

## Waste Sub Group

### Good Food in Greenwich Action Plan – July - October, 2015

Meeting - 7<sup>th</sup> October 2015

GCDA

Priority Action	What we're currently doing	What our plans are/What do we need to do?	Who & When
<p>1. Promoting Healthy and Sustainable Food to the Public</p>	<ul style="list-style-type: none"> <li>• RBG Waste advisors (5 DCLG funded until March 31<sup>st</sup> 2015) <i>Has been extended for foreseeable future</i></li> <li>• Communicated across Greenwich</li> <li>• Partner commitment to actions supporting the Charter from the partnership across LA, third sector, universities and industry</li> <li>• Create website for people to sign up to charter (including links to relevant sites - add</li> <li>• Facebook page and twitter to engage with public</li> <li>• Waste section in Charter</li> <li>• Public Health have included food waste in contract with GSplus concerning role of community chef</li> <li>• Add Feedback links to website</li> <li>• Summer Feast to feature waste (280 people reached)</li> <li>• GSplus Community Chef is working on a Sustainability Plan and providing training to midday supervisors to support children to eat their meals</li> <li>• Keep Thamesmead Tidy (includes food waste recycling). This is a rolling programme of events</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Discussions with GS Plus and Public Health re Community Chef working with local communities to learn about healthy, sustainable food and waste – (delayed as a result of GS+ staff shortages) – request sustainability plan</i></li> <li>• Communications campaign support from RBG Comms (TT). Pre-Christmas article? – Meeting to be arranged with RBG Comms re communication strategy and waste/surplus projects</li> <li>• <i>Leaflet/flyer promoting waste reduction/energy &amp; water saving tips to be sent out to residents with deliveries of compostable sacks and/or Council Tax booklet. Waste team are doing reorganisation of comms – on-going</i></li> <li>• Waste seminar/ conference Spring 2016 – discussed for March and outlined discussed.</li> </ul>	<p>RBG PH &amp; GS+</p> <p>CP and MT</p>

<p><b>2. Tackling Food Poverty and increasing access to affordable food</b></p>	<ul style="list-style-type: none"> <li>• Partnership with Fareshare launched in August 2014</li> <li>• GCDA and RBG deliver the HCC project. This has been delivered in a pilot area (13 signed up), is being rolled out across all parks and will continue to rolled out across the Borough</li> <li>• HCC to start looking at waste management. GCDA have drafted new advice for all HCC cafes that covers waste reduction and waste management</li> <li>• Woolwich Common Community Centre is now a Fareshare Community Food Member and distribution hub</li> <li>• Greenwich Uni commissioning research psychologists to look at work around why people don't recycle and how to increase recycling rates.</li> <li>• Food parcels at WCCC with Fareshare produce – starting half term week beginning 26<sup>th</sup> October 2015</li> </ul>	<ul style="list-style-type: none"> <li>• Email Emily re date for recycling research</li> <li>• Promote WCCC as a distribution hub to other community groups</li> <li>• WCCC café to be re-opened using surplus food from Fareshare</li> <li>• Weekly soup kitchen to start at WCCC</li> </ul>	
<p><b>3. Building Community Food Knowledge, Skills and Resources</b></p>	<ul style="list-style-type: none"> <li>• GCDA running Food Production Training programme for DAAT team developing skills and knowledge for those recovering from drug and alcohol abuse in the food industry</li> <li>• Covered by Greenwich Cookery clubs</li> <li>• TT hire agreements at community centres cover waste separation</li> <li>• Bi-monthly free training for community food businesses (see below)</li> <li>• GCDA to present at the Community Centre away day on June 4<sup>th</sup> to showcase the role food can play for community centres and the GFIG and GCDA offer</li> <li>• RBG, GCDA &amp; CACT now incorporate foraging and gleaning into health walks. Happening in</li> </ul>	<ul style="list-style-type: none"> <li>• Good FiG to provide training to community in waste using LFHW resources? City Lit can do this, GCDA to email to arrange at WCCC</li> <li>•</li> </ul>	

	<p>November – info <a href="#">here</a></p> <ul style="list-style-type: none"> <li>• Contacted gleaning network</li> <li>• Love Food Hate Waste are not delivering in London at present but have suggested ways to get involved</li> </ul>		
<p>4. <b>Promoting a Vibrant and Diverse Sustainable Food Economy</b></p>	<ul style="list-style-type: none"> <li>• RBG fund GCDA to provide bi-monthly free food business start-up courses for Greenwich based residents or businesses (embedding health &amp; sustainability)</li> <li>• RBG waste business advisors have been maintained through additional funding</li> </ul>	<ul style="list-style-type: none"> <li>• <a href="#">GCDA have to set date for Waste training</a></li> </ul>	<p>Procurement and Food Economy Group &amp; Steering <a href="#">GCDA</a></p>
<p>5. <b>Transforming Catering and Food Procurement</b></p>	<ul style="list-style-type: none"> <li>• Training as above</li> <li>• Have baseline info for schools receiving RBG food waste collection food <a href="#">LINK - MT has discussed this with Tracey at GSplus</a></li> <li>• GU have asked Baxter Storey to measure waste and a re-procuring with London University PC for all waste including food waste</li> <li>• <a href="#">Healthier Catering Commitment to include waste tips and information &amp; info on oil recycling at every visit</a></li> </ul>	<ul style="list-style-type: none"> <li>• Embed good waste practice in procurement guidelines</li> <li>• Look at food for life guidelines about waste – <a href="#">MT to ask Christina Millette</a></li> <li>• Talk to CM and GSplus about setting targets for school food waste recycling to compare against baseline</li> </ul>	<p>Procurement and Food Economy Group</p>
<p>6. <b>Reducing Food Waste and the Ecological Footprint of the Food System</b></p>	<ul style="list-style-type: none"> <li>• GCDA embed waste reduction in their food business training</li> <li>• GCDA compost all their food waste and now do so at Woolwich Common Community Centre</li> <li>• RBG DAAT team have funded GCDA to establish a food processing company which will collect produce from local producers (Greenwich) and crop-gleaning from local residents</li> </ul>	<ul style="list-style-type: none"> <li>• Keep TT Tidy</li> <li>• Waste Services are looking into a feasibility study for the economic argument to supply food waste collection to businesses in Greenwich – ongoing</li> <li>• GCDA are leading on a waste bid to Sainsbury's for £1 million to work across the borough reducing waste</li> </ul>	

	<ul style="list-style-type: none"><li>• By end 2014/2015 Greenwich University have pledged zero food waste and recyclable/biodegradable disposals to landfill, all food wastes from catering outlets to be sent for composting and will set a target of reduction for all catering waste.</li><li>• Community shop opening in Woolwich. This is no longer going to happen and will be removed from the action plan</li><li>• RBG collect all house food waste for composting and support Love Food Hate Waste – quarter 1 2014/15 nearly 5,000 tonnes of food waste recycled</li><li>• Cookery Club Tutors are trained in minimising food waste</li><li>• A pilot project with a block of flats to address food waste &amp; recycling – 2 blocks have been identified. Project has been running for 3 months and evaluation to come</li><li>• GSPlus have received a list of schools that compost their food waste to help them identify and work with schools that don't</li></ul>		
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