adults to get involved in education in the community. Currently working with Portslade Playlink running get cooking courses they also hope to work with Hangleton Playlink in the future. The WEA work in areas of disadvantage outside the East Brighton area, including Portslade, Hangleton, The Knowll, Brunswick and Adelaide, and Tarner. In Brighton and Hove City funding comes from a variety of sources, Community Fund, Learning and Skills Council, SRB, Children's Fund.

• FINDINGS

We found 21 education projects including,

- 11 school based food activities including the Simon and Sinita programme and the Eco schools programme
- 10 life long learning projects including three of the City's Playlink projects

POSITIVES

- There is a great deal of enthusiasm amongst school professionals to run school based food initiatives
- There is growing recognition of the issues related to poor diets and poor health and the benefits of linking them into school activities
- Informal networks already exist

NEGATIVES

- Lack of funding for school based initiatives
- Support and resources are patchy throughout the City
- Teachers already have large work loads
- Too much responsibility for individual staff members

5.5 WASTE

The food that we eat generates massive amounts of waste at all points in the supply chain:

- Agricultural waste
- Packaging
- Plastic shopping bags
- Uneaten food
- Human waste

The average family in the UK will use 323 plastic bags to carry food purchases every year. And 80 million food and drink cans are thrown away every day - and end up in landfill.

Traditional linear food production systems have assumed that at one end there is an unlimited supply of inputs - energy and raw materials - and at the other there is an infinite capacity to absorb pollution and waste. To-day, with extremes of pressure at both ends, the solution must be to move towards creating sustainable systems which close the 'circle' - and recycle compostable waste back into the system as an input.

The UK is very poor at recycling with one of the lowest rates in Europe. Latest figures for Brighton and Hove show that waste recycling across the City in 2002 was 14.65%, although there is a target of 30% by 2006.

Doorstep recycling was pioneered by the Magpie Recycling Co-operative through its 'Green Box' scheme, and it also provides commercial collections from many of the pubs and restaurants in the City, in partnership with other companies. Ideas for expanding this to recycling food waste have been put on hold, as after the recent Foot and Mouth crisis regulations governing the recycling and composting of food waste are being strengthened. This may make the potential for future projects difficult.

The Council has also recently started a cross City paper recycling doorstep scheme, as well as two pilot projects for all materials recycling in Hove and Kemp Town. They are in the process of carrying out a survey to identify what solution would be best for the diverse areas within the City, with the aim of rolling out a full recycling programme within the next couple of years.

The Council has recently signed a new waste contract with Onyx .

• FINDINGS

POSITIVES

- Good and efficient recycling service from Magpie
- Project under development to recycle waste oil from restaurants for use as a bio-fuel
- 267 compost bins were sold in 2002 through the Council's subsidised scheme

NEGATIVES

- There has been a slow start on recycling across the City and a lot of ground needs to be covered before real progress can be achieved
- There are no community composting projects within the City
- Problems with current and proposed regulations for recycling food waste
- Lack of awareness of the amount of waste generated by the food system

6. CONCLUSIONS

- There are diverse levels of activity across the food system in Brighton and Hove, with some sectors overtly more dynamic than others, most notably the commercial catering sector within the City.
- There is a vibrant and active community and voluntary sector, albeit fragile and subject to volatile funding situations and often lack of official support and recognition. Its presence is partly due to the work of the Health Promotion Team and recently the CAFE project, which aimed to develop and integrate food work across the community. A diverse and dedicated group of volunteers and community members have also supported and contributed to this vibrancy and activity for many years.
- The most neglected sector is waste, with the minimum of activity occurring, and a dearth of community projects actively recycling and composting
- Although there is an understanding and acknowledgement of the need to address issues relating to the impact of the current global food system among key players in the City, this does not necessarily translate into action. This is most apparent among decision makers and those responsible for public policy – as demonstrated by the lack of any explicit 'joined up' food work recognition in any of the City's strategies and plans, other than the Sustainability Strategy.
- However, there is a growing willingness to begin to address this deficit within official agencies both locally and across the region.
- There is an absence of relevant statistical information relating to food sectors within the City – much statistical information covers the South East region as a whole. For example it is impossible to obtain information describing the value of the food sector to the local economy. Similarly it is impossible to obtain agricultural statistics for the area. Lack of such knowledge hinders a complete picture of the food system which would aid development of policy in this area
- There is an absence of small businesses in certain sectors of the food system, particularly in the area of processing and manufacturing. There is only a very fledgling culture of small artisan producers or retailers. This is often due to the tough regulatory regime in food producing which inhibits businesses from starting up.
- Brighton and Hove City is ripe for embracing alternative and innovative solutions to addressing structural barriers to a more localised food system. There is a strong history of an active green movement embedded within the culture of the City.
- Statutory agencies often don't recognise the disparity between promoting and encouraging policies and projects that recommend community involvement and participation whilst failing to resource the process adequately
- Whilst there is a desire to source and use local produce, very few people and organisations are currently addressing the barriers to achieving this.
- Cross fertilisation between different players within the food system happens, but only informally and ad hoc. There is a desire for more formal and visible ways of inter-connection between sectors - the interest in forming a Food Partnership demonstrates this, as well as projects such as the proposal for a City Farm.
- There is potential for the incorporation of food based projects into future planning for land on the periphery of the City, alongside amenity and conservation proposals.

7. RECOMMENDATIONS

- 1. Take forward a food strategy or action plan that acknowledges the links between food, health, economy and sustainability**
- 2. The work started on developing a Food Partnership should continue by drawing down funding in order to resource a dedicated food worker to bring cohesion and integration to food work across the City.**
- 3. A database should be created drawing on the contacts made during this research.**
- 4. Develop a resource facility, either virtual or real, to provide knowledge, information and build capacity for food work across the City.**
- 5. Undertake city-wide community needs assessments using participatory appraisal methods such as Community Mapping.**
- 6. Facilitate an open dialogue on the capacity and constraints of a local food system to deliver the requirements of the community**
- 7. Provide an analysis of regional statistics to understand more fully various aspects of the food system.**
- 8. Carry forward the review of the city-owned farmland policy to scope the possibility of increased provision of local sustainable produce for the Brighton and Hove market.**
- 9. Carry forward proposals for use of land to the east of the city, Sheepcote Valley and Whitehawk with the view to creating a farm based on sustainable farming techniques.**
- 10 Create a small grants scheme for community food initiatives.**
- 11. Develop options for action around increasing local produce for public procurement, and the development of support mechanisms for increasing local access to locally produced food.**
- 12. Stanmer Organics should be supported and promoted as a demonstration project of viable small scale sustainable food systems.**
- 13. Every school should be encouraged and supported to develop a school food policy, which would include a basic understanding of the food system.**
- 14. Community composting schemes should be developed and supported across the City.**
- 15. Closer links should be developed with academic institutions in the area to enhance the intellectual and research base of local food policy.**
- 16. Draw on the skills of the vibrant commercial food sector and bring together with community food projects to share knowledge and skills where appropriate.**
- 17. Ensure food access issues, particularly those of low income communities, are embedded in city wide planning, including the community plan and the local strategic partnership**
- 18. Provide business support for the development of Social Enterprises and Small Medium Enterprises within the food sector.**
- 19. Develop a viable and economically sustainable Farmers Market.**

APPENDIX A - USEFUL REFERENCES

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