

SHROPSHIRE GOOD FOOD PARTNERSHIP Seasonal Learning Circle - Beltane 

Monday 28th April 2-3.30pm
Let's talk about food quality



Under a materialistic worldview food quality is predominantly defined as yield (profit/acre). To support a paradigm shift of self-realisation, that we are all one and interconnected, we need a new definition (or personal understanding) of what food quality is, based on the regeneration of health and wellbeing of all nature (including humans).

[Register here](#)

SHROPSHIRE GOOD FOOD PARTNERSHIP **WEBINAR**

Monday May 19th 2025
12.00 -1.00pm

Connecting Classrooms Through Seeds and Sustainability.

A webinar for school sustainability leads, teachers, support staff, governors and pta members

Led by Daphne Du Cros, Shropshire Good Food Partnership as part of the Schools Food Web Project

ZERO 2030



SHROPSHIRE GOOD FOOD PARTNERSHIP **Building Resilience Webinar Series: Setting up & running a local farmers' market in your community**

April 8th, 10-11.30

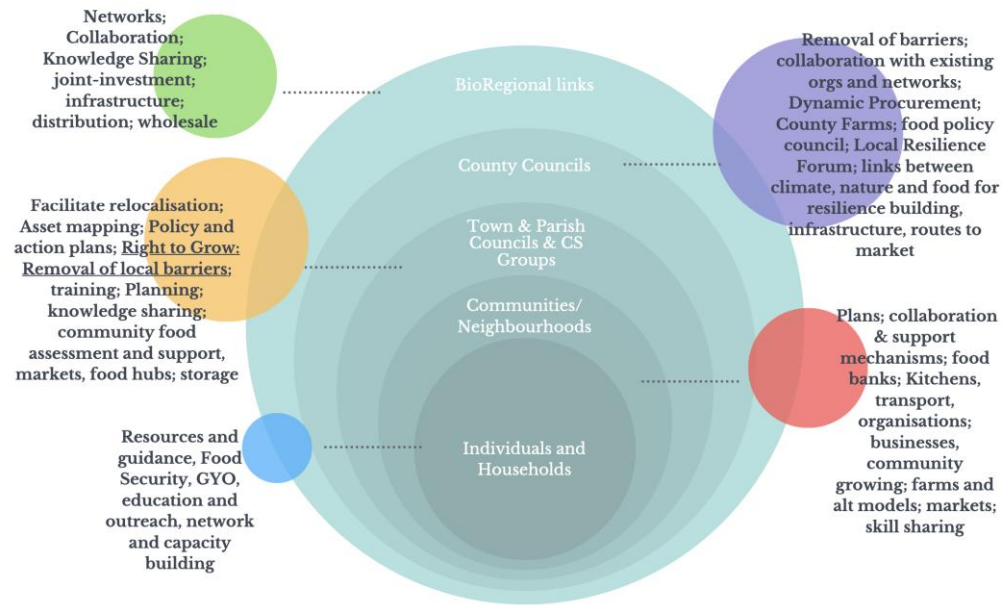


Relocalising our food system is an essential way to build resilience in communities, support food producers, grow our local economies and get real, quality food to the public.

Join Tish Dockerty, manager of the Local to Ludlow Producers' Market for this webinar on "How to set up and maintain a local farmers' market". We will also be joined by Bradley Russell of Birmingham's Moseley Market and Farm Retail Council Member.

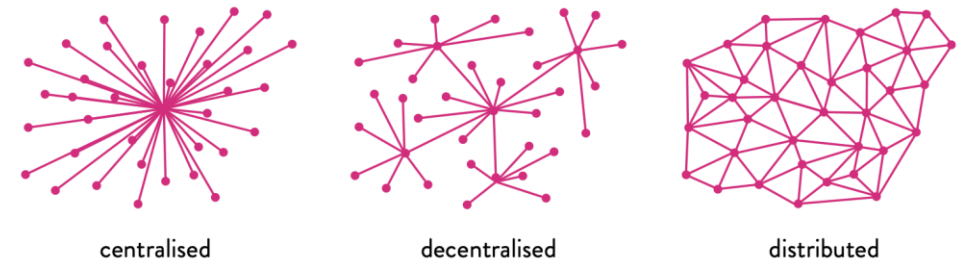
REGISTER VIA EVENTBRITE LINK

Building out Civil Food Resilience



Plus:Businesses & food related sectors, Farms, retailers, abattoirs, trainers, food champions, wholesalers, transport, water, land managers, foresters +++++,

Figure 8: Centralised, decentralised and distributed flow systems



Source: Baran / RAND Corporation (1962)³⁴

School Food Web

Engaging stakeholders, building partnerships, and fostering a supportive network creating a strong foundation for the school food web and ensure its long-term success in promoting sustainable food practices, nutrition education, and community engagement.



Roadmap



BASELINE ASSESSMENT

Conduct an initial assessment to establish a baseline of the school's food system. This could include emissions from food procurement, transportation, processing, storage, preparation, and waste management. Pupil questionnaires should be part of this process.



DATA COLLECTION

Collect data on food purchasing practices, including the distance food travels to reach the school, the types of transportation used, and the packaging materials involved. Estimate emissions associated with food waste and disposal, considering decomposition processes and landfill emissions.



QUANTIFICATION OF CARBON FOOTPRINT

Use carbon footprint calculators to assess food-related emissions to quantify the carbon footprint of the school's food system. Calculate emissions associated with different food items based on factors such as production methods, transportation distance, and packaging materials.



INTERVENTION

Identify projects that can be implemented as part of the school food web initiative, focusing on those expected to reduce carbon emissions. These may include growing, sourcing food locally, reducing food waste, promoting plant-based meals.



BUILD A SUPPORT SYSTEM

Strengthen the Schools Food Web by introducing stakeholders, partners, mentors. Share best practice between schools, through teacher/catering/admin events. Involve parents, teachers, community, local growers farmers and businesses. Communicate and celebrate success. Provide resources and training.



POST-IMPLEMENTATION

After implementing the chosen initiative, collect data on the changes in practices, energy consumption, waste generation, and other relevant parameters. Engagement questionnaire with pupils, staff and parents. Focus groups.



COMPARISON AND ANALYSIS

Compare the baseline with the post-implementation results to determine the reduction in emissions attributed to the school food web initiative. Look at the contributions of different interventions to the overall carbon reduction, identifying which strategies were most effective in reducing emissions.



REVIEW AND ADJUST

Consider factors such as scalability, cost-effectiveness, and co-benefits (e.g., improved nutrition, community engagement) when evaluating the success of the implemented initiatives. Review support, further funding requirements and help needed.



CELEBRATE AND COMMUNICATE

Using community newsletters, social media, and school websites, share updates, success stories, and upcoming events related to the school food web. Recognise and celebrate achievements, such as harvest milestones, cooking competitions, or community partnerships, to build momentum and inspire continued participation.



REPORTING

Prepare a report summarising the findings including the methodology used, key results and implications for future action. Share with stakeholders, including school administrators, teachers, students, parents and community members, to raise awareness of the environmental benefits of the school food web initiative and encourage ongoing support and participation.



SCHOOLS FOOD WEB



- **School Engagement & Partnerships:** We have engaged 20 primary schools and 10 partner organisations, each contributing to various project elements. This collaboration has built a strong foundation for sustainability in the schools.
- **Food Audits and Roadmaps:** Every school completed food audits, helping assess their needs and create tailored roadmaps for sustainable food practices. These roadmaps have been shared across schools to align future efforts.
- **Gleaning Project & Farm Visits:** Four visits to Greenacres Organic Farm engaged 120 children, where they learned about organic farming, wheat and oat production, and flour processing. The farm will provide flour for a whole-school bread-making project for 600 children in the summer term. Additionally, pumpkins, courgettes, pears, apples, and damsons were gleaned, some of the produce was processed, and used in a special lunch with parents, featuring apple sauce, roasted pumpkin, and apple cake. Three schools also visited Fordhall Organic Farm for workshops.
- **Training & Workshops:** Various workshops have been delivered to both staff and students. Two Letting Off STEAM CPD workshops have been completed, with the final event held in March. GRFFN training sessions were held for 10 schools, and a Citizen Science Project will begin in February. Additionally, 12 workshops with Ben from OsNosh have been scheduled, focusing on food-based activities, community kitchens, and garden visits. Two year long, after-school growing clubs have been supported, and 20 additional workshops have been delivered, covering topics like planning new growing plots and making soups with reception classes. The Food System Live event on February 10th provided an opportunity for positive engagement, bringing together staff from schools to further skills and encourage the work started by this project. We have also supported a local secondary schools year 7's to take part in the national CanTeam initiative, with the help of Shrewsbury Food Hub it was adapted to a surplus meal for 100 people.
- **Micro-grants & Equipment:** The project awarded 15 micro-grants, totaling £15,000, to support food system sustainability efforts. These grants have funded everything from cooking and gardening equipment to wormeries and seeds.
- **Sustainable Food Systems:** We have implemented several initiatives to enhance sustainability, such as composting efforts. Master Composter sessions have been delivered across 18 schools, with ongoing sessions scheduled. Furthermore, 15 schools received funding for Hot Bin Composters to improve food waste management.
- **Juicing & Smoothie Projects:** Engagement has been strong through our juicing pilot, with Weston Rhyn Primary School participating in smoothie workshops and creating a "smoothie" fruit allotment. Fruit bushes have been ordered for continued growth. Four schools also took part in surplus smoothie bike sessions, collecting approximately 30kg of surplus fruit per school, engaging around 1500 pupils.
- **Let's Go Zero Programme:** Six schools have signed up for the Let's Go Zero programme, committing to reducing carbon emissions and achieving Net Zero by 2030.
- **Citizen Science:** The Growing Real Food For Nutrition Citizen Science Project commenced in February 2025. Students will collect and analyse data on the nutritional value of fruits and vegetables, enhancing their understanding of the impact of food choices on health and the environment, empowering them through science.

