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Another taste of success: Cardiff celebrates achieving a Sustainable Food Places Silver Award

It has today been announced that Cardiff has been awarded [Silver Sustainable Food Places](#) status, becoming the first place in Wales and one of only six places in the UK to achieve the prestigious accolade, recognising the city's pioneering work in promoting healthy and sustainable food.

Cardiff, along with Cambridge have both been awarded Silver status, joining Middlesbrough; the Greater London Authority; Bristol and Brighton & Hove in achieving a Silver Sustainable Food Places award. Brighton and Hove and Bristol have since gone on to achieve Gold status and Cardiff hopes to follow suit.

Cardiff was awarded Bronze status in March 2015 when it became one of the first places in the UK to achieve a Sustainable Food Places award, and today's Silver award announcement recognises over seven years of city-wide work to ensure good food for all.

The work in Cardiff is co-ordinated by [Food Cardiff](#), the city's rapidly growing food partnership which has evolved into a dynamic, strong and inclusive network of good food activists. Food Cardiff, which is hosted by Cardiff and Vale Public Health Team, now includes 127 individuals across 74 organisations and has a strategy board that includes a range of members, including Cardiff Council, Cardiff & Vale University Health Board, Wrap Cymru, Riverside Real Food, Public Health Wales, Action in Caerau and Ely as well as many others.

Through this network of dedicated partners, Cardiff is driving change at a city level and is working to tackle some of today's biggest social, economic and environmental issues.

Cardiff's Silver Sustainable Food Places Silver Award recognises the city as one of the most sustainable food places in the UK and the award is based on achievements across six key issues:

1. Taking a strategic and collaborative approach to good food governance and action.
2. Building public awareness, active food citizenship and a local good food movement.
3. Tackling food poverty, diet related ill-health and access to affordable healthy food.
4. Creating a vibrant, prosperous and diverse sustainable food economy.
5. Transforming catering and procurement and revitalizing local and sustainable food supply chains.
6. Tackling the climate and nature emergency through sustainable food and farming and an end to food waste.

Tom Andrews from [Sustainable Food Places](#) said: "Since joining the Sustainable Food Places Network as a founding member nearly 10 years ago, [Food Cardiff](#) has continuously raised the bar on healthy

and sustainable food. From the ground-breaking School Holiday Enrichment Programme to the Pantry initiative and Cardiff Growing Together, Cardiff has been an inspirational pioneer and leading light on good food not just in Wales but across the UK. Food Cardiff, the Council and the myriad of organisations and individuals that are part of the City's good food movement are a shining example of just what can be achieved when passionate and committed people work together to make healthy and sustainable food a defining characteristic of where they live."

Pearl Costello, Food Cardiff's co-ordinator and author of the Silver submission, is thrilled that Cardiff has been awarded Silver Sustainable Food Places status and is grateful to the people of Cardiff for taking such an active role in the food partnership's success.

"This award is a testament to the huge movement we've seen from citizens, groups, businesses and institutions to make healthy and sustainable food the norm, for everyone, in Cardiff" says Pearl.

"It's an award that can be attributed to families growing cress on the windowsill for the first time; neighbourhoods setting up food co-ops or pantries; the food businesses supplying our city with excellent food; institutions making Veg Cities pledges and designing sustainable menus, and to everybody who has done something positive around food.

"We're really excited that the next step on Food Cardiff's journey – the Good Food Strategy 2021-24 - has been co-designed by thousands of people in Cardiff. This city-wide plan has already been recognised as the widest and most inclusive strategy in terms of its engagement across the whole of the UK – and we plan to go even further as we aim for Gold, knowing that creating a good food city is something for us all to be part of."

Cardiff Council was instrumental in the establishment of Cardiff's food partnership and is delighted that the city's efforts and ambitions have been recognised.

"If you look at the work that's been done across the Food Cardiff partnership to change our food systems and deliver healthy, ethical and sustainable food for the people of Cardiff, it really is remarkable how much has been achieved since 2018, when we launched our commitment to achieving Silver, and ultimately Gold status for the city," says Cllr Huw Thomas, Leader of Cardiff Council.

"In the three years since then, Cardiff Council has become the first local authority in the UK to approve its own Council-wide Food Strategy, we've also included ambitious and sustainable food actions within our One Planet Cardiff strategy responding to the climate emergency, and have supported practical projects such as growing 20,000 veg plants for community groups during the Covid pandemic – and that's just our part of the journey.

"Cardiff's sustainable food journey began way back in 2013 when the council helped found Food Cardiff, but it is far from over and we're now looking forward to taking the next steps along the road to achieving Gold status."

Fiona Kinghorn, Executive Director of Public Health, Cardiff and Vale University Health Board which hosts Food Cardiff says: "I'm so pleased that Cardiff has been awarded Silver Sustainable Food Places status. The food that we eat has a huge impact on life in Cardiff - not just on people's health, but on communities, businesses and the environment too. In the Cardiff and the Vale University Health Board area, we have a clear vision for people to eat well and move more. Across both Cardiff and the Vale of Glamorgan, Public Services Boards and the Regional Partnership Board have pledged to work together to ensure that our population enjoy a healthy and fit lifestyle.

“Indeed, good food creates strong, healthy, resilient communities and it’s fantastic to see Food Cardiff acting as a hub for connecting people and projects working to promote healthy, sustainable and ethical food. Food Cardiff also acts as a voice for wider change as well as being the catalyst for changing the local food system in Cardiff.

“Since achieving the Sustainable Food Places Bronze award, Food Cardiff has further developed and has grown significantly and its impact at a city-wide level is now very evident. I look forward to seeing what we can achieve next.”

Carl Nichols, Head of WRAP Cymru and Chair of **Food Cardiff** adds: “We are immensely proud of this award and are grateful to everybody who’s engaged with the work that we do. Food Cardiff is a great example of how partnerships can work and what can be achieved if we all work together. Food Cardiff is now about to embark on its next step and will publish its Good Food Strategy in September – a document that sets out our aims and ambitions for the next three years.”

[Sustainable Food Places](#) is a partnership programme led by the [Soil Association](#), [Food Matters](#) and [Sustain](#): the alliance for better food and farming. It is funded by the Esmée Fairbairn Foundation and The National Lottery Community Fund, and currently has 55 members across the UK.

[Food Sense Wales](#) is Sustainable Food Places’ national partner in Wales and supports Wales’ two current partnerships [Food Cardiff](#) and [Food Vale](#). It’s also currently supporting four new projects in Monmouthshire, Rhondda Cynon Taf, Powys and Blaenau Gwent, as they work to create their own partnership models and work towards becoming fully fledged members of the UK Sustainable Food Places Network.

Katie Palmer, Programme Manager at [Food Sense Wales](#) said: “I’m so pleased that Cardiff has been awarded Silver Sustainable Food Places Status becoming the first in Wales to achieve this important accolade.

“Food Cardiff was one of the founding members of Sustainable Food Places and has helped to pioneer a place based collaborative approach to food.

“This award shows the positive impact of people, communities, organisations and business working together to drive change. We now have an ambition to see a food partnership in every local authority in Wales, to create a network that would form the foundation for developing the vision, infrastructure and action needed to make Wales’ food system fit for Future Generations - something that could be recognised through local authorities’ Wellbeing plans,” adds Katie.

“This vision was also recently recognised by the Green Recovery Task Force and will be part of a collective drive for placing health and sustainable food at the heart of communities, helping to further develop a ‘good food movement’ in Wales.”

Food Sense Wales hopes that Cardiff’s success will encourage other areas in Wales to join in and to help lead the way in establishing and growing place-based infrastructure, contributing to the development of a ‘good food movement’ and wider community food strategies that will benefit the health, economy, sustainability and social prosperity of communities across South Wales.

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Notes to the Editor:

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About [Food Cardiff](#):

Food Cardiff believes that the food we eat has a huge impact on life in Cardiff - not just on people's health, but on communities and businesses, individual farmers and growers, and the environment too.

Good food creates strong, healthy, resilient communities. Food Cardiff acts as a hub for connecting people and projects working to promote healthy, sustainable and ethical food; acts as a voice for wider change as well as being the catalyst for changing the local food system in Cardiff.

Since achieving the Bronze Award in 2015, **Food Cardiff** has further developed and grown significantly and its impact at a city-wide level is now very evident. Here are some of the many highlights of the work achieved Food Cardiff and its partners and associated projects as it worked towards Silvers status:

- **Taking a strategic and collaborative approach to good food governance and action:** thousands of people contributed to the development of the new 2021 – 2024 Cardiff Good Food Strategy
- **SHEP:** In 2015 Food Cardiff facilitated a partnership between Cardiff Council, Sport Cardiff, C&VUHB to pilot the [School Holiday Enrichment Programme](#) (SHEP); known as Food and Fun. SHEP is a quality-assured scheme including meals, nutrition education, enrichment and physical activities.
- **Cardiff Growing Together:** In 2020, Food Cardiff co-ordinated two projects ([Cardiff Growing Together](#) and the [#GoodFoodCardiff Autumn Festival](#)). 5000+ households attended 55 free food activities. 20,000 vegetable plants were distributed and ~75% of recipients had not grown food before. Online cookalongs, recipe swaps and cooking classes resulted in 1,300+ meals cooked and shared. The projects gained high media coverage in [digital](#), print and broadcast. Events were completely community-led by over 30 local groups, ensuring a wide and diverse reach e.g. young parents, Asperger Syndrome group, multi-language recipe boxes, English and Welsh [online family puppet show](#).
- **Food Markets, Indie Businesses and Festivals:** Bessemer Road Wholesale Market sources local produce wherever possible, serving 27+ retail outlets and hospitality. Food Cardiff prevented a threat to the market and Cardiff Council have continued to ensure that the market has not been lost. Council-owned [Cardiff Market](#) is a hub of sustainable food enterprises (public and wholesale), with 14 new food traders joining historic suppliers (e.g. [Ashtons Fishmongers](#)). Stalls are publicly advertised at [an affordable rate](#). [Riverside Community Market Association \(RCMA\)](#) was established in 1998 with support from Cardiff Council. It has expanded to two more sites in the city, now welcoming 40 weekly traders collectively serving up to 2000 people. [“Fresh and Wild”](#), [Grangetown World Market](#) and a [Covid-friendly street food market](#) launched last year. Cardiff Council have allocated land, including [Cardiff Salad Garden](#); a [pilot hydroponics unit](#); temporarily [closing a main city-centre road](#) to create a 240-seat dining space with a [Cardiff-based app](#), enabling diners to order from 18 restaurants – majority independent; [permanently widening other roads for outdoor hospitality](#).
- **Sustainable Food Production:** Global Gardens ran [permaculture design course with Shift Bristol](#) (40 attendees), [Grow-your-own through the year](#) (12 attendees), one-day courses including: [Salad growing](#), [Permaculture](#) intro, [Forest gardening](#), [Permaculture suppers](#) and

screenings, [CSA trips](#). Global Gardens' new Climate Action 2021 programme is offering 10 climate action workshops (5 [garden](#), 5 [kitchen](#)). RCMA developed their own [community allotment](#) and market garden, [making Cardiff the first city in Wales to establish a traditional market garden for urban food](#). Riverside Market Garden, now [Coed Organic](#), is a certified organic CSA and continues to supply RCMA. Edible Cardiff member Stephen Watts runs [Ediculture courses](#), training 30 growers in/around Cardiff per year. Food Cardiff works with Tyfu Cymru who supports 430+ Welsh growers, delivered 500+ training days (e.g. [no-dig methods](#)), engages with 1000+ Welsh professionals. Though it's hard to disaggregate the Cardiff-specific element, 48 of the edible producers are based in the [Cardiff Capital Region](#), and many e.g. [Paul's Organic Veg](#) supply Cardiff.

- **Pantries and Food Co-ops:** Food Cardiff's Poverty Group [launched Wales' first Your Local Pantry in 2019](#) and subsequently supported the establishment of 3 more pantries, [2 FOOD Clubs](#), [3 community fridges](#) and a [collaborative meal delivery service](#). Food Cardiff's [community food retail network](#) connects projects and partners (e.g. dietitians, Cardiff Business School, Fareshare Cymru) to share best practice, resources and training ([intro workshops](#), [NSFL](#), Food Hygiene). In 2020-21, Fareshare Cymru redistributed 327t of food to 47 Cardiff projects, serving 778,571 meals. Food Cardiff has a [produce share directory](#).

About Food Sense Wales

Food Sense Wales is working to create a food and farming system that is good for people and good for the planet. We want to influence how food is produced and consumed in Wales, to ensure sustainable food and farming is at the heart of a just, connected and prosperous food system. To achieve this we believe that the environment; health and wellbeing; social justice, and the economy should be integrated in all policy thinking in Wales. We believe that this "food in all policies" approach can be achieved through research, cross sector collaboration and mobilising citizens and stakeholders as part of a "Wales Good Food Movement".

Food Sense Wales is a fund within the Cardiff and Vale Health Charity and hosted by the Cardiff and Vale Public Health team. Food Sense Wales takes a systems approach to food and farming in combination with strong working relationships with public, private and civil society organisations operating in and cutting across the food space in Wales and the UK.

Food Sense Wales delivers a number of programmes across Wales – many as part of UK partnerships – including [Peas Please](#), [Food For Life Get Togethers](#) and [Sustainable Food Places](#).

About Sustainable Food Places:

Sustainable Food Places (previously Sustainable Food Cities) is one of the fastest-growing social movements today.

Its Network brings together pioneering food partnerships from towns, cities, boroughs, districts and counties across the UK that are driving innovation and best practice on all aspects of healthy and sustainable food.

Sustainable Food Places is a partnership programme led by the Soil Association, Food Matters and Sustain: the alliance for better food and farming. It is funded by the Esmée Fairbairn Foundation and The National Lottery Community Fund.