



foodvision

improving community health & well-being

Food Vision welcomes Food Champions



The Food Standards Agency have announced that the 2009/10 Food Champion awards for local authorities are to be held via a new partnership with Food Vision.

The FSA were really pleased that lots of great projects applied last round and it was felt that this time all the applying projects should be shared on the Food Vision website.

The shortlist for the 09/10 Food Champion winners will be selected from case studies submitted to the Food Vision website between now and March 31st 2010.

This means that the application process will be shorter, and that the eventual winners will have already taken the first step in being Food Champions, sharing their best practice.

This year there will be two national champions, in the following categories:

- *Improving local food safety and food standards' (regulation) and*
- *'Improving community diet and nutrition',*

Five projects will be short listed for each category from case studies listed on the Food Vision website, shortlisted project leader will be invited to make a presentation to the assessment panel and the winners will be announced in July 2010.

Do you think that you have got what it takes to be a Food Champion? To start your submission go to:

www.foodvision.gov.uk/pages/food-champions, or visit

www.food.gov.uk/enforcement/workwithenforcers/goodpractice/foodchampion/ for more information.

Bumper crop of case studies on Food Vision



Food Vision have added 15 new case studies since the last newsletter in July.

A bumper crop of excellent projects!!

A number of those case studies are outlined in this issue but to see them all in detail visit

www.foodvision.gov.uk/whats-new

Plymouths toddlers toolkit

Plymouth's environmental health have added their Food Standards Agency grant winning toddlers toolkit project which provides a toolkit for teaching health and food safety messages to 0-3 year olds and their parents. The toolkit was developed in partnership with the local PCT and children's centres across the city. The resource is available in full from Plymouth's website.

www.foodvision.gov.uk/pages/toddlers-toolkit

Cooking with Auntiji

The 'Cooking with Auntiji' project promotes and helps sustain the rich and diverse culinary traditions within the Ismaili Muslim community and equip Ismaili youth with cooking skills that reflect Ismaili heritage but which also provide them with a healthier option.

The project is based around the Ismaili Nutrition Centre a resource for anyone who enjoys traditional foods of African, Middle Eastern, Central and South Asian origin. The Nutrition Centre features a library of recipes annotated with a traffic light system and healthy eating tips.

www.foodvision.gov.uk/pages/cooking-with-auntiji

Antrim healthier takeaways



Antrim Council have submitted their healthier takeaways project where they worked with local businesses to help

make their dishes healthier and to raise awareness of healthier lifestyle choices in their customers. The project aims to contribute to improved health and well-being and reduced levels of obesity in the Antrim area.

<http://www.foodvision.gov.uk/pages/consultations>

Westminster promote safer ChiP

The CHiP project (Chinatown hygiene in partnership) aims to raise food hygiene standards through concentrated working with Chinese businesses in Westminster's famous china town.

Based on good local evidence the project took a phased approach, working on prerequisites such as cleaning and pest control, and went on to use a HACCP based approach. The project showed excellent results in terms of both community relations and improved standards.

www.foodvision.gov.uk/pages/chip-chinatown-hygiene-in-partnership

Bristol update cooking from scratch

'Cooking from Scratch for Key Community Workers' is Bristol's latest instalment in its ongoing cooking from scratch programme.

This element is a series of practical cooking courses aimed at empowering community workers with the knowledge and confidence to teach cooking skills to their client group.

The courses focused on building confidence in teaching practical cooking skills, preparing and cooking healthy meals from scratch and providing up to date nutritional information and user friendly resources. The 'train the trainers' project was established to build more sustainability into the programme.

<http://www.foodvision.gov.uk/pages/key-workers-cooking-from-scratch>

Get elfi @ work



Rushcliffe Borough Council ran their Get 'Elfi @ Work' campaign using an innovative character to deliver clear

health messages about giving up smoking, healthy eating and increased physical activity at work.

The project, aimed at small businesses in the borough, was the East Midlands regional winner of the Food Champion award last year.

<http://www.foodvision.gov.uk/pages/get-elfi-work>

Cardiff's riverside market



RCMA Social Enterprise Ltd. has added a profile of its award-winning Riverside Market in Cardiff to the Food Vision website. The market has been in place for ten years and has become the largest farmers' market in Wales.

The project outlines the reasons for the success of the market but also set out some of the new projects currently under development in this deprived area of Cardiff.

www.foodvision.gov.uk/pages/rcma-social-enterprise-riverside-cardiff

Add your project to Food Vision

Do you want your food project to join these on the Food Vision website? Contact Food Vision to submit your case study foodvision@lacors.gov.uk

For more information please contact:

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The views expressed in this newsletter are not necessarily those of LACORS, CIEH, the FSA or LGA unless specifically stated.