

MEETING	B&NES HEALTH AND WELLBEING BOARD
DATE	19/11/2014
TYPE	An open public item

<u>Report summary table</u>	
Report title	B&NES Local Food Strategy
Report author	Sophie Kirk, Corporate Sustainability Officer, (01225 477932)
List of attachments	Appendix 1: B&NES Local Food Strategy 2014-2017
Background papers	Strategy appendices are available for inspection upon request. Please contact report author.
Summary	Update and engage the Health and Wellbeing Board on the development of the B&NES Local Food Strategy.
Recommendations	<p>The Board is asked to agree that it will:</p> <ul style="list-style-type: none"> • Provide high-level support for the B&NES Local Food Strategy and implementation plan. • Nominate at least one representative to attend stakeholder events and engagement sessions as appropriate.
Rationale for recommendations	<p>The B&NES Local Food Strategy will help to meet outcomes set out in the Joint Health and Wellbeing Strategy by providing a framework for action to reduce diet related ill-health and inequality.</p> <p>Specifically the B&NES Local Food Strategy will contribute to the delivery of the following Health and Wellbeing Strategy outcomes:</p> <ul style="list-style-type: none"> • Create healthy and Sustainable Places • Help children to be a healthy weight • Improve jobs, skills and training <p>Strategic support for the Local Food Strategy by the Health and Wellbeing Board will enable high-level engagement and help to facilitate delivery.</p>
Resource implications	None
Statutory considerations and basis for proposal	<ul style="list-style-type: none"> • The B&NES Local Food Strategy sits beneath the high-level B&NES Environmental Sustainability and Climate Change Strategy 2012-2015 and is overseen by the B&NES

	<p>Environmental Sustainability (ESP) Board.</p> <ul style="list-style-type: none"> • The need for a B&NES Local Food Strategy arose from the synergy between the Environmental Sustainability Partnership objectives to reduce carbon emissions and environmental impacts from the food sector and the Health & Well-Being Board objectives to reduce diet related ill-health and inequality. In addition, the importance of a thriving local food economy to local economic well-being is included in the new Economic Strategy.
Consultation	<p>The strategy has been consulted on via the following activities:</p> <ul style="list-style-type: none"> • Sustainable food stakeholder event attracting over 60 attendees • Public online consultation • Internal consultation <p>The Draft Local Food Strategy has been consulted on by representatives from a wide range of organisations and interests including elected members, food and farming businesses, public sector organisations, non-governmental organisations, local advisory groups, community groups, local food banks and emergency food providers, health care providers and members of the public.</p> <p>The results of the consultation have informed the strategic approach accordingly.</p>
Risk management	<p>A risk assessment related to the issue and recommendations has been undertaken, in compliance with the Council's decision making risk management guidance.</p>

THE REPORT

- The B&NES Local Food Strategy (2014-2017) provides a framework for partnership action to increase the production, accessibility and consumption of healthy, local and sustainable food in Bath and North East Somerset to reduce diet-related ill health and inequality, to reduce the environmental impact of the food sector including its contribution to climate change and to improve the local food economy.
- The B&NES Local Food Strategy provides a framework for partnership action against three delivery themes. The delivery themes are:
 - **Theme 1: Support local and sustainable food production.** This theme is about increasing opportunities for local and sustainable food production and supply, including community food growing, to increase food security, reduce carbon emissions and environmental degradation, and to promote economic opportunities for local food and farming businesses.
 - **Theme 2: Improve food provision and access.** This theme is about increasing access to, and provision of, good food in B&NES including in public sector and private sector organisations, and by improving the food retail offer in B&NES and by supporting low income residents to access good food. It aims to make the good food choice the easiest choice for the population to make.
 - **Theme 3: Encourage a healthy and sustainable food culture.** This theme is about promoting and developing a healthy and sustainable food culture to increase the demand for healthy and sustainable food. It aims to raise the profile of good food, increase engagement in sustainable food behaviours and increase opportunities for people to cook from scratch, grow their own food, celebrate food, and develop food related knowledge and skills that enable them to make informed food decisions and to improve their diet.
- The next steps are to establish a Local Food Partnership, on behalf of the B&NES ESP, to provide the strategic leadership role in taking forwards and delivering the B&NES Local Food Strategy working with partners and the wider population. This proposed partnership would act as a sub-group of the ESP, reporting to the ESP Board.

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