

Nottinghamshire Food Summit at the University of Nottingham

Oct 16th 2024



Nottinghamshire Sustainable Food Network

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Introduction

The Food Summit was held at the Great Hall at the University of Nottingham (UoN) on Oct 16th, World Food day. Over 140 people attended from across different groups and sectors to discuss ways to improve sustainable food in Nottinghamshire. Attendees were welcomed by Councillor Bethan Eddy, Chair of the Nottinghamshire Joint Health and Wellbeing Board (JHWB), and Dawn Jenkin, consultant in Public Health at Nottinghamshire County Council. The event was drawn to a close by Prof. Zoe Wilson, Pro-Vice Chancellor for the Faculty of Science at UoN. This report brings together the highlights, feedback and next steps leading on from the Food Summit.

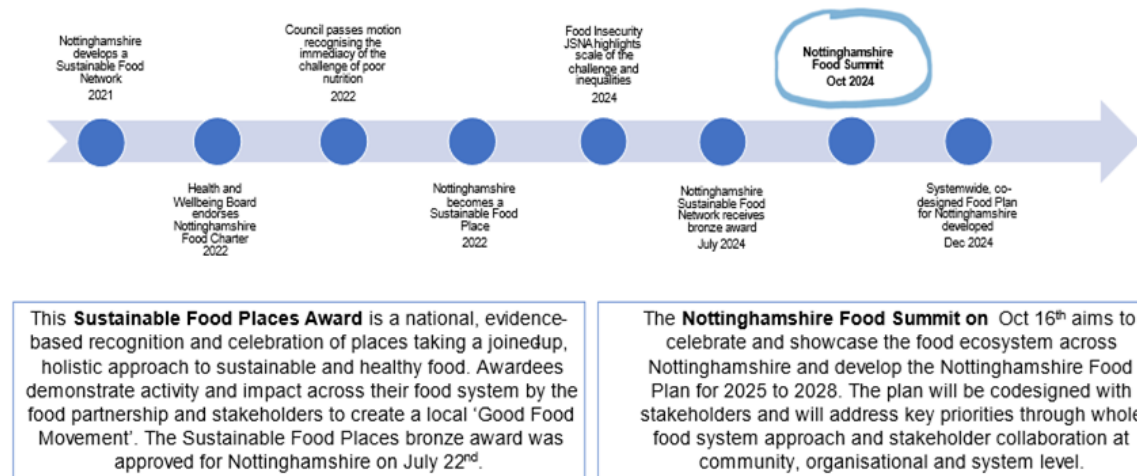
Background

Food is an essential building block for health, wellbeing and happiness and affects us all. Food is not just diet and nutrition but a means to connect to our communities and environment, so we thrive. Since 2021 Nottinghamshire has developed a thriving food infrastructure with District and Borough led Food Networks, Food co-ordinators and the county-wide Nottinghamshire Sustainable Food Network (NSFN). The NSFN brings together partners from across the food system such as community and voluntary sector groups and organisations, academic partners, health, Local Authorities, and emerging connections with agriculture and food businesses. We all have a part to play to make a better food system. Developing a Good Food Movement within Nottinghamshire values the contributions we all make and the roles that all sectors play. The network has a role to connect and encourage collaboration. We recognise that joining the dots, making the most of our fantastic food assets, influencing and enabling motivated people and organisations we can transform and improve our food system. Delivering a Food Summit in Nottinghamshire was part of that journey.

The work to improve the food environment in Nottinghamshire is supported strategically through the Joint Health and Wellbeing Board, The Nottinghamshire Plan and aligns with the principles of the University of Nottingham's Food System Institute(FSI). The food system is complex and all parts are connected and have an impact on each other which is why a whole food system approach is being taken. NSFN is following the vision of the [Nottinghamshire Food Charter](#) and the [Sustainable Food Places programme](#) framework, which breaks down into [6 themes](#) so we can use the experience and knowledge of the partners working in that area.

The image below highlights the networks journey and some of the key milestones to date.

Nottinghamshire's journey to ensure good food and nutrition for all



This year, the Nottinghamshire Sustainable Food Network was awarded the Sustainable Food Places Bronze award. The award recognises the work to promote healthy, sustainable and local food and to tackle some of today's greatest social challenges - including food poverty and diet-related health issues. The Food Summit was a timely opportunity to celebrate the work across Nottinghamshire that has been recognised by achieving this award.

The Food Summit aims and planning.


The core aims of the Nottinghamshire Food Summit were to:

- 1) celebrate innovation and good practice in the local food system,
- 2) enable connectivity and networking and
- 3) to come together to co-design the Nottinghamshire Food Plan.

It was also an opportunity to draw in a wider range of partners, make connections across the wider system and turn the dial to achieve further strategic buy in from partners across the food system.

The Food Summit planning and delivery intended to demonstrate the values and principles that underpin the NSFN. Working alongside colleagues from the Food Systems Institute at UoN and steered through the core planning group formed from the Network's strategic steering group timescales were kept and solutions were found to the issues we encountered. Recognising the shared aims to minimise waste and our carbon footprint, we embedded these principles where possible.

Food Summit Participant Voices

"It was a celebration of what positive steps are being taken to feed people well and reduce waste in the region." 

Engagement and challenges

Recognising the geography of Nottinghamshire, challenges of travelling to the venue and engagement were a key consideration. District networks were essential to ensure that information on alternative ways to get to the venue, car sharing and opportunity for groups to contribute their stories via the Poster displays. Local networks and co-ordination of this engagement enabled partners to attend and feel confident in their contributions.

Community groups and projects were asked to contribute a poster for display telling the story of their organisation. Positive feedback on the day has shown that there is a value and need to share the 'good news' and issues with community groups providing food support. A regular newsletter to network members will share good practice and showcase community organisations as part of the development of the **Nottinghamshire Good Food movement**.



Mapping our food assets. Alongside the posters we displayed an A1 size map of Nottinghamshire which showed the food support that we are aware of. We asked attendees to add the groups they knew of that weren't identified. Currently, the map is 'on tour' around the county networks to gather more information. The aim is to have a better understanding of what support there is across Nottinghamshire and for the public to access this information when needed.



Collaborating with Fareshare and Pulp Friction was fundamental to demonstrating the principles of working across the whole food system, redistributing food surplus and reducing food waste. All food and drink at the event were redistributed through Fareshare and other organisations and given to Pulp Friction members to make the delicious meal and refreshments. Some feedback raised the use of single plastics and coffee/milk sachets used at the event however these were donated by Fareshare and were heading for landfill had they not been used at the event. All cutlery and crockery were compostable and plate waste made it to the Pulp Friction wormery at the end of the day.

“Good opportunity to network, to look at what is happening locally.”

“Rich and diverse audience and partners”

“The enthusiasm for putting sustainable food at the front of community development and supportive spaces.”

Presentations and plenary

The Food Summit hosted 7 presentations covering a range of themes and examples of local or national good practice.

Food Systems Institute: **Dr. Peter Noy** welcomed everyone to the event and gave an overview of the Food Systems Institute and some of the key challenges in the food system due to the changes in food production and population over the last century. He discussed the need to adapt to meet future challenges and the vulnerability of the agriculture sector to climate change impacts. He discussed opportunities for the agricultural sector to enhance product sustainability by transitioning to Net Zero, halting biodiversity loss, and reducing pollution and waste. The University of Nottingham is opening a new **Centre for Sustainable**

[Agricultural Systems](#), to work on these issues, as well as the [Centre for Food Policy and Foresight](#), which is translating research knowledge into food policies.

[Feeding Britain](#): **Andrew Forsey** discussed his reflections on a decade of anti-hunger programs highlighting the harsh reality that, for many, access to nutritious food remains unaffordable, resulting in feelings of loss of dignity, shame, and helplessness. He discussed the progress made through initiatives such as food banks, holiday clubs, social eating spaces, and affordable food pantries, and the importance of providing social, housing, and debt support.

[Best Food Forward](#): **Lauren Rathbone** and **Lianna Court** presented the work of the Best Food Forward initiative based at the School of Artisan Food. This work focuses on two programmes: 1) food education in schools and 2) improving healthcare professionals food and nutrition knowledge, as well as food preparation skills and confidence with cooking. Working with an evidence based approach Best Food Forward aims to help support the current gap in training provision around food in these two areas and is currently being evaluated and developing next steps in the programme.

[WasteKnot.org.uk](#): **Jess Latchford** presented on "Surplus Veg Rescue", showing that we can view 'surplus food with a purpose' and reduce food waste. WasteKnot works directly with farmers to channel this surplus into markets while ensuring fair compensation. They collaborate with organisations like FareShare, chefs and large organisations encouraging chefs to plan menus based on available produce. Jess emphasised the importance of storytelling and fostering connections between chefs and farmers to share challenges and solutions.

Dr. Megan Blake discussed the concept of "Food Ladders" as a means to improve food security, connect communities and increase local resilience by reducing vulnerability. See the video on [food ladders here](#) and follow her blog at <https://geofoodie.org/>. Megan described how this evidence-based approach can be adopted in local and national scale organisations and local authorities to achieve impacts that make real change.

[Rigsby's Seasonal Foods](#): **James Marsh**, Founder & Director based in Beeston presented on "Forage, Grow, Make, & Reducing Food Waste", sharing his journey from big business to small food business with innovative strategies for sustainable food sourcing and waste reduction. Collaborating with multiple food groups using food surplus and foraged food, he has built a business creating and selling food items with a new venture to go into foraging and cooking sessions. James won the 2024 Peoples Award at the University of Nottingham's Ingenuity Awards.

[The Urban Worm](#): **Anna de la Vega**, Founder & Director based at Screveton shared her inspiring journey of scaling up worm farming and vermiculture over the past decade, emphasising the benefits of worms for both wellbeing, soil health and waste reduction. Anna discussed sharing this knowledge with a broad spectrum of industries including educational institutions, local authorities, agriculture, the voluntary sector, the military and the retail and hospitality sector.

Our speakers answered a range of questions in the plenary and were asked for their one key thing as a take home message.

- **GLUE** – the importance of the role of the Network to be the connector and galvanise food system partners.
- **SOIL** – soil health underpins a sustainable food system.
- **CONVERSATION AND COLLABORATION** – the need for partnerships among all sectors, including local communities, government, education, and local businesses.
- **EDUCATION** – Educating the community about food and sustainability is crucial for long-term change.
- **SMALL INCREMENTAL CHANGES** – can lead to a positive shift in approach and culture.
- **BEING BRAVE** – innovation and positive change comes from making difficult decisions.
- **SUSTAINABILITY IN FOOD SYSTEMS** – innovative practices that prioritise sustainability and waste reduction.

“Fantastic thought-provoking presentations and great-networking opportunities”

“Excellent speakers - keen to continue conversation”



Food Plan discussions

There were facilitated discussions on 6 priority themes during the morning and afternoon sessions. These discussions were led by a range of partners with experience in these areas and attendees were asked to choose their preferred theme. Groups of approx. 20 discussed

what they felt were key priorities to focus on in the food plan. These themes covered: 1) Creating a good food movement; 2) Food for good health; 3) Food insecurity; 4) Food economy; 5) Procurement and catering; 6) Food for the planet.

Key areas arising from the discussions	SFP theme
Enabling community food	Good food movement
Improving Food skills & education	Food for good health
Sourcing local sustainable food / procurement	Procurement and catering
Improving our Food economy (visiting & tourism, retail etc.)	Food economy
Tackling Food insecurity	Food for good health
Reducing food waste	Food for the planet
Food growing and access to land	Food for the planet

83.3% of the attendees who gave feedback agreed that there were opportunities for discussion and all respondents agreed that there were opportunities to ask questions and connect with speakers.

“Many great contacts and opportunities as a result of this event”

“Good networking opportunities; learning about innovative projects; feeling part of a larger movement working together to achieve great aims”

“Great for vision and opportunities for organisations and the businesses I work with”



Feedback and pledges

Attendees were asked for their feedback to help us to learn from the event. They were asked to make pledges for themselves and/or their organisation. The [QR code](#) remains open for more pledges to be made and will be followed up within 12 months.

86.7% of respondents agreed that the summit strongly met their expectations and was well organised. Suggestions to improve the event were around allowing more time for networking, more inclusion of community groups/lived experience and accessibility of the venue and parking. All respondents agreed that the event would be useful for their organisation and that a future Food Summit would be welcomed to continue the conversations.

“Being part of a group which wants to see sensible changes about local food; the positive atmosphere; the lunch was excellent”

“Keen to ensure future business engagement”

Academic and food partnerships

We have worked closely with FSI at University of Nottingham and colleagues at Nottingham Trent University on several food related research projects. This close relationship between the NSFN and academic partners is rare in many SFP partnerships in the UK and Nottinghamshire has shown innovation and inclusivity in our approach, sharing this best practise nationally with other food partnerships. This has been an important development for Nottinghamshire, building relationships over the preceding years and establishing a range of local evidence. We aim to continue to build relationships based on shared principles and an agreed working relationship.

Nottingham City Food Partnership is emerging and working together we have been able to align our principles, ways of working and priorities where possible. The Food Summit has galvanised key areas where both city and county can work more closely together. For example, “Sourcing local sustainable food/procurement” and “Food growing & farming” are emerging as collaborative working groups. Stemming from engagement at the Food Summit, the “Sourcing local sustainable food” working group will hold its first meeting in January 2025.

Next steps

The Nottinghamshire Food Plan will be developed from the engagement with partners at the Food Summit, identifying actions to take forward work on the key priorities. The draft plan will be presented to the JHWB meeting in March 2025.

There will be some changes to the NSFN governance and development of the working groups will see new members and a more structured approach as we take forward the

Nottinghamshire Food Plan. The NSFN Strategy group will oversee these changes and make sure that milestones and timescales are met.

The Food Summit has been an opportunity to increase the reach of the NSFN and engage further across the Food system and build collaboration. We will focus on connecting with these partners and building leadership across each of the theme areas.

On a regional level, the development of [East Midlands Combined Authority](#) has the potential for food innovation and action working with Derby/Derbyshire food partnerships. We will be looking at these opportunities taking forward the priorities in the Nottinghamshire Food Plan.

Feedback has shown support for a further Food Summit so work will start to plan around that.

Costs, contributions and thanks

Often the ‘behind the scenes’ and in-kind contribution of such events is invisible and we wanted to shine a light on that contribution in recognition of the commitment of partners to the food systems work and need for resource to support its ongoing reach and success. The following costs are the actual costs and estimated time and commitment from steering group partners that an event such as this requires.

£1,000 Notts County Council Public Health
£900 contributions from Ashfield, Rushcliffe and Broxtowe District councils and BCVS
The Food Systems Institute at UoN contributed venue, admin and planning support free of charge
Bassetlaw CVS managed funds on behalf of the Network
Fareshare contribution of Food and Pulp Friction food preparation were delivered at a partnership rate
UoN student volunteers support on the day
NCC PH admin supported the planning and delivery
PH leadership time
In-kind support from Network partners - planning time, engagement with community groups and support to enable attendance, facilitation of discussion spaces on the day, execution of the delegate pack, and photographs estimated at 5 full days

Many organisations and individuals within the Network supported the Food Summit in a variety of ways without which the event would not have happened. Thank you for your time, input ,advice and expertise in shaping this event.



Rushcliffe
Borough Council



Bassetlaw Community and Voluntary Service

The Food Summit guest list

Name	organisation	Registered	attended
Alanna Higgins	University of Nottingham		✓
Alex McLeish	Broxtowe Borough Council		✓

Alex Smith	Nottingham County Council (Environment)		✓
Annette Thornley	Visit Nottingham		✓
Annabel Scott	Your Health Notts		✓
Andrew Forsey	Feeding Britain		✓
Andria Birch	Bassetlaw CVS		✓
Andy White	Derby City Council		✓
Ann Dean	FarmEco		✓
Anna de la Vega	The Urban Worm		✓
Anna Stephens	FoodCycle		✓
Anne Touboulie	Circular Agriculture Hub / Edible Campus / UoN		✓
Anthony Holder	FareShare Midlands		✓
Ashley Marshall	Ashfield District Council		✓
Ben Brown	GraceWorks		✓
Ben Rawson	Guidance and Growth		✓
Bethan McIlroy			✓
Bradley Jones	Nottinghamshire County Council		✓
Carol Ford	Nottinghamshire County Council		✓
Charles Walker	City of Nottingham SFP/ NTU		✓
Christina Barbian	Nottingham Community and Voluntary Service		✓
Christine Adkins	Edwinstowe Community Food Hub		✓
Clare Harding	Asquith Primary School		✓
Clare Heyting	Feel Good Gardens CIC		✓
Cllr Bethan Eddy	Nottinghamshire County Council		✓
Cllr Malachi Carroll	Bassetlaw District Council		✓
Cllr Scott Carlton	Nottinghamshire County Council		✓
Colette Burton	Nottinghamshire County Council		✓
Daisy Dady	The Social Action Hub		✓
Dan Hussey	GraceWorks Gardens		✓

David Walker	Farmeco		✓
Dawn Fear	Nottinghamshire County Council (TS)		✓
Dawn Jenkin	Nottinghamshire County Council		✓
Dianne Holmes/ P Bedbercrol	ATTFE College		✓
Dominic Ayton	Mansfield District Council	✓	
Dominique Scott	Hope Nottingham		✓
Dr James Marsh	Rigsby's Seasonal Foods		✓
Ella Peacock	Nottinghamshire County Council	✓	
Ellen Ryan	Bassetlaw Food Bank		✓
Ellie Winfield	BCP	✓	
Eva Zemandl	Nottingham Trent University		✓
Fabian Maier	Circular Agriculture Hub		✓
Fiona Fernandez	Cotgrave Community Garden		✓
Fiona Hextall	Gedling Borough Council		✓
Frederick Boakye	Diversify Education	✓	
Georgia O' Leary	The Social Action Hub	✓	
Glendora Pennigan	Bethesda Nottingham		✓
Ginnette Hardy	Newark Food and wellbeing Hub		✓
Gwen Eyre	The Ruddington Pantry		✓
Hayley Spencer	Nottinghamshire Healthcare NHS Trust		✓
Helen Ellison	Newark and Sherwood District Council		✓
Helen Lloyd	Arnold Foodbank	✓	
Holly Passey	Nottinghamshire County Council		✓
Illy Parrwood	Plant-Based Councils	✓	
Jack Bobo	University of Nottingham (FSI)		✓
Jane Olson			✓
Jenna Blake	The Friary		✓
Jennifer Charles	Nottinghamshire County Council (PH)		✓
Jenny Farrall-Bird	Trussell Trust	✓	

Jenny Paxman	The School of Artisan Food		✓
Jenny Toner	Cotgrave Community Kitchen		✓
Jess Latchford	Waste Knot		✓
Jill Burn	Various voluntary community groups		✓
Joanna Smuga-Lumatz	University of Nottingham		✓
Jodi Carter-Davies	Rural Community Action Nottinghamshire		✓
Jonathan Leonard	Nottinghamshire County Council (GID)		✓
Judith Asquith	St John's Centre Food Hub		✓
Karen Peck	Edwinstowe food Hub		✓
Karen Cross	University of Nottingham Business school		✓
Kathy Holmes	Nottinghamshire County Council (PH)		✓
Katrina Campbell-Coupland	Metropolitan Thames Valley Housing	✓	
Kieran Percival	Gardens of Giving		✓
Laura Kennedy	Bassetlaw Food Bank		✓
Laura Simpson	Nottinghamshire County Council (Tourism & Visitor economy)		✓
Lauren Burns	Nottinghamshire County Council	✓	
Lauren Clark	Nottinghamshire Young Farmers Clubs		✓
Lauren Rathbone	School of Artisan Food		✓
Lesley Watson	Metropolitan Thames Valley Housing	✓	
Linda Wilkinson	Bethesda Nottingham		✓
Lianna Court	The School of Artisan food		✓
Maimuna Jeng	Food systems Institute		✓
Malcolm Lane-Ley	Bassetlaw Food Bank	✓	
Mark Whittaker	Stewarts of Trent Bridge	✓	
Marsha Smith	Coventry University		✓
Martin Curtis	Jigsaw Homes Midlands		✓
Megan Blake	University of Sheffield		✓

Melanie Richardson	Rhubarb Farm		✓
Melissa Morrell	Nottinghamshire County Council		✓
Miles Harriman	Grow Incredible C.I.C.		✓
Muriel Weisz		✓	
Natalie Hurst	Green Heart Woodland Crafts		✓
Natalie Davison	Nottinghamshire County Council		✓
Neil Buckley	Your Health Notts		✓
Neil Harvey	Community Food Bank, St Johns	✓	
Nimisha Patel	Nottinghamshire County Council		✓
Nina Wilson	Nottinghamshire County Council (Planning)	✓	
Oliver Stubbins	Welbeck Farm Shop	✓	
Paul Wilson	University of Nottingham		✓
Peter Noy	University of Nottingham (FSI)		✓
Phil Keynes	Nottinghamshire County Council (Environment)		✓
Pippa Bremner	Partners Health / NHS - Social Prescribing		✓
Rachel Binny	Nottinghamshire Trading Standards		✓
Rebecca Cullen	BFB	✓	
Rebecca Elston	Aprons and Waistcoats		✓
Robert Laramée	University of Nottingham		✓
Rose Cunningham	Nottinghamshire County Council		✓
Ruth Telford-Brown	Inspire: Culture, Learning and Libraries		✓
Sally Belfield	Arnold Methodist Church Food Club		✓
Sally Hibbert	University of Nottingham		✓
Samie Mathers	Cotgrave Community Garden		✓
Sandra Alvey	Mansfield District Council / Family Action	✓	
Shanine Fasasi	Diversify Education	✓	
Shelley Millband	Tiger Community Enterprise CIC		✓

Sian Wichmann	Now Church (Now Food Hub)		✓
Sim Duhra	Gedling Borough Council		✓
Simon Welham	University of Nottingham		✓
Sonya Bown	Willow Community Garden/BCVS		✓
Stacia Stetkiewicz	University of Nottingham		✓
Stephanie Sheppard	Newark and Sherwood District Council		✓
Steve Williams	Oasis Community Centre & Gardens		✓
Sue Goodman	Winthorpe rd community gardens		✓
Susan Clayton	Flintham Community Shop		✓
Taicy Kemevor	Harvest Community Haven		✓
Tom Gardener	Plant-Based Councils		✓
Toni Jarvis	Tiger Community Enterprise CIC		✓
Ursula Davis	Circular Agriculture Hub		✓
Victoria Wojtynowska	Circular Agriculture Hub		✓
Vivienne Robbins	Nottinghamshire County Council		✓
Yvonne Gregory	Rushcliffe CVS		✓
Zoe Wilson	University of Nottingham		✓
Anika Sahota	UON Volunteer		✓
Christabel Smith	UON Volunteer		✓
Finn Lewis	UON Volunteer		✓
Gokhan Ozkan	UON Volunteer		✓
Joseph Buckley	UON Volunteer		✓
Nana Opare-Kyem	UON Volunteer		✓
Rainer Dave Mulyawan	UON Volunteer		✓
Sathvika Rajasekharan	UON Volunteer		✓
Emily Fuller	UON Volunteer		✓

