



# foodvision

improving community health & well-being

## Oxford's Sustainable Cool Bike!



Oxfordshire PCT has added their cool bike (pictured) as a case study to the Food Vision Website. This small project provides a safe and hygienic method of collecting the unsold sandwiches from stores around Oxford City Centre and takes them to 'The Gatehouse' a community caterers' network centre offering food and other services for the homeless.

The project has been added as the first case study in the Food Vision's new 'Sustainability' section which aims to provide links to projects which show us how we can help act more sustainably through the way we serve, prepare, purchase, produce and dispose of food.

For more details on the coolbike project go to <http://www.foodvision.gov.uk/pages/oxford-coolbike>

## Healthy Tums in Brum

The Healthy Tums project, run by Birmingham city council environmental Health, aimed to give young people the chance to learn about the importance of healthy eating and preparing food safely in a fun way.

The cooking competition run in 10 schools throughout the city involved kids cooking a healthy meal in a hygienic way, with the finalists from each school judged by a top chef from a city hotel.

Birmingham has kindly shared a very large number of their competition resources and these are available on the Food Vision website. So this is a successful project which could be easily repeated in your area.

Go to: <http://www.foodvision.gov.uk/pages/healthy-tums-in-brum>

## Food Vision First Workplace Case Study – Experience Food at Work

Food Vision is really pleased to have added its first workplace healthy eating case study!

Experience Food at Work is a pilot initiative aimed at improving eating behaviours in Breckland Council through a number of interventions including, an honesty fruit bowl (pictured), chef visits and a healthy lunch pack delivery service.



The case study, focuses on Breckland councils, industrial estate located Dereham offices which provide no opportunities to buy a healthy lunch. After a healthy work place audit, staff were engaged to try to find some workable interventions, provide opportunities, and encourage staff to have healthy food in a healthy way at lunch time.

Further details, can be found at:

<http://www.foodvision.gov.uk/pages/experience-food-at-work>

## Food Vision 100<sup>th</sup> Case Study - Derbyshire Grows Great Grub!

Derbyshire Ground Work's Alan Withington has the honour of being the 100<sup>th</sup> Case study added to the Food vision website!



The project provides a practical food growing course to adults (and their children) that can easily be replicated at home, playgroups or schools

Alan puts his great success down to ensuring that learners were being given 'just the right amount' of knowledge to succeed in veg growing rather than trying to turn them into 'committed horticulturalists'.

For more information Go to:

<http://www.foodvision.gov.uk/pages/grow-great-grub>

## Apply now for the Food Standards Agency 2008 Local Authority Grants

The Food Standards Agency has announced the launch of the 2008/09 grant scheme for local food hygiene and healthy eating initiatives.



Grants of up to £10,000 are available for local projects on food hygiene, healthy eating or a combination of both. Applications are open to local authorities, trading standards regional groups, and food liaison groups in the UK

The closing date for applications in England, Wales and Northern Ireland is *29 February 2008*.

More information on the grant scheme and a download of the application form can be found on the Agency website. [www.food.gov.uk/enforcement/laresource/lahn grants/lagrants0809](http://www.food.gov.uk/enforcement/laresource/lahn grants/lagrants0809)

## £50 Million for Local Food projects

Local food is a £50 Million pound programme that will distribute grants to a variety of food related projects to help make local food accessible and affordable to local communities. Communities will benefit from improved health and wellbeing through exercise and better nutrition; strengthened local economies through the creation of social enterprises; and more sustainably through the better use of resources such as food redistribution and composting.

Local food will run from spring 2008 through to March 2015. Go to: <http://www.rswt.org/localfood/>

## New Guidance on Food and Health in Local Area Agreements

The FSA and LACORS have produced a joint guidance document on the role of food and health in Local Area Agreements (LAAs). The guidance was developed following a successful initiative by the FSA East Midlands Office and is aimed at councils, PCTs and their partners, and the Government Offices.

It includes information on the contribution that food and health issues can make to LAAs, how these relate to the National Indicators, and gives examples of actions that can be taken linked to the relevant outcomes and indicators. For more information go to: <http://www.food.gov.uk/enforcement/laresource/laa>

## Food Vision News Letter Subscription

You can receive the Food Vision newsletter direct to your inbox by subscribing on the Food Vision website.

Go to: [www.foodvision.gov.uk](http://www.foodvision.gov.uk)

## Mid Devon Council Get Cookin'

Tina Henry of Mid Devon DC has submitted her 2007 Food Standards Agency Grant winning 'Get cookin' project which took place in summer 07.

The project utilised cooking skills tutors in the community to run a series of courses for children, young people and young parents in a target deprived area. The aim of the project was to deliver a cooking skills course with an added element of food hygiene.

Mid Devon has kindly included all their evaluation resources for other to use as part of the case study. Go to <http://www.foodvision.gov.uk/pages/get-cookin-in-mid-devon>

## Food Standards Agency Launch Food Competency Framework

This framework, launched in December, is intended to help schools and community-based organisations provide children and young people with the foundation to make healthy food choices now and into adulthood.

Within the themes of diet and health, consumer awareness, cooking (food preparation and handling), and food safety, the framework will contribute towards helping schools develop a 'whole school approach' to diet and health.

Because they are progressive and cumulative from one age stage to the next, the framework will help children to develop a consistent set of food skills and knowledge.

For more details and to see the framework go to: <http://www.food.gov.uk/news/pressreleases/2007/dec/competencies>

## Potatoes for Schools

The British Potato Council has launched the Potatoes for Schools project. Schools registered (by 8<sup>th</sup> Feb) will receive a £5 voucher to cover the cost of seed potatoes, a container and compost. Schools can join the challenge to grow the biggest weight of potatoes!

<http://www.potatoesforschools.org.uk/email/november-07.htm>

### For more information please contact:

Food Vision, LACORS,  
Local Government House,  
Smith Square, London, SW1P 3HZ  
E-mail: [foodvision@lacors.gov.uk](mailto:foodvision@lacors.gov.uk)  
Tel: 020 7665 3888  
Web: [www.foodvision.gov.uk](http://www.foodvision.gov.uk)

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