

Appendix 1: Food Strategy - Work Commenced and Progress Made to Date

Project Theme and Name	Project Description
<p><b>Cultivating Communities</b></p> <p>Urban Growing Sites</p>	<p>Signed up as a borough to Capital Growth. Capital Growth is a partnership initiative between London Food Link, the Mayor of London and the Big Lottery's Local Food Fund. It aims to create 2012 new community food growing spaces across London by the end of 2012.</p> <p>Mapping existing allotments and food growing spaces and identifying up to 60 new sites is ongoing. There is a community vegetable garden on the Shires Estate through the Capital Growth Scheme. Jubilee Park growing space and Ponders End Pilot Community Garden. Development of guidance on maintenance/ leases and support to community groups to apply for Capital Growth is under development. Food Growing Competitions have started and further engagement techniques are being sought to increase participation. The Council Allotment Service are working to maintain and improve current allotment spaces. Enfield in Bloom now has an "allotments or innovative growing spaces" as a new award category. Enfield in Bloom's allotment site in Trent Country Park has been in operation for four years as part of the schools programme Grow and Eat. The Enfield in Bloom Green House (sponsors</p>
<p><b>Co-operatives and Micro Enterprises</b></p>	<p>Food Enterprise Support - Procurement process has commenced for a community food pilot (growing/kitchen) with the view to further roll out in the future. Suitable groups have begun to be identified as part of this procurement process. An allotment area has been secured for this project. This project is being commissioned by Sustainable Communities</p>
<p><b>Agricultural and Horticultural Learning Sites</b></p>	<p>The organisation, Community and Environment Project Office (CEPO) and the Ponders End Community Development Trust have run a range of food growing drop in sessions aimed at a variety of groups such as individual growers, families and those with mental health challenges in the Ponders End area. Middleton House Victorian Kitchen Garden restoration project is bringing together food growing, education for school children and links for locally sourced food and work with Capel Manor College has begun to create an identity for the borough as a showcase for agricultural and horticultural good practice.</p>
<p><b>Supporting Business</b></p> <p>SME Investment Support</p>	<p>Existing food businesses in Enfield have been profiled to inform dialogue and develop targeted advice and support. This will help businesses to move beyond compliance and towards sustainable business performance. Creation of a comprehensive database which includes the food sector was completed in March 2011. As part of the development of the Local Economic Assessment sector based meetings were held which included food wholesale, food manufacturing and allied logistics. An interest was expressed in setting up a food sector network/ forum to help develop further interest in supporting local suppliers and primary authority relationships with food businesses building on from the pilot from the Local Economic Assessment. We are setting up a food/ drink sector Board through the NLCC to support the growth of the sector in the Borough.</p>
<p><b>Enfield Supporting Fair Trade</b></p>	<p>Fair trade borough status is being maintained and Fair Trade Campaign and corresponding directory of Fair Trade traders is ongoing. Over a 100 residents attended the "A Thousand Fair Trade Towns Event" on the 4th June 2011, where fair trade cake and tea were sampled.</p>
<p><b>Preventing Illegal Food Products</b></p>	<p>Mapping of the most common illegal products and who sells them has begun. Environment Services are currently developing the best channels in which to engage with communities which are likely to buy these products. Development of a communications plan to raise awareness with both businesses and individuals to be commenced.</p>
<p><b>Developing Catering Skills</b></p>	<p>FEAST kitchen installed at Southgate College using match funding from the School Food Trust and Southgate College. So far used for Enfield school catering staff and some community users businesses. Enfield school catering staff can train for NVQ catering levels 1, 2 and 3. Food related training courses are run in food handling and compliance, with ESOL provision built in where required. Thus ensuring clients become job aware/ job ready for paid positions in the food sector.</p>

<p><b>Improving Food Safety &amp; Compliance</b></p>	<p>0 &amp; 1 star premises project: "Score the Doors" - simpler food safety management system has been produced than Safer Food Better Businesses along with "starter pack" available for small food businesses. Participation in the project involves the owner to signing an agreement that they will work with the council to improve their compliance (star rating) e.g. SALSA Accreditation to improve food safety. Currently dealing with 20 premises. The majority of premises involved are showing significant improvement. Businesses will be re-star rated on completion of the project. Ongoing inspection programme and 1:1 coaching sessions on Safer Food Better Business are being provided (food safety management system) during inspections as required. Between 10-12 training sessions per year for food handlers for CIEH Level 2 Food hygiene training course qualifications are run.</p> <p>Planning policy team to integrate food into Local Development Framework and limit provision of new takeaways near schools via development control documentation. An initial sample was conducted on nutritional content of takeaway food in March 2010, as part of a London wide survey. Dietician intervention and guidance about nutritional content and cooking methods of food to reduce excesses in a small number of businesses was implemented in March 2011.</p>
<p><b>Healthier Lifestyles</b></p>	
<p><b>Nutrition and Healthy Eating in Schools</b></p>	<p>School fruit and vegetable scheme to encourage consumption of 5 portions of fruit a day. Vegetable gardens at schools. Lets Get Cooking programme is in operation (12 schools have full membership and 18 have associate membership). NHS Enfield and partners ran 3 weight management programmes for children and young people and a universal programme for parents on healthy eating and being active called 'Change4Life', delivered in 9 schools. The Council is supporting a free school meals pilot in one school starting in Sept 2011 to improve healthy/obesity. Extended School Clubs on food hygiene and food preparation/composition are in place</p>
<p><b>Community Nutrition and Healthy Eating</b></p>	<p>Asian Women's Group Cooking Workshop and Community Dietician Workshop activities have taken place, which has been developed into a recipe book on nutritional eating. Regular Cook and Eat Schemes are in operation encouraging family nutrition.</p>
<p><b>Respecting the Environment</b></p>	
<p><b>Reducing and Recycling Food Waste</b></p>	<p>Wheelle Bin Food Waste Collection Pilot completed - which provides a collection of a higher percentage of organic waste. Wider rollout across Enfield currently underway.</p>