

SFP Bronze and Silver Awards Application Form 2023

This form is for completing an SFP Bronze or Silver Award application. **If you are considering applying for a Gold Award, please contact the SFP team at sfpawards@soilassociation.org to discuss the process.**



Before starting your application, please fully read this form as well as the following documents:

- SFP Awards: Guidance for applicants: [SFP Awards - Guidance for applicants.docx](#)
- SFP Awards: Activity and Impact: [SFP Awards - Activity and Impact.docx](#)

SECTION 1: Information about your partnership and your place

Please complete the following (*= compulsory):

Name of your partnership*:
Bwyd Sir Gâr Food
Name and contact details of person/people leading on this application*:
Augusta Lewis (Sustainable Food Places Officer for Carmarthenshire)
Geographic region which this award will represent*:
Carmarthenshire
Award you are applying for*:
Bronze

List of Acronyms

BSGF- Bwyd Sir Gâr Food

CFN- Carmarthenshire Food Network

CAVS- Carmarthenshire Association of Voluntary Services

CCC- Carmarthenshire County Council

HDda- Hywel Dda University Health Board

SF&G- Social Farms & Gardens

NRW- Natural Resources Wales

PHW- Public Health Wales

UWTSD- University of Wales Trinity Saint Davids

FSW- Food Sense Wales

CHF- Castell Howell Foods

SFP- Sustainable Food Places

SPF- Shared Prosperity Fund

RDP- Rural Development Programme

PSB- Public Services' Board

WG- Welsh Government

WIMD- Wales Index of Multiple Deprivation

Please provide us with background information about your place*: Advisory word limit: 400 words

This is to help the panel understand the context in which you are working. *You may include (but not limited to): Population and demographic information, location/geography & economic and social challenges.*

ANSWER:

Geography, Economy and Population

'Carmarthenshire is predominantly an agricultural county, with only the southeastern area having any significant amount of industry. The best agricultural land is in the broad Tywi Valley, especially its lower reaches. Much of the county is upland and hilly. The Black Mountain range dominates the east of the

county, with the lower foothills of the Cambrian Mountains to the north across the valley of the river Towy. The south coast contains many [historic] fishing villages and sandy beaches.

The principal towns in the county are Ammanford, Burry Port, Carmarthen, Kidwelly, Llanelli, Llandeilo, Newcastle Emlyn, Llandovery, St Clears and Whitland. Although Llanelli is by far the largest town in the county, the county town remains Carmarthen, mainly due to its central location.

Agriculture and forestry are the main sources of income over most of the county of Carmarthenshire. On improved pastures, dairying is important. On upland pastures and marginal land, livestock rearing of cattle and sheep is the main agricultural activity. Llanelli, Ammanford and the upper parts of the Gwendraeth Valley are situated on the South Wales Coalfield.

The census showed a population of approximately 190,000 in 2021 with a median age of 46 years. 97.2% of respondents in the census described their ethnicity as 'white.' Whilst the number of people describing themselves as having a life-limiting disability was 11.1% ¹

Welsh Language

In 1931, 82.3 per cent could speak Welsh and in 1951, 75.2 per cent. By the 2001 census, 50.3 per cent of people living in Carmarthenshire could speak Welsh, with 39 per cent being able to read and write the language as well.

The 2011 census showed a further decline, with 43.9 per cent speaking Welsh, making it a minority language in the county for the first time. However, the 2011 census also showed that 3,000 more people could understand spoken Welsh than in 2001 and that 60% of 5-14-year-olds could speak Welsh (a 5% increase since 2001). A decade later, the 2021 census, showed further decrease, to 39.9% Welsh speakers - the largest percentage drop in all of Wales.²

Social Deprivation

Carmarthenshire has twenty-nine wards in the top 30% of 'most deprived communities on the Wales Index of Multiple Deprivation. These include five wards in and around Llanelli and Ammanford in the top 10% of most deprived, nine wards in the top 20% and fifteen in the top 30%.

How have you considered equity, diversity and inclusion in the structure and work of your partnership *? Advisory word limit: 300 words

ANSWER:

Each member of the steering group is bound by the Equality, Diversity and Inclusion policy of their respective organisation. Within our strategic food partnership, Bwyd Sir Gâr Food, our commitment to an equitable local food system is laid out in the [vision](#).

Similarly, the [Terms of Reference](#) for our steering group states that '*Bwyd Sir Gâr Food sets priorities based on feedback from Carmarthenshire Food Network...and representative of a broad cross-section of the population of the county (including marginalised and minority voices)...We will work*

¹ <https://www.ons.gov.uk/visualisations/censusareachanges/W06000010/>

² <https://en.wikipedia.org/wiki/Carmarthenshire>

collaboratively putting the community at the centre of our work... in an inclusive, co-productive and non-hierarchical way where all participants feel valued.'

CFN, represents the grassroots food system on strategic steering group. Within the Network there is strong representation from those working with lived experience of food insecurity. This is represented by the Community Food Providers cluster and Wider Community Support cluster of the Network.

In practice, across our project work we proactively endeavour to create safe spaces for people supporting them to look after their mental, physical and social wellbeing. This was evidenced recently in our successful [Food System Development Strategic Shared Prosperity Fund project](#), led by CCC, including giving special consideration to ensure that *'Any new opportunity and resource will be equally accessible and proportionately presented to support Protected Groups... Across the project strands we will ensure that we both meet the tailored communication and engagement reach with these Protected Groups... All communications will be produced bilingually as a minimum standard...The approach will be focussing on celebrating our Welsh Culture and Heritage through food, sustainability and health.'* (Pp40)

Additionally, our SFP Officer has been involved with an Equality, Diversity and Inclusion review working group at her host organisation, SF&G. The emphasis working to dismantle seen and unseen barriers to participation. See [Our Vision: People and Communities reaching their full potential](#).

SECTION 2: Local food activity and impact

Please read SFP Awards: Guidance for applicants: [SFP Awards - Guidance for applicants.docx](#) before completing this section.

Please describe the activity and impact of local food work delivered in your place within the last three years against the relevant key issues (1-6) and action areas (A and B) below.

We advise that you keep answers to within 600 words for each action area (i.e. for each A and B under the key issues). Whilst you won't be penalised for going over this limit, this will help the panel focus on your main achievements. For sections C, 250 words is the mandatory limit.

For Bronze and Silver awards, there are mandatory actions for some key issues. These are laid out in *SFP Awards - Activity and Impact*: [SFP Awards - Activity and Impact.docx](#). This document also provides a broad benchmark for each award, rationale for SFP's inclusion of each key issue, and example actions for each action area.

Key Issue 1: Taking a strategic and collaborative approach to good food governance and action

Action area A: Establish a broad, representative, and dynamic local food partnership

A list of our current strategic steering group members (BSGF) can be found [here](#). BSGF has met monthly since its inception 16-months ago. The minutes from these meetings can be found [here](#). All members of the steering group have signed up to our [multi-stakeholder agreement](#) that guides our ways of working. BSGF was formulated by stakeholders within [CFN's steering group](#) with the intention of taking forward a strategic whole-county approach, with CFN representing the grassroots.

CFN is represented on the strategic steering group (BSGF) by the CFN Officer. Additionally, the SFP Officer and other members of BSGF sit on CFN's steering group ensuring close coordination and coherence between the two groups. This [infographic](#) provides an overview of how the strategic and grassroots network interact.

BSGF partner organisations have recognised food as being key to the delivery of strategic policy objectives at a local level. This includes the [Carmarthenshire Public Services' Board](#) which is tasked with the development and delivery of a local Wellbeing Plan under the Wellbeing of Future Generations Act (2015). BSGF submitted a public consultation response to shape the development of the [2023-2028 plan](#). Recently published, the plan contains two clear objectives relating to developing a sustainable and equitable local food system.

Objective 1: 'Ensuring a Sustainable Economy and Fair Employment'

- *To prepare and publish a local food strategy*
- *To work towards developing an integrated food system.*

Objective 2: 'Improving Well-being and Reducing Health Inequalities'

- *To support the delivery of the 'Healthy Weight, Healthy Wales' programme.*

BSGF brings together key strategic stakeholders for collaborative work that can facilitate the delivery of objectives identified in the following:

- [CCC's Corporate Strategy 2022-27](#), including providing 'nutritious free school meals to every primary school child' and identified with CCC's Procurement Strategy, increasing '[local public procurement from 53-70%](#).' (See this [film](#) for more on Carmarthenshire's commitment to procure more local agroecologically produced fruit and vegetables), and [Wales Online article](#) on CCC's plans to diversify use of their rural estate, including fruit and vegetable production for public sector procurement.
- NRW's [Southwest Area Statement](#) which identifies the food system as one of the three main factors impacting on natural resources.
- HDda's '[A Healthier Mid and West Wales Strategy](#)' including stating that '*our focus is not just on traditional NHS services, but working with others in areas like social care, housing, education, employment, leisure, food and the environment.*' Cross-sector work, particularly between CAVS (3rd sector), CFN and HDda's Community Health Improvement team has been particularly useful in delivering against this objective (I.e., [Nutrition Skills for Life training](#) in community settings). The HDda representative on BSGF also sits on a Food Systems Working Group at the health board planning for implementation for more local and sustainable procurement as outlined in the recent [North Star Transition Food System Feasibility Study](#).

At the FSW Food in Communities Conference hosted by BSGF in Carmarthen in 2022, the leader of CCC- Cllr Darren Price, reiterated his cabinet's commitment to recognition of the central role a healthy and sustainable food system plays in delivering against multiple strategic objectives in this [film](#).

Action area B: Develop, deliver, and monitor a food strategy/action plan

Between May 1st, 2022-June 30th, 2023, BSGF's activities were developed and tracked against the six-key areas of the SFP framework within a [14-month working plan](#). Additionally, during this time a strand of the [Resilient Green Spaces](#) programme, led by SF&G, to develop a food hub to aggregate and supply local agroecologically produced fruit and vegetables to the public sector took place in Carmarthenshire. This was coordinated locally by the SFP Officer. This project plan and delivery timeline can be found [here](#).

To ensure a place-based approach that reflects what is needed and wanted by the grassroots, a [survey \(hosted by CCC\)](#) was developed. This has attracted 175 responses to date from residents, businesses, organisations and town/community councils. Additionally, a series of workshops in which 54 CFN members participated was held. Additionally, sessions with our Community and Commercial growers cluster, and our Community Food and Wider Community Support cluster were carried out, results of which can be found [here](#). An overall summary of our findings can be found [here](#).

The results led to the design of four successfully funded projects. This includes:

1. Welsh Government Ministry of Social Justice [Local Food Partnership Development Grant](#) (led by CAVS through BSGF) running from June 23-March 24. See the delivery plan [here](#).

2. UK Government Shared Prosperity whole [Food System Development Project](#) (led by CCC through BSGF) running from October 23-Dec 24. This project will [expand the team](#) including continued employment for the SFP Officer (hosted by SF&G) and CFN Officer (hosted by CAVS) as well as Project Manager, Project Admin, Comms Officer, Dietician, Head Grower, Assistant Grower (hosted by CCC). A summary of the project can be found [here](#), and the delivery plan [here](#).

3. UK Government Shared Prosperity Fund [Machinery Ring and Tool Hub for Growers](#) pilot which includes further developing a 'library of things' for small field scale vegetable production and associated training (led by SF&G through BSGF) running from October 23- Dec 24. The delivery plan is currently in development.

4. Carmarthenshire Food Resilience Project – Funded by Welsh Government through the Supply Chain Cooperation and Development Fund. - The main output of this works has been to develop a Local Food Strategy for Carmarthenshire.

The Chair of BSGF, as Food Development Officer at CCC with input from BSGF, has been working with the PSB to develop a [countywide food strategy](#) for Carmarthenshire's public sector organisations. It maps out a comprehensive medium-term (3-5 year) and long-term vision (10-15 year) for a more resilient, diversified and local food system that supports the local economy, net-zero ambitions, nature recovery and health and wellbeing. The strategy is in its final stages of development, consulting over 400 public and organisational stakeholders at local, regional and national levels, through surveys, focus groups and interviews, with a recent stakeholder workshop event attracting over 60 strategic leaders from the county. It is due to be formally launched this autumn with all county PSB members expected to adopt the strategy and action plans in Spring 2024.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Key Issue 2: Building public awareness, active food citizenship and a local good food movement

Action area A: Inspire and engage the public about good food

From Nov 2021-June 2022, the Ministry of Social Justice's Wales Poverty Alleviation Fund supported the development of CFN to foster an inclusive countywide food system. This included the aim of increasing membership and activity across CFN to reduce food insecurity and increase access to good food. The final report can be found [here](#).

To date, we had limited budget for communications and web content development/management. In addition to the development of [CFN web pages](#), [BSGF webpage](#), member mail lists held at CAVS and a [map of members](#) developed and hosted by CCC, the CFN [Facebook](#) group attracted nearly 500 followers. We have recently been successful in receiving a significant uplift in our ability to communicate our work more widely through UK Shared Prosperity [communications project](#) (Pp7).

This will include an integrated BSGF and CFN website to enable BSGF to significantly move forward our aim to 'build a good food movement' from Oct 23-Dec 24 and beyond.

Starting in Oct 24, the CFN and SFP Officer will run a series of eight 'Food for Thought' community meals and citizen's food assemblies (Oct-Dec 2023) in towns that are part of CCC's [Ten Towns Initiative](#) and wards high on the [Wales Index of Multiple Deprivation](#) (i.e., Carmarthen Town and Llanelli).

The [Ten Towns Initiative](#) led by CCC has been working with the consultancy Afallen to identify community priorities in relation to accessing healthy food. The final report can be found [here](#). These events will serve to gain the final grassroots input to formulate 'pledges' for individuals and organisations as part of our countywide food charter due to be launched in 2024. Additionally, these events will allow for co-design of community food initiatives in these towns including mapping of existing assets, working with CCC's Estates Team to identify additional green assets where appropriate, supporting the development of multi-stakeholder groups around bespoke projects, supporting with infrastructure investment and training dependent on need (for instance, [Gardeniser Pro](#), Nutrition Skills for Life, garden or kitchen equipment for grow-cook-meal share initiatives). CCC have recently worked with BSGF to identify a potential 5-acre LA owned site that can be used for community growing initiatives near Carmarthen Town should a suitable stakeholder group from the town be formed with support from the CFN Officer. We have recently approved the Senior Asset Manager at CCC joining BSGF steering group for the duration of our Food System Development project (Oct 2023- Dec 2024) to create closer working for this end. Within SF&G's national team, we are also able to draw on the planning advice and expertise of the [Community Land Advisory Service](#) (CLAS).

Two issues of CFN's news bulletin '[Good food Stories](#)' were shared widely across the county electronically and in paper form. These included 10 case studies of exemplary projects across the private, community and public sector. CFN also developed a guide to food hygiene and safety for community food providers for offering fresh and short dated foods was developed with CCC's Environmental Health Team, and healthy eating guidance developed in collaboration with HDda's Community Health Improvement team which were disseminated widely (see the final report).

The beginning of a video library of case studies and practical 'how to' films from CFN members were collated [here](#).

The SFPs Officer, Chair and members of BSGF have presented on our work from in a variety of different local, regional and national forums. See [here](#) (Pp2) for full details. This includes a [CCC press release](#) on attaining SFP membership; [BBC Radio Wales County Focus](#) detailing our work on public procurement; Panel discussion contribution at the [Wales Food and Farming Conference 2022](#) on the 'Power of Local Food Partnerships' and 'Local Sustainable Public Procurement'; Presenting the [Sustainable Food Hubs advocacy report](#) at the Pierhead Building at the Welsh Senedd to a cross-party audience of Assembly Members and wider stakeholders at a [project celebration event](#); ; Demonstrating tools and equipment from our library of things for growers (to be launched shortly) and [contributing to discussions in the Community+Food+Agroecology](#) area of the Royal Welsh Show; Speaking on [Cardigan Internet Radio](#) Climate Show about the work of BSGF and CFN.

Action Area B: Foster food citizenship and a local good food movement

CFN represents [over 100 member organisations and businesses](#) across the county's grassroots food system. The Network was formulated by Jamie Horton at CAVS in February 2021, partly in response to the covid-19 pandemic, but quickly became a free membership network representing of organisations across the food system with the intention to '[connect, support and share](#)' as part of the wider vision. Minutes from CFN meetings can be found [here](#).

Members of CFN fall into four cluster groups: Private sector (including sustainable food producers, chefs using local ingredients and sustainable food retail), community growers, community food projects (including foodbanks, hot food projects, pantries, social supermarkets etc.), and wider community support groups (e.g., mental health support services, warm homes scheme).

Field trips for CFN members have included trips to [Swn y Coed One Planet Small Holding](#), [Castell Howell Foods](#) Distribution Centre, [Foothold Cymru](#) and [Carmarthen Food Bank](#). Practical training sessions, supported by SF&G through Resilient Green Spaces have included analysis of nutrient density in vegetables with [GRFfN](#), [Scaling up Horticultural Production](#) (machinery study trip to [Troed y Rhiw Organics](#)), [Soil Health for Veg production](#), and [apple tree grafting](#) at the [Bishop's Park](#).

Restrictions due to the pandemic limited face-to-face interaction during this first project, but we held regular bi-monthly whole and cluster group meetings that included presentations on the following:

Introduction to SPFs by the SFP Officer, [Nutrition Skills for Life](#), [Ysgol Bro Banw-Big Bocs Bwyd](#), [NEST Wales Warm Homes Scheme](#), [PLANED- Wales Community Food Distribution Initiative](#), [TYF Adventures](#), [FareShare Cymru](#), [Tir Coed](#), [Foothold Cymru](#), [Incredible Seed Library](#) and [SwperBox CIC](#) Healthy community freezer/frozen meals

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

As a partnership we have worked with the Estates team at CCC to secure a 100-acre county farm holding, [Bremenda Isaf](#), to develop a [strategic 'public land to public plate'](#) (P6) strand as part of our wider [UK Shared Prosperity Food Systems Development Project](#). During the first phase (Oct 23-Dec 24) this project will develop an intensive no-dig agroecological market garden and some small field scale production, with the intention of feeding 500 local school children at two primary schools seasonal and local vegetables in a [CCC led 2-year school meals pilot](#). This project, developed by BSGF Chair, will involve a wide range of stakeholders (including pupils and catering staff) in menu redesign around seasonality, nutritional value and sustainability.

At Bremenda Isaf County Farm, 1 and 5 acres will be put under cultivation with two full-time employed growers. There will be a feasibility study to identify opportunities for developing the farm beyond the initial phase. The growers and wider BSGF members will offer volunteering opportunities (minimum ten), as well as exploring opportunities for green/social prescribing, cooking and nutrition skills development. This will p inviting particularly include school and community group engagement.

Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

Action area A: Tackle food poverty

In November of 2021 CAVS successfully obtained a Ministry of Social Justice grant, through the Wales Poverty Alleviation Fund, to develop CFN. It also focussed on how to increase the supply of fresh food to those facing food insecurity. The purpose of the funding was to:

- support community food organisations in the here and now to meet the needs of households living in food poverty
- support communities to invest in initiatives that help tackle the root causes of food poverty and food insecurity and develop healthy, sustainable solutions which involve the communities that are affected
- support an increased number of people facing food poverty by strengthening existing community food initiatives across the local authority area including a focus on activity that helps to address the root causes of food poverty.

The final report can be found [here](#).

Carmarthenshire, together with the activity of other SFP partnerships across Wales, was recognised by the Ministry of Social Justice as creating a more equitable food system and opportunities for accessing nutrient dense fresh foods across communities with a subsequent Local Food Partnership Development Grant (running from April 2023-24). After extensive consultation with CFN members as outlined previously, [BSGF formulated a project plan with three strands](#), (Community Growing Advocates, Community Cooking Advocates, Wider Community Support), and was successful in obtaining this fund (see details of our planned 'Food for Thought' community engagement events to initiate the process of co-design with eight communities under Key Issue 2, Action Area A). The foundations laid in this funded piece of work will be built on to Dec 2024 through our UK SPF Food System Development Project. Additionally, we have worked with the Community Food Providers cluster to co-design a series of events that will ensure more 'wrap around' support for those accessing emergency food services. This includes sharing of best practice, understanding referral pathways, volunteering and training opportunities for service users, and better signposting for wider support to alleviate factors that led to food insecurity. The CFN Officer has been appointed to facilitate the delivery of this work.

Within the Network we have a cluster of members offering alternative and inclusive retail models. Examples include the [Big Bocs Bwyd at Ysgol Bro Banw](#), a [social supermarket/community food club offering balanced discounted shops aligned with the Eat Well Guidelines at Foothold Cymru](#), and [community fridge at Canolfan Maerdy](#). We also work closely with [FareShare Cymru](#) surplus redistribution as a CFN member, enabling them to develop local relationships with community organisations leading to two new drop off/collection points in Carmarthenshire in 2022 (Carmarthen town and Llanelli).

We encourage all CFN Community Food Providers to train staff/long term volunteers through the Nutrition Skills for Life programme to embed practice supportive of a healthy diet at their settings. We will have increased capacity to offer these courses from our successful Food Systems

Development bid throughout 2024 (36 places on level 2. Once participants have completed their qualification, they are able offer level 1 accredited and [‘Get Cooking!’](#) courses in their settings.

Working with guidance from CFN, in addition to warm hubs projects in 2022 CCC funded a variety of food projects across the county. This includes the following:

[CETMA](#): Working in partnership with Nurture Gwenllian (Nurture Magu) to deliver community cooking workshops in Kidwelly. The cooking workshops are designed to be simple, cost effective and are what people will need during this cost-of-living crisis:

- Best slow cooker recipes to save time and money
- Steaming to save money
- Best things to cook in Air fryers
- Bulk Cooking

[Cegin Hedyn](#): This is a volunteer operated community kitchen and *‘pay what you can’* canteen from the previously known “Cellar Cafe” in the Lamma Street Centre.

They use surplus ingredients from local farms, growers, businesses and surplus food charities to create a hot, homemade, nutritious, affordable lunch and provide a warm and welcoming environment within which to enjoy it. The project will extend provision and support those experiencing food poverty and will also provide opportunities for volunteering thus increasing human connection and skill sharing. They will provide a space for people experiencing isolation and loneliness.

[Glasbren](#): Seeding Community Growing projects. Provision of a series of free training and workshops for developing competent and confident food growers and home cooks, from seed to plate, literate and empowered in nature-friendly food growing practices and simple, seasonal cooking methods.

[Foothold Cymru](#): The Slow Cooker Club will provide use of slow cookers to enable more people to cook warm, nutritious food without running up big energy bills, which will be Pat tested on return and as data indicates that a slow cooker costs 18 pence per day to run, but the initial capital outlay is around £50 for a large capacity cooker, which is un-affordable following discussions within the community. The scheme will operate within the context of the Community Food Hub, which also incorporates a Food Pantry, cooking lessons, food waste minimisation support, a community composting site, community fridge, support for growing, and other provision designed to support people to maximise household income in the face of the cost-of-living crisis.

BSGF members and the SFP Officer sat on the steering group for Planed’s recently concluded [Wales Community Food Distribution Initiative](#) supporting the setting up of affordable community fresh food hubs across Carmarthenshire. One notable success in this project was the [weekly hub at the Gwenllian Community Centre in Kidwelly](#).

The SFP Officer and Chair of BSGF sit on the [Carmarthenshire Food & Fun](#) holiday enrichment programme steering group, led by CCC working to support the further development of the

programme rollout across the county focussed in areas where there are the highest numbers of pupils accessing free school meals.

Action Area B: Promote healthy eating

Since its inception in February 2021 CFN, and then BSGF have worked with HDda Community Health Improvement to ensure key community food staff/volunteers attended and complete [Level 2 Community Food and Nutrition](#) training enabling them to deliver accredited training in their own settings. Since February 2021 the following community organisations have staff/volunteers that have completed level 2 training: [Threshold DAS](#), Foothold Cymru, [DDAS](#), [Barod](#), [CAVS](#), Swperbox CIC, [Llanelli Multicultural Network](#) and [Planed](#).

Foothold Cymru staff have delivered level 1 and Get Cooking! at their [Back to Basics](#) growing site and outdoor kitchen in Llanelli, and the HDda Community Health team has recently supported the [Carmarthenshire Flying Start](#) team to deliver level 1 Come and Cook.

Through BSGF's recently successful UK SPF Food System Development project strand '[Community Connections and Improving Community Access to Healthy Food](#)' (Pp37-38), we have gained funding to employ a Band 6 Dietician from Oct 2023-Dec 2024 to deliver Nutrition Skills for Life to 36 participants from across CFN's Community Food Providers cluster, as well as for key staff in other community and public settings such as schoolteachers, teaching assistants and public sector catering staff. Additionally, we will be coordinating closely with Coleg Sir Gâr's [Cook 24](#) programme, which has also recently successfully gained UK SPF support for cooking skills building delivered by accomplished local chefs in community settings.

Developed during 2021, [The CFN web library](#) offers links to resources, recipes and information on healthy eating. Our successfully funded 'Communication's Stand' of the Food System Development project will provide resources and expertise to revamp and expand these pages, including local and seasonal resources.

Working with the Estates Team CCC to identify community green assets that can be used for new community growing initiatives, across the identified towns and town high on the Wales Index of Multiple Deprivation, will enable greater access to fresh and seasonal ingredients in communities. Where a community desire is identified, support will be offered through both the Local Food Partnerships Development grant and built on through Food Systems Development project for [community grow-cook-meal share initiatives](#) (see Q4 and Q5). This will enable support for both the growing and skilful incorporation of seasonal, sustainable and local produce working to draw in support from Cook 24 and HDda's Community Health Improvement team (existing level 2 qualified NSFL graduates).

Additionally, we will work continue to work with CFN's Community Food Providers cluster, led by the CFN Officer and Cluster lead- Trussel Trust Carmarthen Food Bank manager (Miriam Jones), to share best practice to develop '[wrap around support](#)' and '[wider community connections](#)' (see Q5). This includes making and linking with local community gardens and kitchens, to enable those entering emergency food services to join in with grow-cook-meal share initiatives, nutrition knowledge (formal and informal learning) and food preparation skills building. Additionally, wider community support in the form of better volunteer and staff training on signposting to services that can help address the root causes of food insecurity (e.g., debt advice and support).

Working with PHW and HDda Community Health Improvement Team, in May 2022, 500 copies of the [Eat Well guide](#) were distributed via CFN's Community Food Provider cluster.

[The Childhood Measurement Programme \(2021-22\)](#) (p8) offers evidence that Carmarthenshire has the highest percentage of overweight 4-year-olds (31.4%) in Wales. This summer we have worked with FSW to deliver the second phase of the '[Courgette Pilot](#)', '[Veg in Schools](#)' through the Carmarthenshire Food & Fun programme. This has included working with CCC to prepare recipe bags and cards and arranging and [accompanying school farm visits](#). Carmarthenshire schools have received a wider range of regionally grown seasonal and sustainable veg to incorporate into their programme. This has been distributed by BSGF member business, CHF. Healthy recipe cards and ingredients 'Baglen Bwyd' were also supplied to participating families funded by CCC. We are collaborating with the Food & Fun team at CCC to develop edible perennial summer fruiting food gardens at schools in the programme (mainly soft/forest fruits) which can be utilised during the summer holiday enrichment programme for activities.

We are working with staff at CCC to develop a school competition, 'Bwydlen Ein Bro' ('Menu from Our Area'), to engage children in thinking about local and seasonal ingredients. We will continue to work with the Food & Fun steering group to identify opportunities to encourage more schools to join the programme, particularly those in the wards highest on the WIMD.

Members of BSGF are regularly in contact with schools across the county that are doing pioneering thematic work linked to the food growing, cooking and nutrition. This includes supporting secondary school Ysgol Bro Dinefwr's outdoor learning area '[Natur](#)' which includes fruit and vegetable cultivation, and orchard. CCC's Associate Educational Support Advisor has recently supported a cluster of ten schools in the Amman Valley, working with celebrity Welsh medium veg grower, [Adam yn yr Ardd](#), to support food cultivation, skills and resource sharing between the schools.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

We have been approached by the Welsh Minister for Health, Eluned Morgan MS, and her team this September to discuss collaborative working to act as a local delivery partner for the [Earthshot Prize](#) to support schools develop innovative thematic food systems projects. This would be linked to the [new curriculum for Wales](#) and focussed on the interlinked issues of health and environmental crises. The Minister's Assistant has been invited to our October BSGF meeting to discuss this collaboration further.

Key Issue 4: Creating a vibrant, prosperous, and diverse sustainable food economy

Action area A: Put good food enterprise at the heart of local economic development

Led by BSGF based at CCC, the recently commissioned [Local Food Supply and Procurement](#) (May 2023) report by [Landskar](#) comprehensively analyses the existing local supply including production across food and drink types, local processing operations, current retail, box schemes and food hubs, distribution and wholesale. It evaluates and identifies supply and demand in both the local public and private sector with a particular focus on CHF's operations as Wales' largest food logistic

and distribution provider, current labour trends, and the perspective and challenges for primary producers. Though this reports primary focus is on analysing opportunities to increase public procurement, it provides a detailed insight into the current economy of our local food system.

During the SF&G [RDP Sustainable Food for Local Prosperity pilot \(food hub pilot\)](#) we supported ten sustainable food growing businesses to access new markets. This included Swyn y Coed, [Cwm Cou Organics](#), [C&M Organics](#), [Banc Organics](#) and [Hooma Hu](#). By enabling access to a new market, the public sector, we provided confidence, as well as access to training and equipment to ready our fledgling sustainable edible horticulture sector to expand.

Land use in [Wales is predominantly permanent grassland for livestock](#), and WG have an ambition to increase tree cover on farms to 10% as part of its Net Zero strategy. Supporting horticultural diversification on farms will allow farmers to access new revenue streams to meet changing requirements under the new [Agriculture \(Wales\) Act 2023](#) and access the Sustainable Farming Scheme. As part of our [UK SPF Food System Development project](#) (p7) SF&G will facilitate a national conversation including other organisations such as [Coleg Gelli Aur](#), [Landworkers' Alliance](#) and [Farming Connect Horticulture](#), focused on training pathways for diversification into edible horticulture for existing landholders as well as for new entrants.

Our UK SFP Machinery Ring and existing RDP funded library of things will reduce the need for investment in equipment for livestock farmers that would like to try vegetable cultivation for the first time. As public sector institutions are bound by the [seven aims](#) of the Wellbeing of Future Generations Act (2015). Sustainable public procurement for meals can deliver against these aims as well as those set out in the [Carmarthenshire local wellbeing plan](#) including 'ensuring a sustainable economy and fair employment' and 'responding to the nature and climate crisis.'

[Cywain](#) have supported various Carmarthenshire food and drink enterprises to develop and access markets. They foster enterprise within three clusters: fine foods, honey and seafood. In 2022, in collaboration with CHF, organised a [study tour](#) of Carmarthenshire food and drink businesses. Cywain also has a [directory of local producers](#) across the county and Wales.

Part of diversifying the local food economy is ensuring a culturally appropriate narrative that recognises and celebrates diverse and sustainable food heritage and its links to language and geography and a sense of continuity in a time of change and uncertainty for the farming community post-Brexit. Member BSGF steering group, Lecturer in Welsh Food History at UWTSO Tir Glas, Carwyn Graves, has recently written a popular book ['Welsh Food Stories'](#) celebrating food culture across Wales with Carmarthenshire examples.

Glasbren CIC, members of CFN, regularly host an event for growers in Carmarthen, [Seedy Saturday](#), which brings together the growing community for workshops, panel discussions, demonstrations, stalls from local businesses and for seed swapping. Similarly, CFN members, the [Incredible Seed Library](#) provide open access to vegetable seed of local provenance freely supporting the development of locally adapted varieties suited to the unique climatic conditions of West Wales. CFN member, [Dinefwr Orchardeers](#), recently supported by SF&G hold a collection of heritage apple trees and offer an apple juicing service to the public. SF&G also facilitate a local

orchards group, regularly bringing together those managing orchards across the county to share skills and knowledge.

The [Regional Skills and Learning Development Plan](#) (SW Wales) comprehensively analyses the current workforce, skills, key findings and recommended actions for the Food and Land Management sector. The [Regional Skills and Development Career Guide to Food and Land Management](#) (SW Wales) offers advice and support for career pathways and signposting, including to local providers through [Tasty Careers](#).

The [Carmarthenshire Economic Recovery and Delivery Plan](#) prepared for CCC recognises that 'Localism [is key] - building strong, sustainable and durable communities reliant on local businesses, local resourcefulness and local support. At this level, the greatest impact of COVID-19 has been on sectors with relatively low levels of productivity which are nonetheless of key importance for our recovery, and include businesses in retail, food and drink, tourism/accommodation and culture.' (p6). Similarly, CCC's [Local Innovation Strategy](#) recognises the key role of agrifood business and short supply chains in the foundational local economy.

Action Area B: Promote healthy, sustainable, and independent food businesses to consumers

CFN has collaborated with CCC to produce an [interactive map of members, including producers](#). Additionally, this map and CFN itself brings together sustainable producers, chefs and caterers and food retail outlets to promote shorter supply chains and support for Carmarthenshire's foundational economy. CCC has recently supported the development of a [new food market](#) in Carmarthen town. CCC have developed an accredited [Tourism Ambassador Scheme](#), with the aim of ensuring more money from the 2.3 million visitors to the county is spent locally. The scheme offers an opportunity for local food and drink businesses to access this market. Additionally, CCC have developed a range of '[larder trails](#)' across the county. Similarly, the [Discover Carmarthenshire- Food & Drink](#) directory signposts both visitors and locals to independent food businesses. The Chair of BSGF, in their role as Food Development Officer at CCC, is looking at working with colleagues to further develop the [100% Sir Gâr](#) labelling to reflect local and sustainable provenance, encouraging registered businesses to reflect this in practice.

In CCC's [Moving Rural Carmarthenshire Forward](#) report (p17), it states '*A significant part of this place-based approach will be a greater focus on nurturing the sectors that can be considered the foundations of our local economy - care, food, housing, energy, construction etc. In Carmarthenshire, the agricultural and transport sectors with its associated business network should also be considered as part of our foundational economies. These are the types of services that we as citizens rely on, daily.*' The report led to the [Ten Towns Initiative](#) to support regeneration, the circular and foundational economy.

[CFN Facebook page](#) offers a platform for local food businesses and markets to promote their activities, events, upcoming jobs etc. CFN's newsletter '[Good Food Stories](#)' showcases local independent businesses that champion use of sustainable and local food. For example, award winning independent restaurant [The Warren](#), [Ty Gwennol oat m**k](#), [Talog Farmer's Market](#), and [Banc Organics](#).

Through a series of local chef/supplier events, led by the Food Development Officer at CCC, we are bringing together local growers, producers, cooks and customers to signpost healthy and sustainable food., highlighting independent food businesses and promoting connections.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Key Issue 5: Transforming catering and procurement and revitalising local and sustainable food supply chains

Action area A: Change policy and practice to put good food on people's plates

Working in the evolving Welsh policy context, BSGF has been acutely aware of the key policy drivers and strategic objectives, in relation to food, that the public sector must fulfil. The Chair of BSGF has recently gained WG Backing Local Firms (Innovation) funding for a pilot to redesign the county school menu for a '[Future Generations Menu](#)' to trial in two schools (500 pupils) over two-years, increasing sustainable seasonal and local ingredients to demonstrate responsible public procurement aligned with the seven areas of the [Wellbeing of Future Generations Act \(2015\)](#). For this, we have developed an objective analysis and measuring tool for food products currently used in public sector Kitchens, the Future Generations Menu. BSGF is using this to support the CCC Leisure Catering Dept, we are facilitating healthy and sustainable menu development supported by HDUHB Dietetics team and CCC Food Development officer. This will take the shape of a traffic lighting system and once tested robustly it can guide a wider policy integration as part of the CCC Leisure Food and Beverage Strategy. This school meals pilot will include supplying agroecologically produced vegetables from the county farm ([strategic land to public plate](#) strand of our wider Food System Development project), as well as supporting a wider cohort of growers to scale-up and supply to this pilot. Additionally, this will enable CCC to demonstrate 'socially responsible procurement' aligned with requirements in the [Social Partnership and Procurement Act \(2023\)](#). We are also supporting CCC to integrate food growing in open spaces as Supplementary Planning Guidance as part of the [Preferred Strategy in the Local Development Plan](#).

As a partnership we have supported the development of a Sustainable Food Plan for one of our key partners – University of Wales Trinity St Davids, a copy of the plan can be found [here](#) as part of their Strategic Pan 2023-25.

In addition to the above, the SFP Officer and BSGF Chair have participated in roundtable discussions and [consultation responses on the proposed Food \(Wales\) Bill](#), WG's Community Food Strategy, and emphasising the role of local food partnerships and sustainable food in response to the [Wellbeing Commissioner's Office consultation setting priorities for their 7-year plan](#).

In addition to upcoming work including the Strategic Land Management (public land to public plate pilot) and Wellbeing of Future Generations Menu (school meals pilot), the main work to date on this area has been through our [Rural Development Programme Sustainable Food for Local Prosperity \(Sustainable Food Hubs\) pilot](#) as part of the pan-Wales Resilient Green Spaces programme led by SF&G in collaboration with Land workers' Alliance, Development Trust Association and Shared Assets. The pilot was delivered in Carmarthenshire by BSGF, SF&G and CCC. The aim of this pilot was to aggregate locally grown fruit and vegetables, via a food hub based at [Foothold Cymru](#), to supply into the public plate using an Open Food Network online platform. This learning from the pilot culminated in an [advocacy document](#) aimed at Welsh Government calling for more support for sustainable horticultural production in Wales, and how public procurement can create a secure market giving confidence to both new entrants and for on-farm diversification opportunities. Currently only 6% of fruit and vegetables on the public plate are of Welsh origin compared to 94% of dairy and 76% of meat and poultry.

Action Area B: Improving connections and collaboration across the local supply chain

Through the [Sustainable Food Hubs pilot](#), we developed relationships with the catering and procurement teams at CCC, including the Leisure Catering and Care Catering Departments. We can build on these relationships to continue supply beyond the pilot CCC maintained settings including [Awel Tywi Care Home in Llandeilo](#) and [Pembrey Country Park café, Yr Orsaf](#). Whilst the care home procured mainly root vegetables for its existing menu, the café procured a selection of less usual seasonal produce for its specials menu. On a weekly basis the food hub manager, based at Foothold Cymru, would contact participating growers and upload available produce using [Open Food Network](#) software to an online ordering platform for public sector customers.

Throughout the pilot we were limited by CCC's current tendering and procurement framework (limited to £5K spend throughout the pilot). However, it facilitated broader conversations with CCC about access to public sector markets for local small-scale producers. Soon, the council will be moving to the Caerphilly Procurement Framework, which will allow for greater 'sub-lotting' of contracts to allow for access from smaller suppliers and specific engagement between the suppliers and local producers.

We worked with a cohort of ten growers (a mixture of certified organic, non-certified agroecological and conventional) throughout the pilot offering peer-to-peer skills share to ensure best environmental practice, and a commitment through an aspirational [grower agreement](#) was adopted to safeguard nature recovery, climate and waste reduction outcomes. We also sought expertise from successful local agroecological market gardeners to purchase a 'library of things' for no-dig agroecological intensive market garden to small-field scale production to enable the cohort of growers, and the wider CFN members, to upscale production. The aim is to increase capacity to feed into a model of aggregation (food hub) to enable multiple small horticultural businesses to access new larger markets for their produce. The library includes a range of equipment such as Jang Seeders, wheel hoes, two-wheel tractor and attachments. This will be housed at the county farm and added to via the UK SPF Machinery Ring pilot (Aug 23-Aug 24).

Carmarthenshire currently has very little edible horticulture production with our main agriculture being dominated by dairy, beef and lamb production. The intention of BSGF, supported by SF&G, has been to use the hub model and public procurement to grow the edible horticulture sector, embedding best environmental practice as the norm.

The above project has enabled us to plan our next phase through our UK SPF 'Strategic Land to Public Plate' strand developing the county farm with the intention for it to serve as a training site for farmers wishing to diversify, as well as new entrants. The county farm will show what can be grown in Carmarthenshire, supplying to the public sector ([Future Generations/School Meals Pilot](#)) and hospitality working with CHF, which has an existing logistics and distribution network throughout the county and across Wales. Our learning from this pilot and expand aggregation of existing supply and supply directly from the county farm to the school meals pilot and other public procurement or private sector opportunities as they arise.

As part of our early UK SPF Food Systems Development project, we will be commissioning a feasibility study to further explore routes to market as well as increasing horticultural production for supply to public, private and third sector from the county farm and aggregation of wider private sector supply.

Through the Food Resilience project we commissioned [research](#) and development work to understand the specific barriers within the regional horticulture sector to setting up working cooperative that would be at sufficient scale to meet the needs of the public sector. It provided us with in-depth knowledge of the local supply chain, including capacity challenges and recommendations for actions directed at enabling a more integrated local food system.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Key Issue 6: Tackling the climate and nature emergency through sustainable food & farming and an end to food waste

Action area A: Promote sustainable food production and consumption and resource efficiency

Working with the Community Health Improvement and Public Health representatives, we are working to promote a climate friendly diet and improved health through an increase in fruit and vegetable consumption. Currently children in Wales, on average, only eat 2.4 of the recommended 5+ portions of fruit and vegetables per day. According to the UK Government commissioned [National Food Strategy](#), the promotion of higher fruit and vegetable intake and lowered consumption of red and processed meat, aligned with the proportions recommended in Eat Well guide (including reduced intake of free sugars and increased intake of dietary fibre),

would have a less impact on the climate compared with current dietary patterns, as well as reducing the incidence of diet-related disease. We are embedding this message through the Nutrition Skills for Life programme for communities.

As well as promoting a shift in dietary patterns towards a more climate friendly and local diet, aligned with healthy ratios and portion, and promoting and supporting land use diversification, we are supporting increased production of agroecologically produced fruit and vegetables through offering training and support through CFN for skills share/peer-to-peer learning and short courses for agroecological production methods for our Producers and Community Growers cluster (see Key Issue 2, Action Area B). For instance, we recently offered a course in soil health in no-dig agroecological cultivation systems focussed on natural fertility building in compost using fermented teas and inoculations to eliminate the need for artificial inputs.

Our soon to be launched 'library of things for growers', funded by the Rural Development Programme and SPF, is aimed at encouraging no-dig/low-till agroecological methods of cultivation including direct seed drills, broad forks and a brash woodchipper to improve soil health and carbon sequestration through minimal disturbance.

Our strengthening relationship with CCC's Estates team looking at the green assets that can be made available to communities across the county (to be established through deeper community stakeholder groups facilitated by the CFN Officer to 2024), and offering training and skills development through for ten community growing advocates, funded by UK SPF, and facilitated by SF&G through [Gardeniser Pro](#), will enable communities to grow and consume local sustainable fruit and

As part of the RDP Sustainable Food Hubs pilot, we are supporting our cohort ten of growers to use the [Farm Carbon Toolkit](#) in Sept-Oct 2023 to help build an evidence base for the efficacy of local sustainable procurement of fruit and vegetables in reaching Net Zero targets.

The county farm 'public land to public plate' project aims to model very best environmental production methods developing an intensive no-dig agroecological market garden as well as trialling small field-scale legumes for the soon to commence [Future Generations Menu](#) school meals pilot. Within this pilot there is the intention to traffic light current school meal ingredients, looking to replace those in the red with more sustainable alternatives. Additionally, double the portion of vegetables to 112g per child per day, and to replace 30% of red meat (as recommended by the National Food Strategy) with nutritionally equivalent portions of plant protein (legumes) using the [Saffron nutritional profiling](#) toolkit.

BSGF has recently joined a steering group, led by NRW, developing an ecologically sensitive farming and educational opportunity at an NRW owned 40-hectare site (Abermarlais/Brown Hills). NRW steering group members are involved with a working group within their organisation, 'Bridges to Future Food' group exploring transformations in Wales' future food system.

Action Area B: Reduce, redirect, and recycle food, packaging, and related waste

CCC's [Waste Strategy](#) sets targets aligned with Welsh Government's 'Beyond Waste' strategy. The strategy states 'We will align with the policies and targets set within the Welsh Government

strategies with a clear focus on a circular economy, net zero carbon pledge, cleaner environment, and a strategy to further develop the good work already achieved by Wales and our standing as third best recyclers in the world.’ Diverting biodegradable waste from landfill is a priority for achieving this aim and CCC has developed a [resource page](#) on reducing food waste. This includes information on composting and collections, as well as toolkits developed by [Love Food Hate Waste](#) on recipes with leftovers and facts on the impacts of food waste.

Food waste is collected weekly from households and public sector institutions. Organic waste (green garden waste, cooked and uncooked food waste) goes to [Cwm Environmental Ltd.](#) In Nant-Caws in the east of the county. Food waste is processed through an anaerobic digestion process to produce electricity that is fed back to the grid and matches 2% of the electric usage of [CCC which sources 100% of its electricity from renewable sources](#). Green/garden waste that is collected by CCC and composted at large scale by Cwm Environmental provides a commercial compost ‘Merlin’s Magic’ for sale, but it is also offered for free by the tonne to community growing projects across the county. For example, as part of the Food Sense Wales’ [Veg in Communities conference 2022](#) held at [Yr Egin](#), the Welsh Language TV channel S4C’s headquarters in Carmarthen, [Wales’ Sustainable Food Coordinators and Veg Advocates came together to construct and plant a veg bed](#) for use by Yr Egin’s community Welsh-medium outreach work, to mark and celebrate the event. Cwm Environmental provided 3 tonnes of municipal compost for free for this activity.

As previously mentioned, FareShare Cymru are a member of CFN, supplying surplus food redistribution to organisations across Carmarthenshire. ‘Since March 2022 [to May 2022] three new community projects in the county have become subscribers to FareShare, receiving 50kg of surplus food per week for redistribution. Alongside the existing members in the county, this means that 3250kg of food that otherwise would have been wasted has been saved through the course of the project.’ ([See Wales Poverty Alleviation Fund Final Report, p18](#)).

[Swperbox CIC’s Big Freezer project](#) (see p43), funded by CCC through the Wales Poverty Alleviation Fund, through which surplus produce and financial donations led to the creation of 3000 healthy frozen cooked ready meals (with the minimum of 2 of 5 recommended portions of veg) that were distributed to community organisations working with those facing food insecurity across the county, as well as being freely available in [Carmarthen Community Fridge](#) in a ward high on the WIMD. Through the course of this project, it was calculated that 940kg of food that would otherwise have been thrown away was redirected.

One of the main focusses of the Wales Poverty Alleviation Fund project between Nov 2021-May 2022 was to enable, build confidence and have skills for community food providers, especially those redistributing surplus food, to incorporate more surplus and short-dated fresh foods in their offer. Since its inception in Feb 2021, CAVS has funded 24 staff/volunteer members of CFN to gain their Food Hygiene Certificates at level 2, and 16 to gain their level 3 qualification. Additionally, [a guide](#) (Pp44-45) was created in collaboration with CCC’s Environmental Health team for an easy ‘how to guide’ to ensure food safety principles are embedded at community food settings. The aim was to promote the further uptake of community fridges across Carmarthenshire.

Other members of CFN that re-distribute surplus food to reduce food waste include Cegin Hedy, CETMA, Foothold Cymru, Canolfan Maerdy, CETMA, as well as the Trussell Trust Foodbanks in Carmarthen, Llanelli and Ammanford.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

FOR PANEL USE ONLY

Comments from the panel on your application:

Outcome of application:

Recommendations for onward progress: