



Sustainable food at the  
heart of every day life

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# Sustainable Food Strategy **2010-2015**

## 1. Introduction

Sustainable food can mean many different things to different people, and thanks to trends associated with organic food, Fairtrade products and 'growing your own', national awareness of this important issue has increased in recent years.

The strength of local community interest in this field was demonstrated in 2008 through the consultation process for Haringey's Greenest Borough Strategy 2008-2018. As a result Haringey Strategic Partnership committed to a number of actions on sustainable food, one of which was to develop a sustainable food strategy and policy.

This strategy draws together the many different aspects of sustainable food. It covers a number of interconnected issues that include health, community cohesion and fair pricing for producers, as well environmental concerns such as waste, use of resources and pollution.

### Resources

It is now widely understood that the public sector will be undergoing challenging spending cuts over the next five years. The Sustainable Food Strategy therefore takes a realistic approach based on pooling existing resources from a range of partners, working together to embed sustainability into existing policy and delivery. Drawing in support from volunteers and leveraging grant funding, the partners will also look to expand the capacity of existing schemes. It is envisaged that Haringey Council will play a coordinating role, by bringing a wide range of partners together to identify opportunities and provide additional support where possible.

### Consultation and action plan development

The consultation seeks the views of residents and organisations on the priorities and key aims presented. The feedback obtained through this consultation will help to prioritise the delivery of these outcomes, and identify the contributions that individuals and organisations can make. An Action Plan will then be produced, detailing the projects, schemes and initiatives that the Council and its partners will deliver. The Action Plan will be published with the final version of this strategy.

#### Did You Know?

In London, food creates 19 million tonnes of greenhouse gas emissions per year – **more** than from all of London's transport, or all of London's houses.


## 2. Be A Part Of It

The following groups and organisations have been identified as having a key role to play in the development and the delivery of this strategy:

- Haringey Strategic Partnership
- Sustainable Haringey
- Transition Finsbury Park
- Transition Crouch End
- Capital Growth
- Highgate Climate Action Network
- Friends of the Earth
- Friends of parks groups
- Charities and social enterprises
- Schools, colleges, educational establishments
- Green champions and local sustainability networks
- Local horticultural groups
- Local business leaders
- Local businesses, in particular those preparing or selling food
- Council staff
- Residents with allotments or those involved with food growing
- Those with an interest in sustainability issues

### 3. What Is Sustainable Food?

Our production and consumption of food has impacts across the world, and making sustainable and informed choices at a local level can have far reaching consequences. The following areas of action have been identified as key to the delivery of a 'sustainable food system'.

1. Use local, seasonally available food and drink, which has a lower environmental impact.
  2. Buy food from farms with high environmental and animal welfare standards, and which actively increase biodiversity and support ecosystems.
  3. Limit consumption of meat and dairy products, as livestock farming is one of the most significant contributors to greenhouse gas emissions.
  4. End consumption of fish species identified as 'at risk' and choose sustainably sourced seafood, such as that with the Marine Stewardship Council accreditation.
  5. Choose Fairtrade certified products wherever possible to ensure a fair deal for producers.
  6. Promote health and well-being by cooking with generous portions of vegetables, fruit and whole grains, and by reducing the salt, fat, oil and artificial additive content of food.
  7. Create communal food growing spaces where people can share skills and reconnect with their community.
  8. Efficient use of water, energy and other resources, to package and prepare food.
  9. Reduce wastage of food through correct storage, preparation and portioning of ingredients, and by reusing or composting leftovers.
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#### **4. Our Vision**

### ***To place sustainable food at the heart of everyday life in Haringey***

The aim of this strategy is to encourage and support local people to take an active role in where their food comes from. This will be achieved through increasing food growing and access to local, sustainable, healthy and affordable food. In doing so, we can strengthen the local economy, be socially equitable, improve health & well-being, and reduce our impact on the environment.

To achieve this vision the sustainable food strategy will:

- 1. Increase awareness of healthy and sustainable food**
- 2. Increase food growing in Haringey**
- 3. Increase availability of sustainable food within local enterprise**
- 4. Reduce food waste**
- 5. Ensure the public sector leads by example**

## 5. What Are The Problems We Need To Overcome?

The table below shows the key regional sustainability issues at each stage of the 'food system' encompassing: production; purchasing; and preparation & disposal.

Production	<b>Growing your own –access to land</b>	Potential urban food-growers often lack access to suitable sites. Waiting lists for allotments are up to ten years and demand for them is growing. Solutions such as shared land use arrangements and short term site leases can be difficult to implement.
	<b>Growing your own -skills</b>	Would be home-growers often lack the technical skills needed to grow food. This can also lead to unsustainable practices such as use of pesticides and inefficient use of water.
	<b>Food security</b>	An estimated 80% of Londoners' diets are made up of foods imported from outside of the UK. The production and transport of food is currently largely dependent on fossil fuels, which are vulnerable to price fluctuations. This instability can affect security of supply and affordability.
	<b>High-chemical food production</b>	Responsible food growing, on both a local and agricultural scale, is beneficial to wildlife and biodiversity. The use of chemicals and high carbon/nitrogen fertilisers wastes energy, damages the soil and impacts negatively on wildlife.

	<b>Trade and employment</b>	<p>Purchasing habits have a real and direct impact on the people involved in food production. A significant proportion of the food we buy relies on a supply chain within which workers are often exploited and poorly paid.</p> <p>The food and drink sector in London employs nearly 500,000 people and is the capital's second largest and fastest growing sector. In London 25% of all businesses sell food and yet 80% of food manufacturing firms employ fewer than 20 people.</p>
<b>Purchasing</b>	<b>Excessive packaging</b>	<p>Food is often sold with excessive packaging, which can be hard to recycle, ends up as street litter or goes to landfill. The 2001 food packaging study, <i>War on Waste</i>, found that 5% of the weight of the average UK shopping basket was made up of packaging. The average weight of packaging in a basket ranged from 645.5g to 802.5g depending on the supermarket. The proportion of waste packaging that was recyclable ranged from 58% to 67%.</p>
	<b>Food miles and climate change</b>	<p>Food is transported thousands of miles, resulting in CO<sub>2</sub> emissions that contribute to climate change. Between 20-30% of UK greenhouse gas emissions result from food. In London, food creates an estimated 19 million tonnes of greenhouse gas emissions per year, which is more than from all of London's transport.</p>

Preparation & Disposal	<b>Access to food and poor diet</b>	<p>A healthy, varied and balanced diet is of vital importance for physical and mental health. Consumption of too much salt, sugar, fat or processed foods, and an absence of sufficient vegetables, fruits and whole-foods, can cause cancer, heart and circulatory diseases, and diabetes.</p> <p>Food poverty is often linked to unhealthy diets, and in the UK 4 million people are unable to afford to buy all of the food they need. Poor diets are also caused by a lack of understanding of nutrition, and in London 23% of women and 18% of men are now classified as obese. In all, diet-related illnesses cost the NHS around £7.7 billion per year.</p>
	<b>Preparation skills</b>	Food preparation skills are crucial in making the most of fresh and seasonal produce and reducing wastage. Lacking food preparation skills can also encourage consumers to opt for pre-packaged processed foods.
	<b>Food waste and recycling</b>	<p>It is estimated that we throw away a quarter of the food and drink we buy. Over half of this is completely avoidable, and costs over £600 per year for the average family. If all avoidable food waste was eliminated, the carbon savings would be equivalent to taking 1 in 4 cars off the road.</p> <p>In London, approximately 30% of municipal waste is recycled or composted making it the lowest performing region in the country. Raising awareness of the recycling services available to residents is essential to ensure that food waste that cannot be avoided or is not composted at home is recycled wherever possible, using door step collections or bring sites.</p>
	<b>Composting</b>	<p>The most sustainable option for disposing of unavoidable food waste is home composting. However, many would-be home composters lack the skills or confidence to start this process at home.</p> <p>Home composting generates financial and carbon savings when compared to normal methods of disposal, and also produces compost to help grow more food. It is also cheaper than industrial-scale composting, and minimises transport related carbon emissions.</p>



## **6. Policy Context**

This section outlines the local, regional and national policy that links to the Sustainable Food Strategy. National and local policy is under review following the 2010 elections, which may lead to changes in the strategies and policies detailed below.

### **6.1 The national and regional policy context**

This strategy contributes to the aims and objectives of the following national and regional policy. More detail can be found in Appendix 2.

- Sustainable Farming and Food Strategy
- Food Matters: Towards a Strategy for the 21<sup>st</sup> Century
- Sustainable Schools National Framework
- Healthy and Sustainable Food for London: The Mayor's Food Strategy
- Waste Strategy for England
- Mayor's Waste Strategy
- North London Joint Waste Strategy

### **6.2 Local policy context**

The Sustainable Community Strategy (SCS) sets out the long-term vision for the borough. The Sustainable Food Strategy will support the delivery of the following SCS outcomes:

- People at the heart of change;
- An environmentally sustainable future;
- Economic vitality and prosperity shared by all;
- Healthier people with a better quality of life.

The Greenest Borough Strategy's Priority 3, Managing Environmental Resources Efficiently, has 6 key objectives, which include waste, energy, water and food. The Council and its partners have committed to the following actions:

- Improve knowledge of sustainable food through collaborative working between partners such as the Primary Care Trust and Haringey Council;
- Encourage community food growing projects, particularly through bringing derelict open spaces back into use;
- Develop sustainable food policy and strategy.

More information about the following local policy can be found in Appendix 2.

- Haringey's Well-being Strategic Framework
- Haringey Recycling Strategy
- Haringey's Local Area Agreement
- Biodiversity Action Plan
- Best Practice Guidelines for Allotment Management (Draft)
- Tree Strategy
- Haringey Healthy Weight Strategy – in development
- Sustainable Procurement Strategy

## **7. The Local Context**

Local organisations and community groups have been instrumental in championing sustainable food in Haringey, and see the potential to build on the specialist knowledge, dedication and enthusiasm that exists in the borough through the implementation of this strategy.

This section explores the local context for developing sustainable food in Haringey, highlighting existing projects, initiatives and examples of good practice.

### **7.1 Culture, Community and Diversity**

Haringey is one of the most diverse boroughs in London, and benefits from a rich cultural heritage. A wide range of global food is available in the borough, both from a varied mix of restaurant and catering outlets, as well as a range of grocery outlets.

Food can bring people of all ages and backgrounds together, as was exemplified by the first Green Lanes Food Festival in 2009. This saw more than 10,000 people attend to celebrate the food and culture of the Green Lanes area. This event has great potential to become a platform for promoting sustainable food in the future.

#### **Did You Know?**

As Londoners, around 80% of our diets are made up of foods imported from outside of the UK. The production and transport of food is currently largely dependent on fossil fuels, which are vulnerable to price fluctuations. This instability can affect security of supply and affordability and affect those most at risk of food poverty.

There are a large number of community groups and organisations interested in environmental issues, including sustainable food. Sustainable Haringey and Growing in Haringey are among the larger social networks operating in the borough and have been instrumental in developing the sustainable food agenda in Haringey. There are also several Transition Town movements in the borough which are actively working on urban food growing projects, including those in Finsbury Park and Crouch End.

A number of specialist projects are also underway in the borough, focusing on particular aspects of sustainable food. The Urban Harvest scheme works with volunteers to harvest fruit from trees in public spaces, thereby preventing this food from going to waste. The Meadow Orchard Project in Crouch End, which received funding from the Greenest Borough Innovation Fund in 2009, is rejuvenating a historic orchard and meadow land by developing a wildlife garden, community growing spaces, an orchard and beehives.

## **7.2 Education & Learning Resources**

The provision of structured or informal education is one of the most effective methods to raise awareness of the environmental, social and economic impacts of food. This is reflected in national policy on education, with work on food and drink being embedded in the Sustainable Schools and Healthy Schools programmes.

Schools in Haringey have embraced sustainable food within their own activities to varying degrees. Through the Food for Life programme led by NHS Haringey, growing and gardening clubs have been set up at a number of schools, some of which are now engaging parents and the local community to encourage wider participation in these activities. The food growing activities at all of these schools are supported by classroom-based education. Chestnuts Primary School has gone beyond growing food, with staff and students now tending to chickens. The students collect the eggs from these chickens to use in education on food and nutrition.

Haringey Council also offers workshops and assemblies for schools on a range of environmental issues, which are delivered either within the school or at the dedicated Environmental Education Centre in Hornsey. Some of the workshops offered include 'Food, Fantastic Food' and 'Love Lunch, Not Litter', with subject areas such as food miles, carbon footprints, wastage and packaging covered. Food is also grown at the Centre, using salvaged pots and tubs, and compost made from organic waste collected in North London.

Wolves Lane Nursery is one of the key learning resources within Haringey, where children, families and other people can learn about growing food and sustainability, within an environment focusing on biodiversity and protection of habitats. The facility includes an education centre, palm house, café, garden centre and nursery. Wolves Lane was previously funded through charitable organisations, and is now financially supported by Haringey Council.

Education programmes are also offered by other organisations in the borough, including BTCV. This organisation maintains a biodiversity education centre at Railway Fields, and also works with schools and community organisations to organise visits to parks and green spaces to encourage people to embrace their local environment.

A new environmental education centre is planned as part of the development of Lordship Recreation Ground, programmed to be completed in 2012.

Detailed plans for the education programmes and resources at this centre have not yet been completed, but work on sustainable food, biodiversity and other key issues is likely to be included.

### **7.3 Food Growing Space**

As part of the Capital Growth campaign for 2,012 new community food growing spaces in London by 2012, Haringey Council has recently committed to developing 60 new growing spaces in the borough,

The Sustainable Food Map (see Figure 2, page 14), shows that a number of wards in the borough do not have growing spaces or allotments (and demand for existing plots far exceeds availability). There is likely to be increased pressure on land availability in the future from population and housing growth, but there is potential to make better use of existing green spaces and derelict land for food growing.

#### **Did You Know?**

Haringey currently has 1.7 hectares of open space per 1,000 of the population; and almost a third of the land area of Haringey is green spaces and areas of water.

Haringey has 26 allotment sites that cover over 76 acres in the borough, with over 1600 plots at present. Many sites already have waiting lists of ten years or have closed their waiting lists, but with the population projected to grow by over 10% by 2031 there will be extra pressures on these sites.

The draft Haringey Core Strategy, the plan for the future development of the borough to 2026, contains a number of proposals that link with sustainable food and open space development. These include investigating an increase in allotment provision in the borough and the Lordship Lane Recreation Ground development. This will incorporate an education centre, food growing and a city farm which would serve the wider community and increase knowledge of the food system and its environmental impacts.

## **7.4 Food and the Environment**

The impact of the food supply chain, from agriculture through to consumption, is estimated to contribute over 30% of global greenhouse gas (GHG) emissions. However, it is estimated that three quarters of these emissions result from the storage and distribution of food. Shifting consumption towards local and seasonal produce therefore has the potential to make a significant contribution to Haringey's carbon reduction work.

### **Did You Know?**

Haringey's per capita carbon footprint is 5 tonnes per annum. Recent research carried out by the Sustainable Development Commission found that 10% of the average London residents' carbon footprint is related to food consumption but other studies have cited as high as 30%.

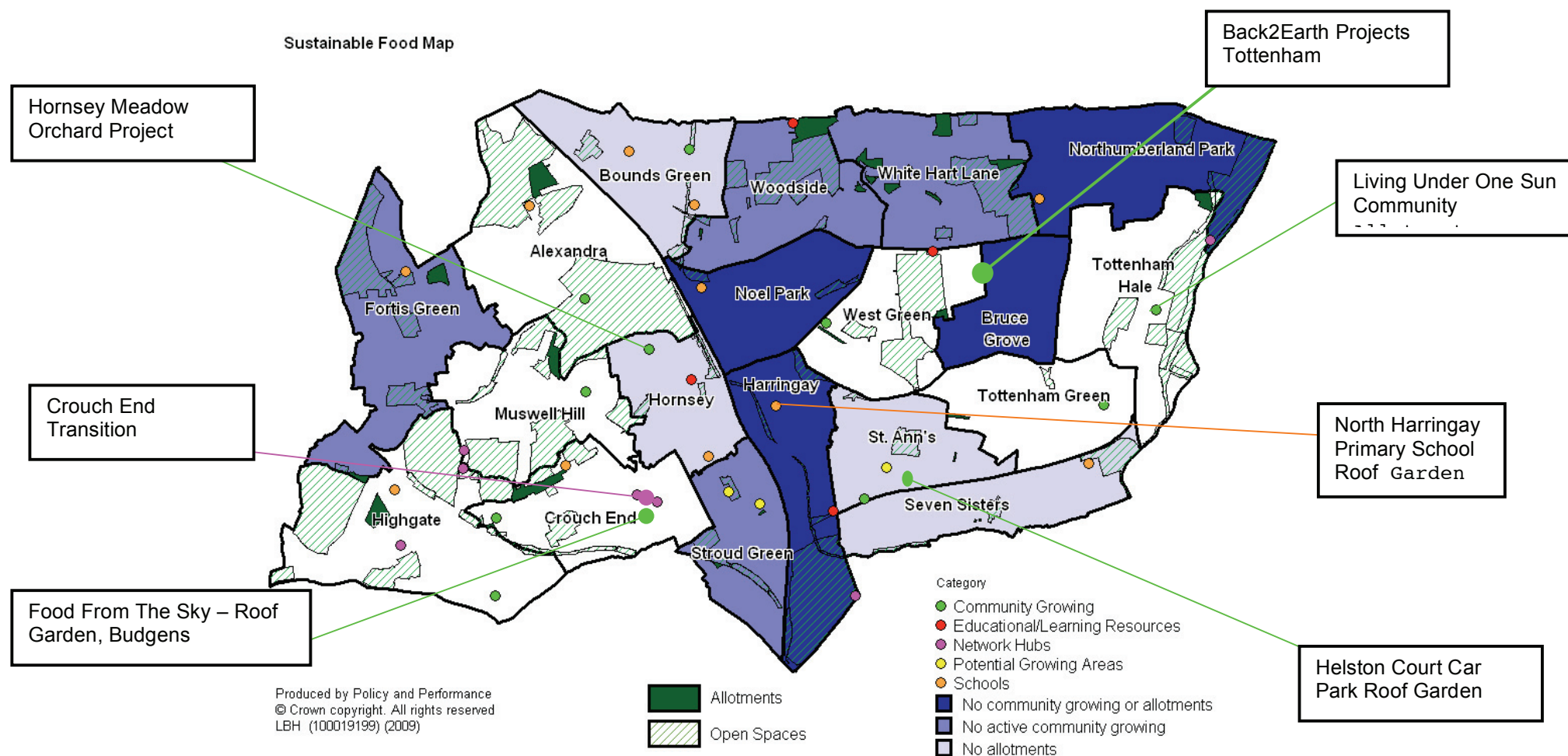
The food system also has the potential to contribute positively to local biodiversity and enable ecosystems to flourish. A number of local food growing projects in Haringey are promoting sustainable food growing practices, such as permaculture and organic gardening. Local and seasonal food is also sold by retailers, and home delivery food box schemes are also operating in the borough. However, further research is needed into the availability of local and seasonal produce and the take-up of the home delivery services, to help focus the development of a sustainable food system.

Waste disposal is an important strategic and environmental issue for Haringey. Around 85,000 tonnes of household waste is produced in the borough every year, which is an average of 354kg per resident. Of this approximately 60kg is avoidable food waste, such as leftovers and food that has spoiled due to inappropriate storage.

Haringey currently offers discounted home composting bins to residents. Since 2006 over 4,000 units have been sold in Haringey, which has led to an estimated 2,000 tonnes of food waste being treated at home, saving over £130,000 in collection/disposal costs and 200,000 tonnes of CO<sub>2</sub>.

Haringey Council provides a food waste collection service for all properties in receipt of kerbside recycling. In Haringey, 25-30% of residents currently recycle their food waste through the weekly collections. The food waste is collected alongside garden waste and taken to a local large scale facility that produces compost for redistribution to parks, allotments, community growing spaces and the farming industry.

Figure 2. Sustainable Food Map. (This is a live document and as such is subject to change)





## **7.5 Food, Volunteering, Skills and Employment**

People volunteer for a variety of reasons, including personal enjoyment and helping the environment and their local community. Volunteering can also be a pathway to employment, as it provides an opportunity to increase skills, knowledge and confidence.

*Volunteering is a powerful force for change, both for those who volunteer and for the wider community. Volunteers provide support, expertise and innovation to organisations, enhancing impact and adding value*

Sustainable Food Strategy Steering Group

A survey carried out by the national charity, showed that among 200 of the UK's leading businesses 94% of employees who volunteered to learn new skills had benefited either by getting their first job, improving their salary, or being promoted. The voluntary and community sector is represented in Haringey by HAVCO, which supports and enables local residents to volunteer in a wide range of social and environmental projects. There are currently 224 member organisations within HAVCO and in 2008/09 70 residents were placed within the voluntary and community sector or placed in the public sector as volunteers and trustees. A further 40 representatives from volunteer-involving organisations received training in volunteer management.

Haringey TimeBank in Northumberland Park was launched in 2007 and currently has 60 individuals involved. Local residents exchange their skills and time with other residents. In 2008/09 over 800 hours of volunteer time were exchanged in the borough through TimeBank.

Organisations such as BTCV are working alongside Haringey Council, the Metropolitan Police, local 'friends of' and other community groups in the Parkforce initiative to provide regular volunteering opportunities for Haringey residents.

Initiatives such as the Hornsey Meadow Orchard and Living Under One Sun rely on volunteers, to provide opportunities for local residents to share experiences and gain new skills. Evidence shows that these schemes have helped to build social networks and community cohesion that persist long after the work has been completed.

There are almost 1,000 businesses in Haringey that prepare or sell food and drink. These range from cafes and restaurants to bakers, wine merchants and green grocers and employ between 1 and 250 people per establishment. North London Food Linx established in 2009 comprises of 40 businesses and aims to support this vibrant sector through networking and showcasing events. Working with this network to promote sustainability in the food sector will be crucial.

There are a number of street market pitches and one farm-style market currently in operation in Haringey. In general markets contribute positively to

social sustainability. A report from the New Economics Foundation (2006) found that markets can provide twice the number of jobs per square foot as retail space and at a reduced cost to the shopper. Farmers markets can achieve sustainability goals on the production side of the agro-food industry but care must be taken to ensure they are inclusive to a range of consumers. Other options to increase the supply of locally and sustainable foods into local communities include the creation of food co-ops, mobile distribution (e.g. fruit and vegetable vans) and supporting local producers to sell through large retailers through marketing and networking events.

## **7.6 Food, Health, and Well-being**

### **Did You Know?**

Levels of obesity in children and adults have been steadily increasing over the last two decades, which is linked to over-consumption of fatty and sugary foods and inactive lifestyles.

In Haringey, approximately one third of children in the 10-11 age group and one quarter of children in the 4-5 age group are at risk of being overweight or obese. Levels of childhood obesity are higher in the more deprived wards of the borough. For the 55+ age group it is estimated that 22% are obese.

Although life expectancy has considerably improved over the last ten years, the death rate for Haringey males remains higher than the national average, often caused by heart disease and stroke. There are also higher levels of child poverty.

Education about nutrition and where food comes from plays an important role in reducing food poverty, and improving health and well-being. This can also be enhanced through increasing access to healthy food, cooking techniques and food growing skills.

Food poverty can be defined as the inability to obtain healthy affordable food. This may be because people lack shops in their area or have trouble reaching them. Other factors influencing food access are the availability of a range of healthy goods in local shops, income, transport, fear of crime, knowledge about what constitutes a healthy diet, and the skills to create healthy meals.

Local food co-operatives and Community Supported Agriculture programmes, (whereby communities build links with working farms outside London), can increase access and

affordability of good quality fresh produce to low-income families.

Schools and colleges have a key role to play in encouraging healthy eating. The Healthy Schools Programme in Haringey promotes healthy eating across the whole school community. The Food for Life Partnership aims to help schools transform school catering services to source more local, organic, Freedom and Fairtrade products, as well as supporting education on food, through cooking, growing food and creating links with farms.

A number of community and public sector organisations are working to



promote healthy eating through for example Community Nutrition Assistants (CNAs) and the 'Cook and Eat' programmes. The CNA programme is a level 2 accredited programme with the Open College Network London Division and has been running in Haringey since 2005. CNAs are important advocates within the community who help to facilitate and improve the diet and health of Haringey residents. CNAs help to facilitate an improved diet and healthy lifestyle for themselves, for their families and the wider community leading to a reduction in morbidity and improvement in overall health and well-being.

Those who went on to qualify as CNAs have proved invaluable for working with different ethnic groups in the community, in particular 'hard-to-reach' groups through tailored events such as:

- making tropical smoothies for the Afro-Caribbean community at Wood Green Library during Black History Month
- producing healthy packed lunches at Broadwater Farm for the Turkish community
- healthy eating events for the Healthy Schools Partnership
- cook and eat sessions at St Ann's Library for the Somali community

'Cook and Eat' courses are practical sessions offering basic cooking skills and healthy eating and budgeting information to community participants, often from a low income area. They typically run for 6-8 weeks and are tailored to meet the needs of different community groups, including Sure Starts, Connexions and substance misuse rehabilitation programmes. An example was a 'Cook and Eat' session run for the Somali community, where participants were shown how to adapt their cooking to reduce the large amounts of salt and fat they normally used, with many of those taking part commenting that the session had demonstrated how good food could taste with lower quantities of these unhealthy ingredients.

There is the potential to embed the sustainable food agenda more widely through training of professionals who work with families, to enable them to promote healthy eating and local food growing.

### **7.7 Public sector leading by example**

Public procurement can shape production and consumption trends and a significant demand from public authorities for 'greener' goods could create or enlarge markets for environmentally friendly products and services. The government spends more than £2 billion each year on public sector food. That means every individual UK taxpayer spends about £70 each year on food eaten in schools, hospitals, care homes, armed forces and all other public organisations throughout the country.

In 2003, Haringey Council passed a resolution to commit to purchasing fairly traded produce where possible. To date, the Council has arranged for all hot beverages in both River Park House and the Civic Centre to be fairly traded. To ensure this extends to our catering contracts, the Council produced a

Sustainable Food and Drink workbook (available on the Council's website). This workbook provides contract officers with template tender specifications to ensure that fair trade and other sustainability criteria are considered in catering provision and also an example bid, to ensure suppliers have an understanding of what is required of them in their bids.

Haringey Council is currently developing a Sustainable Food Policy that includes as its main requirements a commitment to achieving the outcomes as set out in the Food for Life mark:

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat meets farm-assured UK welfare standards and eggs are from cage free hens
- Menus are seasonal
- Well trained catering staff
- No GM ingredients

The 'Food for Life' partnership offers a framework to help schools and their communities transform their food culture using food education and providing support to caterers to serve local, organic and seasonal meals. So far 16 out of a total 54 Primary Schools in Haringey have signed up to this of which 1 has achieved a Silver award and 1 has achieved a bronze award. Two secondary schools (out of total of 12) have signed up as well as the 6<sup>th</sup> Form Centre.

The National Healthy Schools programme (implemented by NHS Haringey) continues to provide support to promote healthy eating, including training, food policy development, cooking and growing initiatives, improving food in schools, promoting take up of school meals and Free School Meals and involving parents/carers.

Further research is needed to understand to what extent the Food for Life partnership is driving improvements and what actions other public sector organisations have taken to develop sustainable food systems.

## 8. Aims & Priorities

### **Aim 1.**

#### **Increased awareness of healthy and sustainable food**

Increased awareness of the environmental, social and health impacts of food will enable people to make active choices about what they eat and where it comes from.

#### **Priorities**

- **Promote sustainable food through a range of activities and communication channels, such as online tools, action days, community forums and other innovative methods**
- **Integrate sustainable food practices and messages through new and existing campaigns and events, such as those celebrating the cultural diversity of the borough**
- **Promote, develop and connect new and existing learning resources to provide education on sustainable food**
- **Facilitate and support the community in building networks, accessing funding and resources, and developing new and existing sustainable food projects**

## **Aim 2.**

### **Increased food growing in Haringey**

Over 20% of global greenhouse gas emissions come from transportation and storage of food. Local food growing can help to cut these emissions, and also brings other community benefits such as improved health and well-being, volunteering and employment opportunities.

### **Priorities**

- **Identify and create 60 new community food growing spaces by 2012 to deliver Haringey's commitment to the Capital Growth Campaign**
- **Develop new and existing food growing projects through partnership building and providing support to access funding and resources**
- **Develop food growing knowledge and skills to increase the amount of food grown in Haringey, enhancing the urban environment and supporting biodiversity**
- **Promote involvement in food growing through health and well-being programmes**
- **Increase volunteering and employment opportunities through food growing projects**

### **Aim 3.**

#### **Increased availability of sustainable food within local enterprise**

A vibrant and profitable retail sector that offers affordable and socially equitable food with a low environmental impact is key to achieving a sustainable food system.

#### **Priorities**

- **Increase business opportunities for sustainable food producers by supporting farmers markets, street markets and partnerships with local retailers.**
- **Provide support and information to food retailers and manufacturers to enable them to improve the sustainability of their supply chains and premises.**
- **Increase volunteering and employment opportunities through the development of local initiatives, such as food co-ops and community kitchens.**

#### **Aim 4.**

#### **Reduced food waste**

Food is rich in resources, including energy, water and minerals, and reducing wastage is therefore key to achieving a sustainable food system. Recovering the embedded natural resources within food through composting and biogas technologies can support local sustainable food systems, provide a renewable source of energy, and reduce greenhouse gas emissions. Where food waste is unavoidable, and is not composted at home, food waste can be recycled using door step collection facilities.

#### **Priorities**

- **Promote food waste prevention in Haringey by building on the existing national 'Love Food Hate Waste' campaign**
- **Promote alternative methods of purchasing to reduce packaging waste**
- **Increase composting by making use of existing projects to deliver community led training, promoting the council's discounted home composting bin scheme, and supporting Community Composting projects**
- **Increase recovery of resources from food waste, through promotion of recycling collections and supporting the development of local anaerobic digestion facilities**

## **Aim 5.**

### **Public sector leading by example**

The public sector spends more than £2 billion each year on food, and sustainable procurement of this food will help to shape production and consumption trends and create or enlarge markets for environmentally friendly products and services.

#### **Priorities**

- **Develop a Sustainable Food Policy for the Council that includes as its main requirement a commitment to achieving the outcomes required to achieve the Food for Life mark**
- **Work with Haringey's partners, including public sector, community and voluntary organisations, to promote and integrate sustainable food into policy and service delivery**
- **Embed sustainable food within Haringey's schools, through procurement, curriculum and on-site food growing, composting and recycling**

## Appendix 1

### Additional Environmental information

Climate and lands are changing, and a factor in this is the way in which people produce, transport, consume and dispose of food. The 2007 IPCC report<sup>1</sup> estimated the agricultural contribution to global greenhouse gas (GHG) emissions at 10–12% of the total but could be as high as 17–32%<sup>2</sup> when land use changes, such as deforestation, are taken into account. For impacts associated with the whole of the supply chain from agriculture through to consumption, one EU report<sup>3</sup> suggests that the food sector in its entirety accounts for around 31% of GHG emissions. The variation in these figures highlights the complexity of our interaction with food and its effects on the changing climate.

The global impacts of the food system are similarly replicated on a regional and local level. For the UK, the Food Climate Research Network report<sup>4</sup> estimates that, post-production, food is responsible for 18.5% of GHGs. It is estimated that three quarters of emissions associated with food arise during the transport, storage and distribution stages<sup>5</sup>.

It is not only environmental sustainability that has a strong relationship with the food system. One of the key policy areas outlined in the Sustainable Development Commission's recent report 'Prosperity without growth' was *strengthening human and social capital*. Key to embedding sustainability into society is the provision of opportunities to prosper through sustainable and fulfilling lives. Key examples include the Transition Town movement and the Capital Growth Project both of which feature sustainable food heavily.

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<sup>1</sup> IPCC, 2007: Climate Change 2007: Mitigation. Contribution of Working Group III to the Fourth Assessment Report of the Intergovernmental Panel on Climate Change [B. Metz, O.R. Davidson, P.R. Bosch, R. Dave, L.A. Meyer (Eds.)], Cambridge University Press, Cambridge, United Kingdom and New York, NY, USA, Chapter 8.

<sup>2</sup> Bellarby, J., Foereid, B., Hastings, A. and Smith, P. (2008) *Cool Farming: Climate impacts of agriculture and mitigation potential*, report produced by the University of Aberdeen for Greenpeace, Greenpeace.

<sup>3</sup> Environmental impact of products (EIPRO): Analysis of the life cycle environmental impacts related to the total final consumption of the EU25, European Commission Technical Report EUR 22284 EN, May 2006.

<sup>4</sup> T. Garnett (2008) 'Cooking Up a Storm: Food, Greenhouse Gas Emissions and Our Changing Climate'. Food Climate Research Network, University of Surrey.  
[http://www.fcrrn.org.uk/frcnPublications/PDFs/CuaS\\_web.pdf](http://www.fcrrn.org.uk/frcnPublications/PDFs/CuaS_web.pdf)

<sup>5</sup> Bioregional (2009) 'Capital Consumption' Sustainable Development Commission.  
<http://www.londonsdc.org/documents/research/Capital%20Consumption.pdf>



## Appendix 2

### Policy Context

National and local strategy and policy are under review following the May 2010 elections. The context here is correct at the time of writing.

#### 1. The National and Regional Context

There are a number of national and regional policy drivers for sustainable food, which are outlined below.

##### 1.1 Sustainable Farming and Food Strategy<sup>6</sup>

Published in 2002 this strategy sets out how industry, Government and consumers can work together to secure a sustainable future for the farming and food industries. The strategy concentrates on the potential for the farming and food industries to contribute to a better environment, and to healthy and prosperous communities.

##### 1.2 Food Matters: Towards a Strategy for the 21<sup>st</sup> Century<sup>7</sup>

This report by the Cabinet Office (2008) sets out a new approach to incorporating sustainability into the national food system. It shifted the focus from farming to recognise the role of the consumer and wider issues of sustainability. The four strategic objectives are:

- Fair prices, choice, access to food and food security through open and competitive markets
- Continuous improvement in the safety of food
- The changes needed to deliver a transition to healthier diets
- A more environmentally sustainable food chain

There are three future objectives in place, outlined in the 'Food Matters: One year on' review:

- Define sustainable and secure food
- Set a roadmap to achieving their goals
- Build buy-in with stakeholders to help improve the delivery of existing and future policies

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<sup>6</sup>

<http://www.defra.gov.uk/foodfarm/policy/sustainfarmfood/strategy.htm>

<sup>7</sup> [http://www.cabinetoffice.gov.uk/strategy/work\\_areas/food\\_policy.aspx](http://www.cabinetoffice.gov.uk/strategy/work_areas/food_policy.aspx)

### 1.3 Healthy and Sustainable Food for London: The Mayor's Food Strategy<sup>8</sup>

The Food Strategy for London (2006), set out a practical framework to help deliver a food system that supports London to become a world-class sustainable city by 2016. The strategy focuses on five themes: health; environment; economy; social/cultural factors; and security. The broad objectives of the London Food Strategy are:

- To improve Londoners' health and reduce health inequalities via the food they eat
- To reduce the negative environmental impacts of London's food system
- To support a vibrant food economy
- To celebrate and promote London's food culture
- To develop London's food security.

One of the most significant priority actions in the Implementation Plan was the 'Local Food Infrastructure Project'. With a budget of £1.5million over three years it aims to work with London's wholesale markets along with producers and customers at different stages of the supply chain in order to build the capacity for local, regional and sustainable food to be supplied into London. A number of complementary measures have been proposed including the establishment of a sustainable Local London Food brand, increasing sustainable procurement by food access projects in London and making food transport more sustainable.

Another priority action was the 'Public Sector Food Procurement Initiative' which worked with local authorities and primary care trusts to increase the capacity of local suppliers to meet demand. This included providing training for over 1,000 public sector catering staff and procurement managers in schools and hospitals.

### 1.4 National Framework for Sustainable Schools<sup>9</sup>

The Department for Children, Schools and Families (DCSF) National Framework for Sustainable Schools was launched in 2006. The framework has eight 'doorways' through which schools may begin or extend sustainability activities and operations within any aspect of school life. All schools are expected to be models of sustainability by 2020.

The vision for the food and drink 'doorway' is:

*By 2020 the government would like all schools to be offering and promoting healthy, local and sustainable food and drink, procured on site (where possible) with strong commitment to the environment, social responsibility and animal welfare, with an increased opportunity to involve local suppliers*

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[http://www.londonfoodstrategy.org.uk/upload/pdf/LDA\\_Food\\_strategy.pdf](http://www.londonfoodstrategy.org.uk/upload/pdf/LDA_Food_strategy.pdf)

9

[http://www.teachernet.gov.uk/sustainableschools/framework/framework\\_detail.cfm](http://www.teachernet.gov.uk/sustainableschools/framework/framework_detail.cfm)

### **1.5 Waste Strategy for England<sup>10</sup>**

Published by Defra in 2007 this strategy targets action on materials, products and sectors and reformed regulation in order to drive the reduction of waste and diversion from landfill. By adhering to the waste hierarchy (where waste prevention and reuse are the most preferable options for waste and disposal the least preferable) the strategy set out to incentivise efforts to reduce, reuse and recycle waste, and recover energy from what is left over.

The strategy recognised food waste as a key waste stream and outlined the potential for food waste reduction. The local leadership role of home composting by local authorities was also highlighted. Also acknowledged was the potential for energy recovery for unavoidable food waste.

### **1.6 The Mayor's Draft Waste Strategy<sup>11</sup>**

Currently under consultation, this strategy is due to be launched in early 2011 and highlights the importance of prevention and looks set to outline targets to 2031.

### **1.7 The North London Joint Waste Strategy<sup>12</sup>**

The North London Joint Waste Strategy (NLJWS) provides a strategic framework for progress towards reducing, reusing and recovering a greater proportion of the municipal waste which is generated in the North London Waste Authority area and reducing the amount which is sent for disposal to landfill.

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<sup>10</sup>

<http://www.defra.gov.uk/environment/waste/strategy/strategy07/documents/waste07-strategy.pdf>

<sup>11</sup> <http://legacy.london.gov.uk/mayor/environment/waste/index.jsp>

<sup>12</sup> [http://www.haringey.gov.uk/waste\\_strategy.htm](http://www.haringey.gov.uk/waste_strategy.htm)

## **2. Local Policy Context**

### **2.1 Sustainable Community Strategy<sup>13</sup>**

Haringey Council's Sustainable Community Strategy sets out the long-term vision and ambitions for the borough. It is the overarching HSP strategy based on resident feedback. It takes into account key challenges and opportunities facing the borough and is centred on six key outcomes. The delivery of the following four outcomes will be assisted by the Sustainable Food Strategy:

- People at the heart of change;
- An environmentally sustainable future;
- Economic vitality and prosperity shared by all;
- Healthier people with a better quality of life.

### **2.2 Haringey's Well-being Strategic Framework<sup>14</sup>**

Haringey's Well-being Strategic Framework consists of 7 goals of which the following could be assisted by the development of the SFS.

- Goal 1. Improved health and emotional well being; reduce physical inactivity, improve diet and nutrition, protect people from environmental threats to health
- Goal 2. Improved quality of life; develop a greater range of social activities within the borough, life long learning
- Goal 3. Making a positive contribution; increased opportunities for volunteering
- Goal 6. Economic well-being

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<sup>13</sup> [www.haringey.gov.uk/sustainable-community-strategy.htm](http://www.haringey.gov.uk/sustainable-community-strategy.htm)

<sup>14</sup> [www.haringey.gov.uk/well-being\\_framework.htm](http://www.haringey.gov.uk/well-being_framework.htm)

### 2.3 Haringey Local Area Agreement<sup>15</sup>

Local Area Agreements (LAA) set out the priorities for a local area agreed between central government and key partners at a local level. Haringey's current LAA sets out targets 2008 – 2011 and covers a range of key areas of priority. These targets are measured against national and local indicators.

The following indicators cover a breadth of areas, many of which can be related to the food system in Haringey. These include:

Theme	Action	National Indicator
Healthier people with a better quality of life	Reduce mortality rate from all circulatory diseases at ages under 75	NI 121
Healthier people with a better quality of life	Reduce obesity amongst primary school age children in Year 6	NI 56
An environmentally sustainable future	Reduce per capita carbon dioxide emissions	NI 186
An environmentally sustainable future	Increase % household waste sent for recycling and composting	NI 192
People at the heart of change	Increase participation in regular volunteering	NI 6
People at the heart of change	Increase the percentage of people who believe people from different backgrounds get on well together in their local area.	NI 1
Economic vitality and prosperity shared by all	Increase number of people from the worst 12 wards helped into sustained work (2007-2010 stretch target)	Local
People at the heart of change	Number of parks achieving Green Pennant Status	Local
People at the heart of change	Increase the % of people who report they are satisfied or fairly satisfied with local parks and green spaces	Local

<sup>15</sup> [www.haringey.gov.uk/local-area-agreement.htm](http://www.haringey.gov.uk/local-area-agreement.htm)

## **2.4 Greenest Borough Strategy<sup>16</sup>**

The Strategy sets out a path for the council, communities and partner organisations to work together to tackle climate change and secure a clean, safe and environmentally sustainable future for everyone living, working, visiting or studying in Haringey.

The strategy is structured into seven priority areas, and the Sustainable Food Strategy will support six of these:

- Priority 1: Improving the urban environment
- Priority 2: Protecting the natural environment
- Priority 3: Managing environmental resources efficiently
- Priority 4: Leading by example
- Priority 5: Ensuring sustainable design and construction
- Priority 7: Raising awareness and involvement

In addition to the supporting the general priorities listed above, specific reference to sustainable food under Priority 3 is outlined as follows:

- Develop sustainable food projects
- Improve knowledge of sustainable food through collaborative working between partners such as the Primary Care Trust and Haringey Council
- Encourage community food growing projects, particularly through bringing derelict open spaces back into use
- Develop sustainable food policy and strategy

## **2.5 Muswell Hill Low Carbon Zone<sup>17</sup>**

The Muswell Hill Low Carbon Zone is part of a Mayor of London initiative to develop 10 flagship Low Carbon Zones across the capital to reduce CO2 emissions, tackle fuel poverty and support green jobs. The Zones have a target to reduce CO2 emissions by 20.12% by 2012 and 60% by 2025 and will bring together local authorities, businesses, community groups, residents and utilities to work in partnership in a defined geographical area. The Zones will demonstrate how the Mayor's long term target to reduce CO2 emissions by 60% by 2025 can be achieved and help to establish the capital as a leading low carbon city.

## **2.6 Haringey 40% Carbon Reduction target**

Haringey was the first major local authority to adopt a target to reduce carbon emissions by 40% by 2020, as part of the Friends of the Earth, Get Serious campaign. This target was adopted by the Council in November 2009 together with a commitment to developing a carbon management plan to meet this target. Delivering this target will require input from hundreds of community organisations, business and thousands of individual supporters.

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<sup>16</sup> [www.haringey.gov.uk/greenest-borough.htm](http://www.haringey.gov.uk/greenest-borough.htm)

<sup>17</sup> <http://www.haringey.gov.uk/lcz>

## 2.7 Haringey Recycling Strategy<sup>18</sup>

In 2007 the Recycling Strategy for Haringey 2006-2020 was formally approved. The strategy sets out the council aims for meeting recycling and waste prevention targets. The Strategy aims to promote waste and recycling services and to educate residents about their waste responsibilities. It acknowledges that education through schools will continue to be an important link to the community by fostering the enthusiasm of the young who learn to recycle and school, and take this action back to their homes.

Both of the strategy objectives will be supported by the sustainable food Strategy and are:

- Objective 1: To reduce overall waste arisings in Haringey
- Objective 2: To maximise the amount of waste recycled

## 2.8 Biodiversity Action Plan<sup>19</sup>

The Haringey Biodiversity Action Plan (BAP) aims to improve biodiversity value across the Borough and support the priorities and targets of the London plans. The plan makes reference to existing policies and actions but most importantly includes a programme of new action. In addition to specific actions on selected habitats and species the document includes details on how the London Borough of Haringey will meet its 'Biodiversity Duty' as set out in the 'Natural Environment and Rural Communities Act 2006':

*Every public authority must, in exercising its functions, have regard, so far as is consistent with the proper exercise of those functions, to the purpose of conserving biodiversity*

Several elements of the BAP can be supported by the Food Strategy as outlined below:

### Allotment Habitat Action Plan

- Target 1: To protect and enhance existing habitats beneficial to wildlife on LB Haringey Allotments Sites by 2015
- Target 3: Promote best practice in allotment management

### Gardens Habitat Action Plan

- Target 1: Identify and protect the garden resource within Haringey by 2015
- Target 3: Raise public awareness of, and encourage wildlife gardening by increasing interest in events and resources offered by partner organisations by 2015

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<sup>18</sup> <http://www.haringey.gov.uk/recycling.htm>

<sup>19</sup> [www.haringey.gov.uk/conservation\\_biodiversity\\_action\\_plan.htm](http://www.haringey.gov.uk/conservation_biodiversity_action_plan.htm)

#### Build Environment Action Plan

- Target 2: To promote the construction of biodiversity features within new developments

### **2.9 Best Practice Guidelines for Allotment Management (Draft)**

There are clear links with these best practice guidelines and the delivery of the Sustainable Food Strategy.

#### **Provision of allotments**

- Commitment to equality of opportunity and promotion of the benefits of allotment gardening to all sections of the community
- Aim to re-instate any sites which may be unused at the earliest possible opportunity

#### **Sustainable Practices**

- Encourage and support good environmental and sustainable practices including the use of organic alternatives in preference to fertilizers, pesticides and herbicides
- Improve opportunities for recycling on allotment sites and encourage the use of recycled materials where possible
- Promotion of water efficiency and where possible introduce sustainable water practices

#### **Marketing and Communication**

- Provide good quality information about the Allotments Service to users and non-users through the Council's website, publications and at local events
- Commitment to the Allotments Forum as a means for allotment stakeholders to communicate with each other
- Seek to co-ordinate marketing and communication with other Council Services, where appropriate

### **2.10 Tree Strategy<sup>20</sup>**

The Tree Strategy details the Council's approach to the management and enhancement of its tree stock. Several of the key objectives in implementing this strategy can be supported by the delivery of the SFS:

- To protect and enhance the Borough's natural environment
- To increase pro-active management of Council owned trees
- To increase public involvement in the management of Council trees

### **2.11 Sustainable Procurement Strategy<sup>21</sup>**

Haringey's SPS aims to ensure that sustainability is an implicit consideration during all stages of the procurement process and that the Council's procurement activities support wider social, economic and environmental

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<sup>20</sup> [www.haringey.gov.uk/treestrategy.htm](http://www.haringey.gov.uk/treestrategy.htm)

<sup>21</sup> [www.haringey.gov.uk/sustainableprocurement.htm#policyandstrategy](http://www.haringey.gov.uk/sustainableprocurement.htm#policyandstrategy)



objectives, in ways that offer real long-term benefits to all. 4 of the key outcomes of the strategy can be supported by the delivery of the SFS

- Minimising the environmental impacts of contracts
- A well managed sustainable supply chain
- Embedded sustainable procurement practices
- A strong sustainable local economy

## **2.12 Haringey Healthy Weight Strategy – in development**

A joint strategy is being developed by NHS Haringey and Haringey Council to update the existing Haringey Obesity Strategy. The objectives are:

- To gain high level support and commitment from key partners agencies across Haringey so that strategic objectives are integrated across relevant policy areas.
- To actively involve the wider community in implementing the strategy, through education, community and health settings.  
To increase participation in physical activity by creating social, cultural and physical environments that encourage and support.
- To promote healthy eating through raising awareness, increasing food skills such as cooking and growing, and increasing availability and access to healthy food choices.
- To provide consistent information, advice and support on how to maintain a healthy weight.
- To create healthy workplaces that encourage and support physical activity and healthy eating.
- To provide evidence based advice, support and a range of interventions for people who are overweight or obese, targeting high risk groups.
- To improve multi-agency training and workforce development around promoting healthy weight and healthy lifestyles.