



eden project

Growing Collaboration in Food & Well-Being Event

17th October, 2008
Held at the Eden Project



GOVERNMENT OFFICE
FOR THE SOUTH WEST



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Executive Summary

In 2007, Peter Cloke, Director for Children and Learners at Government Office South West and Dean Ashton, Director for Children, Young People and Families Services at Cornwall County Council after discussions with John Ellison at Eden Project, asked Eden to convene a day with national and Cornwall organisations to discuss working together for children, young people and their families on the issues of good food, health and sustainability.

The first event convened at Eden Project in December 2007. The discussion examined ways the diverse sectors, organisations and communities could share perspectives to facilitate and improve cross-sector collaboration and find ways to work together to improve outcomes for the communities they served. An underpinning objective being to explore ways to improve synergy between community-led 'bottom up' and sector led 'delivery' approaches through improved cross-sector collaboration and implementation. To this end both organisations and key individuals from the voluntary and community sector, social enterprises, NGOs, business, and statutory sector attended the first Dec 7th discussion forum.

At the Dec 7th 2007 event consensus was achieved to establish a Task Group specifically to improve and develop cross-sector collaboration, to improve exchange of information and ideas, to look at and facilitate possible collaborations and achieve a better understanding of our various activities. This cross sector Task Group convened quarterly in 2008, developed and agreed terms of reference, vision, aims and a set of objectives to take this vision and aims forward.

Vision

Improved health and wellbeing by improving access and opportunity to grow produce and eat healthily for all through organisation and communities working together effectively.

Aim

Delivering and improving outcomes for all through growing, preparing and eating food within sustainable communities

A series of objectives¹ to achieve over a longer term were agreed and approved by members of the Task Group to support this aim. Action plans for taking forward the collaborative aims of the Task Group as a cross sector forum included convening annual cross sector forums and quarterly meetings of the Task Group. The second annual forum was convened under the banner Growing Collaboration in Food and Well Being to consult and canvas views, experience and expertise across the statutory sector, NGOs and third sector organisations and representatives of communities engaged in practical growing projects linked to food, health and sustainability.

On the 17th October, 2008 a "Growing Collaboration in Food and Well Being" event was held at Eden to bring together a wide range of people working towards enhancing local growing opportunities and food and health education. There were roundtable discussions on the themes such as Resources Needed, Access, Local Growing and an information gathering workshop. The outcomes and findings from the day can be found in this report.

¹ See TERMS OF REFERENCE FOLLOW ON PAGE 4

Outputs from this consultation forum have informed the further development of an action plan to improve collaboration and support growing.

The main outcomes from the day ...

Further refine the Growing Collaboration Group organisation and Sustainable Food Partnership, linked to the Cornwall Sustainable Partnership and the Health and Wellbeing Board. Once the consultation period is over then the report will be circulated as widely as possible. Contact will be made with other groups to ensure this work compliments the work of other sectors. Once a year, the group will organise a standing conference to continue to promote networking and learning. Identify and pursue funding avenues to fund further work and commission and use research to drive this agenda forward.

Through the assistance of a coordinator, we will set up a sustainable hub for collation, distribution and management of information. We need to secure funding for this post. It will involve the mapping of activity in Cornwall and identify gaps. Seek examples of best practice and collect evidence of the benefits of growing and eating healthily, identifying barriers. Actively encourage resources to be shared and encourage pro-active communication and collaboration.

In the arena of procurement and provision of food, we look to support a system for purchasing from small growers and encourage both public and private sector to source locally.

We are aware that an important aspect of this work will be one of cultural change. We look to make positive use of social marketing, to create synergy in the community and across sectors with initiatives which resonate with the aims of this forum. For example, Lottery funded programmes such as 'Local Food', or campaigns such as Change 4 Life and other community driven initiatives. We look to change buyer and consumer attitudes through education and encourage public and private incentives for growing local.

Following the recommendations of the report, we will explore means and ways to improve collaboration between stakeholders to support improved health and wellbeing, improved access and opportunity to grow produce and healthy food for all through organisations in Cornwall and the communities they serve working together in common purpose.

Members of this growing collaboration in health, food and sustainability will collectively explore practical means to coordinate information exchange and means of supporting people to achieve our aims though working with stakeholders across all sectors.

Working together for Good Food, Health and Sustainability Task Group

Terms of reference

Aim

Deliver and improve outcomes for all through growing, preparing and eating food within sustainable communities

Outcomes

- Increased involvement of young people in growing food
- Reduction in trends of increasing obesity
- Increase skills for growing food for all in communities
- Increased take up of nutritional school meals
- More families eating together and making commitment to eat together
- Increased access to opportunities for growing and cooking both in and outside formal educational settings
- Increase in locally and sustainably produced and procured food
- Improved school attainment

Objectives

- Ensure this work dovetails into the Sustainable Communities Strategy, LAA, Health & Well Being Board and the priorities within the Children and Young Peoples Plan
- Set up forum/network to:
 - ◆ share practice
 - ◆ exchange information
 - ◆ broker links between different sectors and exploit areas for collaboration and broker delivery partnerships
 - ◆ identify where there is activity by geography and sector
 - ◆ identify gaps
 - ◆ contribute to asset mapping
 - ◆ build on and work with existing community assets
 - ◆ linking communities of place and of activity
 - ◆ making links /partnerships for accessing funding for delivery /empowerment partnerships
 - ◆ identify blockages/barriers in implementing this vision

Values

Communities includes all children, young people their parents and carers including a focus on 'hard to reach' groups. This work is based on **values** of sustainability, empowerment, engagement, inclusivity and partnership working with the public/private/and third sector. The **principle** that underpins the work is one of action and outcomes focus.

1. Introduction

With the support of Government Office for the South West GOSW, The Eden Project has brokered a collaborative cross sector network with Cornwall County Council, Children and Young Families Services and Cornwall Health and Well-Being Board.

On the 17th October, 2008 a Growing Collaboration in Food & Well Being event was held at The Eden Project. It was attended by over 90 delegates from across Cornwall and beyond, mainly from the public sector but also from the voluntary, community and social enterprise sectors as well as a small minority of private sector representatives. There was a real mix of on the ground community participants' project deliverers, middle managers and planning and strategy policy makers.

The day consisted of presentations, roundtable discussions and an information gathering workshop.

The aim of the day was to give an opportunity for those across different sectors to share approaches, issues and successes and to generate collaborative solutions. The workshop activities aimed to gain views on the current situation and thoughts for the future as well as try and identify if there are common skills groups and identify gaps and challenges.



Chair: Peter Cloke of GOSW

2. Roundtable Discussions

There were 7 roundtable themes, most of which went through 3 separate sessions through the day. These themes were determined in advance by the working group and facilitated by members of the working group on the day. Each roundtable lasted approximately 30 minutes and had a maximum of ten people per theme. Most themes had 3 sessions apart from Access, Field to Fork and Resources Needed which each had two sessions.

The themes and key points from the discussions are listed below:

2.1 Access

An example of good practice, Kehellend Local Produce Market was highlighted as working well. The challenges to working together were highlighted as access to projects, transport etc, limited knowledge of what is available, lack of staffing/ volunteers and resources often due to funding and/or constricting legislation, perceptions of growing need to be changed and benefits of change need to be highlighted and there is a general loss of growing skills that needs to be addressed. Education in schools needs to improve with regard to food safety, growing and cooking skills. Planning laws should look at the placement of fast food restaurants and look at the design of kitchen and dining areas in new builds, both in the private and public sector.



Key Recommendations;

- Increase knowledge of what is happening locally
- Pool resources
- Improve access through improved awareness of healthy eating
- Celebrity endorsement
- Improved planning laws around public health

2.2 Farm to Fork

The challenges to working together were identified as poor, unclear communication, the cost and volume of produce produced locally, the need of producers to meet changing consumer demands, and an ineffective supply chain. It was identified that there should be a strategic change in procurement policies, a consistent message from government and stronger local food links/hubs. Education needs to start at grass roots level and schools within communities could organise markets. The mind set of the consumer needs to change in order for consumer led change to take place. Communities need to be re-engaged with local producers, there should be education of procurers of local food as to what is available. There should be opportunities for small scale producers to expand and co-operation that benefits all parties involved.

Key Recommendations:

- Change buyer and consumer attitudes through education

- Local products into local markets – engagement with producers, good proactive models, farmers markets, co-ops, food hubs.

2.3 Local Growing

It is important to work together to maximise resources, expand concepts and increase diversity of ideas. The profile of edible landscapes and community smallholdings should be raised.

There is a need to support intergenerational learning and share knowledge and a need for an information point for community growers to communicate their needs to, gain advice and assistance to help them overcome barriers. Access to land is a big issue and it was felt that often strategic plans restrict long and short term use of land for growing and there is often a lot of “jumping trough hoops” in order to move forward.

Key recommendations:

- A person with specific remit to collate, distribute and manage information
- Create a system of purchasing from small growers.

2.4 Resources

The challenges to working together were highlighted as the need to divert existing resources to fill gaps, the need to engage and connect people, to share data and communicate effectively. Again this highlights the need for a central resource and a system to enable people to talk to each other.

It was deemed that there should be more social marketing, opportunities for learning/sharing information, a Parish Council lead contact, inclusion of community networks and for different sectors to work with each other.

Key Recommendations:

- Start using business marketing techniques for engagement
- Marketing plan for communities
- Pool resources

2.5 Food, Health & Well Being

There is a need to actually understand food, where it comes from, what it actually is (for example what plant did you have for breakfast?), and the costs involved.

There is a need to address the perceptions of food, for example, burgers are not always unhealthy, healthy food does not mean it has to be boring. A different approach to educating with regard to nutrition, there is needed different creative methods of bringing food into everyone’s lives.

Food should be seen as a contribution to well being, there should be a move away from “Healthy” food, food means different things to different people.

There are added benefits to growing food such as increased activity, increased knowledge of community and social interaction skills, which leads to increased well being. Reconsider food as an enjoyable experience.

Increase the knowledge of it, how to use it, how to enjoy it and everyone open to it.



Fragmenting of the community affects food growing together, however there is a revival of interest in local growing and this should be capitalised on. All sectors of the community should be encouraged to become involved to break down barriers and give the whole community a sense of responsibility and belonging, making some minority groups more integrated and increasing others knowledge and understanding of these groups.

Food should be integrated into a number of agendas, from central and local government policies and the national curriculum.

Corporate involvement should be encouraged and large organisations encouraged to think local. There needs to be understanding on both sides.

The challenges were identified as planning systems, lack of knowledge, skills about food, healthy eating especially with regards to 2nd generation cooking capabilities, these could be overcome by getting food on the agenda of a wider range of professions.

Key Recommendations:

- Use creative methods to bring food and good nutrition into everyone's lives
- Aim to grow and procure food locally
- Encourage public/private incentives for growing local.

2.6 Learning

The challenges were identified as a lack of skills in growing, funding, a limited understanding of the agenda and that language is sometimes a problem.

Schools are constrained by the National Curriculum.

There were a number of areas identified where work could be done. There is a need to develop a system for sharing information, map what is currently going on and identify the gaps. There should be a change in culture to promote growing and healthy eating and funding routes need to be identified.

Cooking facilities should be improved both in schools and community

buildings and the use of them increased, alongside an increase in extended

services (breakfast clubs, gardening clubs etc). Training for all should be increased and rural studies and cooking

brought back into schools. A culture change is needed. Teachers that have

strived to introduce growing have noticed that it is really beneficial.

Increase family learning capacity.



Key recommendations:

- System for sharing information
- Culture change
- Cooking and rural studies in school curriculum
- Improve cooking facilities and up-skill staff

2.7 Community Development

True partnerships work; many are interdependent and must work effectively together to ensure their survival. A common aim is key to success and all those that any decision may affect should be involved.

Involving children and young people to influence change. Community groups should be empowered and involved in and able to influence decisions that can affect them. Recent examples include Transition Truro's success in agreeing allotment provision with the council and the young skateboarders in Teignmouth having a voice and working with the council on designing the new skate park.

Examples such as this can have a positive influence on other communities and help them to realise that it is possible to instigate change, tackling the feeling of apathy that is often evident. It can often be difficult to motivate people but if they can see that positive change is possible and the different sectors involved are positive about talking to each other and working together to achieve a common aim this can encourage more involvement.

Key Recommendations:

- Bottom up change through listening
- Actively communicate with each other
- Community evolution vs. community development



3. Information Workshop

As part of the day delegates were invited to attend an information gathering workshop where they were asked to complete a questionnaire, contribute to a SWOT analysis, were asked how to get the private sector involved, additional comments and complete a card to go on the "Partnerships Dating Board". Whilst undertaking these activities it was a great opportunity to network.

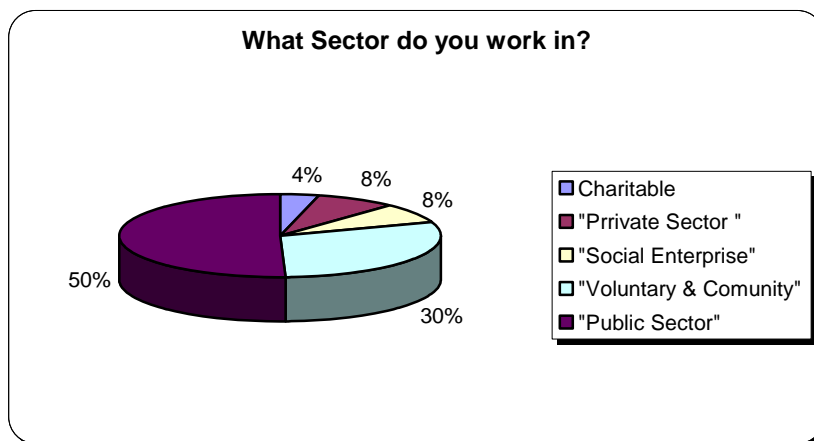
The findings were as follows:

3.1 Questionnaire from Growing Collaboration in Food & Well-Being Event

Approximately 55 people attended the workshop, 49 of whom completed questionnaires. As approximately 85 people attended the event this equates to approximately 60% of those attending completing the questionnaire.

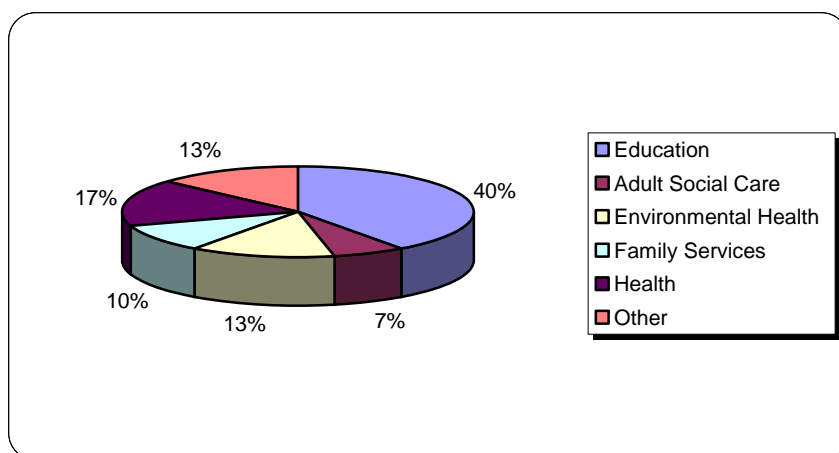
The results are as follows:

Q1: What sector do you work in?

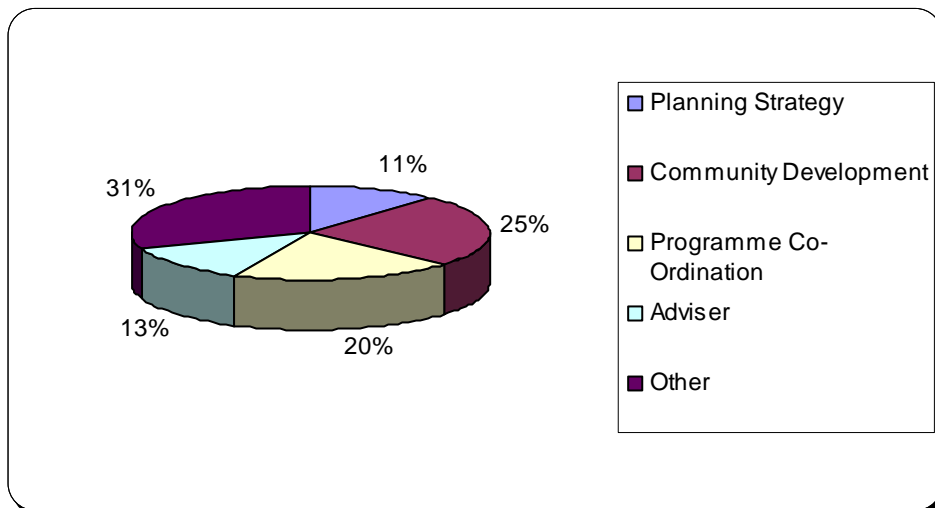


From the delegate list it was obvious that a large proportion of the delegates would be from the public sector so it was asked which area they worked in.

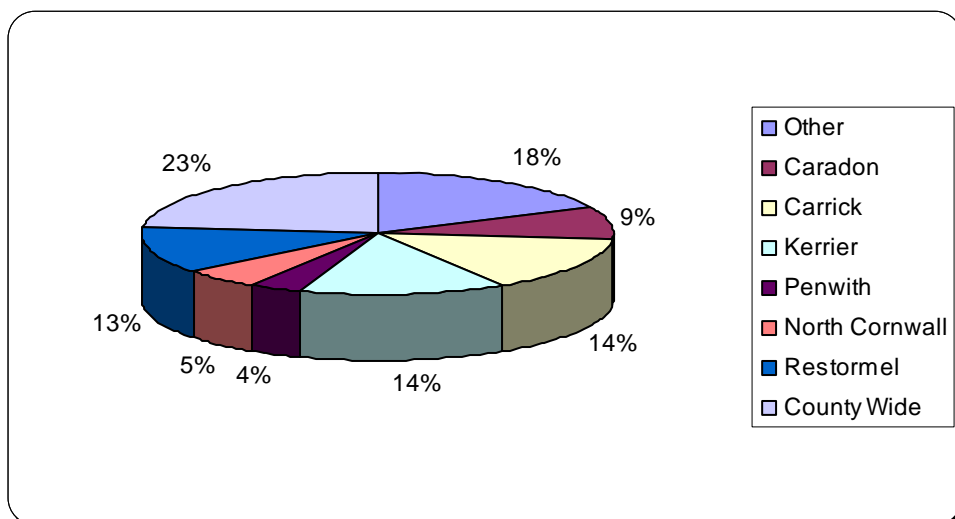
Q2: If Public Sector which area: (healthcare, education etc)



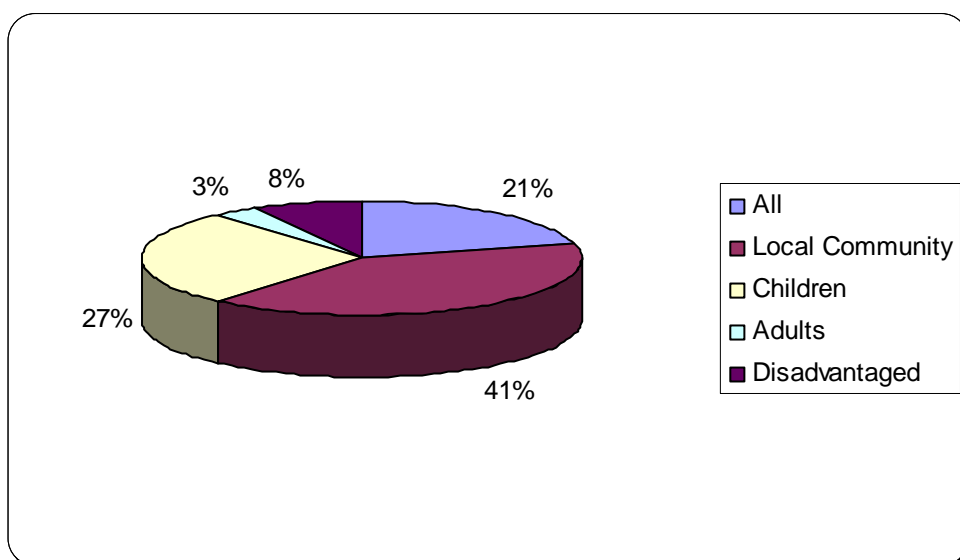
Q3: What activities do you deliver?



Q4: In which area of the county do you work?



Q5: Who benefits from your services?



We then asked a series of questions on what skills people had, how they shared those skills and what skills etc they needed to take their projects forward and how they would like to gain those skills etc. Below are listed the key answers that were received.

Q6: What do you do now to share your skills/experience with others/learn from others?

- Regular meetings
- Information sharing partnerships with local organisations
- Practical workshops
- Evaluate projects and make information easily accessible (via website)
- Produce toolkits from projects to help others recreate them
- Run courses
- Voluntary work
- Meetings
- Forums
- Run and facilitate specific events
- Partnerships
- Skills share with colleagues
- Network
- Deliver Training
- Run support groups
- Multi-agency working, information sharing sessions
- Work with media

There are many events taking place to share information, and offer support.

Q7: What skills do you have which you could share with others (individuals or organisations)?

- Running projects tailored to various needs
- Developing effective partnerships
- Community development
- Governance
- Media, community media
- Food growing, horticultural
- Redeveloping curriculum
- Strategic planning, directing resources
- Nutrition expertise
- Knowledge of legislation
- Catering skills
- Gaining funds,
- Global links
- Designing of programmes
- Knowledge and contacts with a focus on waste reduction
- Environmental management
- Awareness raising and marketing skills
- Signposting
- Knowledge of local issues concerning families and the barriers they face in terms of healthy eating.

Q8: What skills do you need from others to make your project go forward?

The following are the key skills that people said they needed to take their project further:

- Opportunities to engage more people
- Collaboration/skills sharing
- Access to land
- Technical advice on growing
- Understanding of what foods are actually produced in the county and how it is distributed
- Advice on how produce can be sold to the public
- Co-ordinating markets for local growing
- Accessing open spaces, buildings
- Funding streams
- Host organisations for volunteers
- More knowledge of gardening
- Experience with writing proposals
- Healthy eating not given enough emphasis or resource allowance.
- How to work the system
- Delivery partners
- Marketing support
- Contacts and information
- Some to link up various organisations to drive projects forward.
- Engagement with communities
- Information and experience about pulling people together overcoming the practical issues, breaking down the barriers.
- Trained staff in horticulture

Q9: What would be the most useful way to obtain/learn these skills to solve your need?

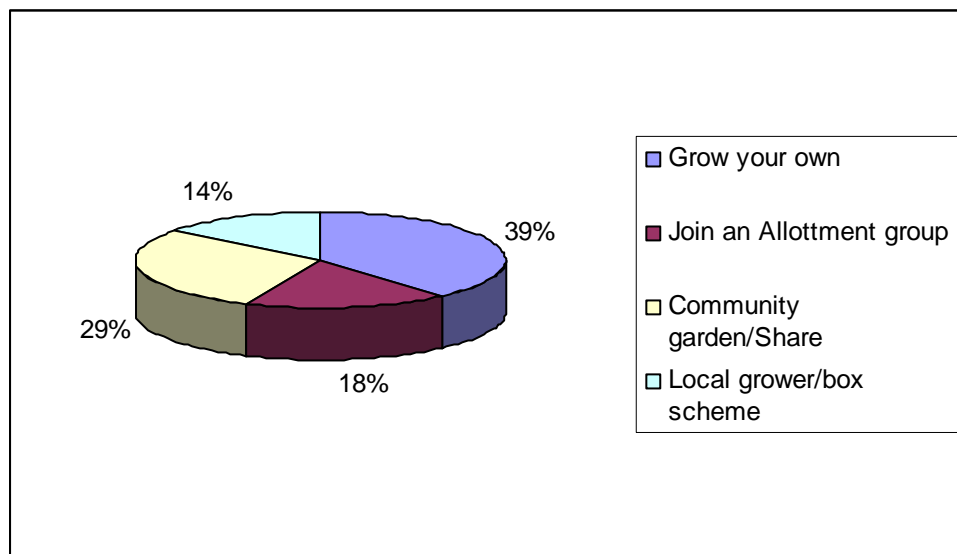
- Regular skills workshops
- Learning from other successful projects
- People/agency database to show specifics of what is on offer in terms of resources, advice and collaboration
- To be able to seek advice locally
- Time
- Collaborative working, opportunities, partnerships
- Remove regulatory/local restrictions and financial restrictions to allow partnerships projects to take place
- Local groups with some formal sessions with expert input
- Involve the public
- Networking, delegate lists, emails contacts
- One central hub
- Emails and conferences
- Visiting working examples
- General knowledge about “who’s who” and “What they do” in your locality

- Meeting with and sharing common aims with food leaders throughout the region.
- Days like this
- Training

Q10: What would be your preferred ways of working with others to support growing/cooking and eating food in sustainable communities?

- Regular skills workshops
- Local competitions and festivals supporting practical food growing and sharing
- Conferences like this, database with contact names
- Through brokerage of partnerships
- Having a gardening mentor to work with throughout the gardening year to reinforce the theory
- Forums, training sessions, group working, partnerships
- Events (big and fun)
- Practical working within the community
- Sharing of information
- Working with whole families
- Government changes on the curriculum
- Hands on in immediate community and then review and share within a wider context
- Being able to see the process through
- Industrialisation of good practice
- Seed funding
- Forums for shared learning
- Extending awards schemes
- To work in a hands on environment instead of sitting around tables and discussing issues that are forgotten straight away and people saying they will do things but they never do.
- Local groups with some formal sessions with expert input.
- Local networks of support
- People able to give one off inspirational input.
- Hands on
- Those involved in projects such as forest schools etc to joint work with the community workers.
- To physically be involved.
- Build local co-operation between organisations
- To involve more families by using nutritionists to give talks at family events
- Local group networking and strategic development
- Encourage schools, children to visit farms where food is produced so they know where it comes from.
- Schools as community hubs where not only children grow and work but the parents and local residents become involved to.
- Encourage the widespread practice of promoting good initiatives more widely throughout the region so that learning in process and practice can be made easier.

Q11: If it became possible to grow your own fruit & veg how would you prefer to start first?



How many already do some of this?

10 said that they already grow their own food (20%)

4 either already have an allotment or are on a waiting list (8%)

Other Information Workshop activities:

3.2 What are Cornwall's strengths, weaknesses, opportunities and threats with regard to local growing in Cornwall?

Strengths

Cornwall is a very diverse county that has a real sense of identity with lots of beautiful, natural unspoilt countryside that still holds a sense of community. There is an awareness of the need to encourage more local growing and there are many organisations/people with similar aims and objectives with many innovative projects being carried out. Cross-sector engagement is developing and this is increasing with the number of different sectors wishing to be involved in some way.

Weaknesses

There is a feeling of parity across Cornwall; differing local authorities have differing priorities. There is also a lack of communication to the public about the availability of allotments and right to have access.

There are many small projects working in isolation, whilst there are some collaborative partnerships out there and working these seem to be in a minority. What has been identified is that there is a lack of information about what is being done by whom in order to enable partners to find each other. There seems to be a number of strategies that elements of local growing and eating but they can often conflict with each other.

Opportunities

Due to the nature of Cornwall there are many farms that have (or could have) educational access that is underutilised. This is often due to the red tape that schools have to go through in order to make any visits off their premises.

The new One Cornwall is an opportunity to ensure that there is equality of access to services etc across the county. Value in people and communities should be seen as a strategic priority.

Engaging older generations in order to educate the younger generations should be done before it is too late.

Food can be used as a creative platform to improve health generally.

Threats

The main threat is lack of funding. There is the pressure on all bodies involved to concentrate on meeting their own objectives and not joining together to look at the whole picture.

Full details of comments made can be seen in Appendix 1.

3.3 Postcard Questions

In each delegate pack there were two postcards with the following questions to be completed. In order to encourage participants to answer honestly and openly they could be done anonymously.

The questions were as follows:

How should structures be changed to enable more collaborative working across different sectors?

By far the most received comment was the need to a central hub to collate and disseminate information on projects, services etc. This should be a one-stop shop for information for all on what help/services are available, what projects are being undertaken and where and contact details for all of these. There should be respect across disciplines for others training/experience (professional, statutory and voluntary). This is essential to ensure information sharing on and across all levels. Multidisciplinaries should realise and make use of the resources they have. There should be a consistency in priorities and these should not be continually changed.

Competitive tendering is a subject that arose. There should be more flexible options to allow smaller businesses/producers to tender for smaller contracts.

Local community networks should have real impact on local decision making and feed information gathered from events like this into local/national planning forums.

What support do you need to work differently to enable those structures to be changed?

There is a need for government help in changing things in schools to enable more collaboration with local communities and allowing time for non-curricular but important skills to be developed. Support from government on all levels. Time was also cited several times as an issue. Delegates stated that they often did not have the time in their jobs to seek out new contacts and information. They wanted to visit projects to see how they work and time to build new relationships.

Further details of responses can be found in Appendix 2.

3.4 How should we involve the Private Sector?

Delegates were asked to leave comments on how the private sector should be involved.

There seems to be a wish to work together but no means of engaging or networking with them. It should be the local community that asks the business to get involved.

Communication was the main theme from the comments about partnerships, communication both ways. How can their involvement benefit the community and how can that involvement in turn benefit the organisation. Businesses have corporate social responsibility and presenting them with a business case for what you wish them to join will also benefit both parties. They should be invited to speak/demonstrate what they have done at community events, and other events to pass on the ideas to other businesses.

3.5 General Comments

There was a space for leaving general comments that people feel have not been covered elsewhere.

These indicated that there should be encouragements for all areas of society to talk and work together and develop local, regional, national and global networks. Events that talk about including communities should involve representatives from the communities involved, young, old, disadvantaged etc. Working practices should be joined up to prevent duplication.

3.6 Wishes

Delegates were asked to leave their wishes for the future. These can be seen in full in Appendix 3

The wishes, in the main, wanted food to be more integrated into learning and community engagement. Everyone should be able to have access to land to grow or be able to source fresh local food in their local area easily. Government should encourage and enable this. Good food should be integrated into everyday life.

3.7 Comments about the Event

Many positive comments have been received about the event which can be seen in Appendix 4

Most thought that the day was well balanced and structured. There is a clear indication that events such as this are useful to those participants. It was also requested that more area specific events be staged which concentrate on specific topic areas.

4 Conclusion

There is obviously a wealth of good work going on in the county. There seem to be many partnerships and collaborative work going on but there is obvious room for improvement. There is a clear need for an independent coordinator/broker of information that would collate and disseminate information with regard to projects, strategies, work going on etc. and then be able to signpost people to each other and highlight areas where collaboration maybe beneficial. This broker should be independent, and easily and attractively accessible to all.

There is a clear symmetry between the skills people need to make their projects go forward and the skills that people can offer. This demonstrates that there is a lot of information, training etc out there but despite the many partnerships that are working there are still people who are not linking up and an independent broker of information would help facilitate this process.

Sectors should work together, pool resources and use creative methods to bring food and local growing into everyone's lives. Facilities should be improved and change should come from the bottom up with active communication across all levels. Structures for purchasing and distribution should be looked at and the private sector brought in.

Behaviours and how people work together should change; knowledge of all sectors aims and priorities should be widely known so that groups can find common aims and look for ways that they can help each other to achieve their goals.

It is evident that priorities within strategies need to have some flexibility to enable more effective and beneficial collaboration. Time is an issue for many in seeking out new ways of working and collaborative initiatives. Food and local growing as an aid to health and well being should be incorporated into more wide ranging strategies from national as well as local government and where ever possible "red tape" should be minimised.

5 Key Actions

<p>Growing Collaboration Group organisation</p>	<ul style="list-style-type: none"> • Circulate report for comments • Once consultation period over then ensure report circulated as wide as possible • Make contact with other groups to ensure this work dovetails with the work of others (Sustainable Communities Strategy etc) • Organise standing conference to continue to promote networking and learning • Identify and pursue funding routes to fund further collaborative work • Commission and use research to drive agenda forward • Record outcomes
<p>Set up a sustainable hub/system for collation, distribution and management of information, contact etc</p>	<ul style="list-style-type: none"> • Secure funding for this post • Map growing in Cornwall and identify gaps • Set up system for effective distribution of this information • Seek global examples • Collect evidence of the benefits of growing and eating healthily to help win arguments. • Identify barriers and look at systems to remove those barriers • Actively encourage resources to be pooled/shared • Encourage active communication
<p>Procurement and provision of food</p>	<ul style="list-style-type: none"> • Create a system for purchasing from small growers • Encouragement of both public and private sector to source locally
<p>Culture Change</p>	<ul style="list-style-type: none"> • Make positive use of marketing available – Change 4 Life etc. • Use business marketing techniques for engagement • Have marketing plan for communities • Ensure councillors are made aware of vision and importance • Ensure landowners are aware of opportunities • Change buyer and consumer attitudes through education • Encourage public/private incentives for growing local

The Growing Collaboration Consultative Forum report indicates a clear need for practical collaboration and better information exchange between communities of practice.

The Task group are working up a proposal for a collaborative mechanism provided by 'face-to-face' hub 'reps' at practical project implementation / community level. These growing collaboration - sustainable food 'hub reps'

would be 'embedded' part-time bought out for existing staff in 'delivery' organisations in statutory (LA and PCT) sector, third-sector, voluntary & community sector, business and social enterprises.

Speaker and Facilitator Info

Speakers:

Chair: Peter Cloke, - Government Office South West

Key Note Speaker: Lindley Owen Cornwall and Isles of Scilly NHS Primary Care Trust

Community Growing Project – Claire Brown – Cornwall Neighbourhoods for Change

Ginsters Healthy Workplace Project – Jane Abraham – Caradon District Council

Gardens for Life Schools Project – Tony Potterton – The Eden Project

Sustainable Food Procurement in the Public Sector – Roy Heath – Cornwall Healthcare Estates and Support Services

Roundtable Facilitators

Theme	Facilitators	Organisation
Food Health & Well Being	Mike Roberts	CIO SPCT
	Ruth Swayle	
Local Growing	Claire Brown	CN4C
	Richard Head	Bosvigo School
Learning	Penny Mathers	DCSF/GOSW
	Jayne Jago	Cornwall County Council
Community Development	Ian Jones	CCfV
	Paul Tyler	Cornwall Partnerships NHS Trust
Farm to Fork	Traci Lewis	Soil Association
	Emma Kehyaian	Cornwall Agri-food Council Development Team
Access	Rob Buckley	Inclusion Cornwall
	Sophia Aston	Health Promotion Service
Resources Needed	Jane Abraham	Caradon District Council
	Jess Pytel	Restormel Borough Council

SWOT analysis

ID	Strengths
1	Amazing county - freethinking far away from mainstream metropolis
2	Lots of People/Organisations with similar aims and objectives
3	Land
4	Public Land - grow food on County Hall grounds
5	Sense of Identity (pride)
6	many innovative projects being carried out
7	Beautiful place
8	Good organisations/people/relationships (huge social capital)
9	Beautiful, natural unspoilt countryside - lots of it (But all owned by someone else!)
10	Network of cross-sector engagement developing
11	Awareness of need
12	skills bank and desire to achieve outcomes
13	Commitment by local authorities to allow/keep land for recreation/allotments/school gardens instead of building on it and recognising huge social and mental benefits
14	Vision - someone's got to get out there and do it
15	We are a creative county - innovate/innovate/innovate
16	Lots more people want to take part now
17	Still a sense of community
	Opportunities
1	Better Education
2	Extra Funding
3	Farms with educational access under utilised
4	Lots of Rain
5	International Links
6	More awareness amongst children
7	growing interest
8	Further build evidence base to show what works
9	Build on Cornwall's image of "Local produce" to have local communities using local produce
10	Employ teachers of this subject as they used to 20+ years ago
11	Public Health Agenda
12	New Cornwall Council - Could be an opportunity or a threat - time for change
13	Collaborative approaches
14	Climate in Cornwall
15	Value people and communities as a strategic priority - this could result in wholesale change
16	Recession is an opportunity to promote interdependency - last year "I need me" this year - "I need you"
17	Increase the links between sport and healthy eating
18	"Section/06 in contributions from developers into more free open community space" A priority
19	Education across the lifecycle (pre-school-elderly)
20	Engaging older people to educate younger generations
21	Use food as a creative platform to improve health
22	Opportunities a plenty - once the cornish jungle drums get going u r off!
	Weaknesses
1	Money
2	Local Councils

- 3 Lack of communication to the public about availability of allotments and right to have access
- 4 Expensive and inadequate public transport
- 5 Education
- 6 Transport
- 7 Fragmented identities
- 8 Poverty
- 9 Lack of professional opportunities
- 10 local stratification
- 11 parochialism
- 12 lack of parity across Cornwall - some areas of Cornwall are treated as not existing
- 13 Doesn't seem to be a priority in schools
- 14 Not enough is being done for the apathetic
- 15 Too many smaller projects working in isolation
- 16 Too many Quasi - public bodies chasing the same objectives - often confusing to contact
- 17 lack of real collaboration
- 18 Lack of evaluation of what works and for whom
- 19 Lack of ethnic minority communities
- 20 Insular/isolation
- 21 Lack of funding and short term project
- 22 Disempowerment
- 23 Many tribes
- 24 Too many strategies - new strategies - dovetailing strategies - behind the scenes spending - talking - planning - too little action - evidence of action at grass roots level
- 25 Not enough public transport
- 26 Community interest, entitlement fragmented - need to mainstream and engage
- 27 Following through - after the pots of money are thrown in to start something good - then let it flounder because of lack of funding usually
- 28 New One Cornwall is great but new opportunities are only available, already working for county if we need new thinking we need new thinkers, bring in the younger generations

Threats

- 1 Development/economy/aspirations
- 2 lack of funding and time
- 3 Contaminated land
- 4 Recession - perception that sustainability is now an optional extra
- 5 Change of government
- 6 Pressure of objectives and solely maintaining our project
- 7 Large advertising budgets of fast food companies, targeted particularly at children
- 8 Selling potential growing land for short term monetary benefits without considering long term social or mental benefits
- 9 isolation
- 10 Cheap, crap food - at the moment
- 11 Current culture and attitudes
- 12 Lack of teaching generations the basic skills relating to happy and healthy lifestyles
- 13 Climate Change
- 14 Western aspirations/values
- 15 Funding cuts
- 16 poor neighbours
- 17 Lack of jobs

Appendix 3

Postcard Questions

Q1 = How should structures be changed to enable more collaborative working across different sectors?

Q2 = What support do you need to work differently to enable those structures to be changed?

ID	Question 1	Question 2
1	Create value in voluntary and community by resourcing and empowering them to lead on the collaborative approach	
2		Community network areas and community led
3	Key person/organisation with remit for being hub to collate and disseminate info on growing, setting up allotments	
4		Central hub of info - possibly web site
5	Networking website - need something more creative though. Schools and referral agencies including schools, social services etc. to be able to work more closely with organisations delivering projects to help families. (More funding to enable access)	
6		Register of those working in particular communities. Respect across disciplines for others, training/experience (professional, stat and voluntary). Essential to information sharing on all levels.
7	Multidisciplinaries making use of resources they already have	
8		networking and communication
9	data base of information for all services	
10	provide the time in working hours that enables these people to get together so that everyone has time(not their own) to collaborate	
11		Make the hierarchy realise that what we're doing does actually work and needs promoting and helping not changing the rules constantly. i.e. what are our priorities and do we sustain them.
12		Someone to help find and make local links that we can follow up
13	A stronger voice given to grass roots. Individuals enabled to confidently voice a concern/desire and solutions found working out from this as a centre	
14		Time to establish/mature local links and setup a "neutral" space for all to use.
15	Someone needs to co-ordinate things- find out good practise and share with others. Maybe keep central data base of all the different organisations and possible support available that is easy to access and available to anyone.	

16		Knowing what is out there to help and where to find it
17	What do you mean by structures?	
18	For voluntary and community sector. Re-evaluate competitive tendering. Currently it favours national combines at the expense of local agencies. Much procurement is dysfunctional and creates division not partnerships	
19		A level playing field in tendering for contracts.
20	More coordination between different event organisers	
21	Much more encouragement locally, less regulation	
22		More localised support from above into the community e.g. meetings on particular aspects. The gatherings of community groups to cross fertilise.
23	More communication - so we all know what's going on - what different organisations are doing - and what support they can give to us.	
24		Support in changing peoples attitudes to food. Education - government help - things to change in schools - bring schools into communities and vice versa. Networking.
25	Concerning school gardens - also for community/allotment gardens. A link person/mentor in establishing a garden, seeing through the gardening year and a reference point for after that.	
26		Encouragement extended to all children to grow and reap the benefits of the whole process - by a link person to all schools to take an interest in them
27	Working as equal partners. Improved workshops.	
28		Time! Improved interest from statutory organisations for real community collaborations
29	Set up local groups who have some clot. Give them funding and time	
30		Time to network - go out and find out what's happening in other groups structures.
31	Local community networks - giving them real impact on local decision making. Practical projects from networking. Collaborate funding pots. Integrated local planning. A common agenda - healthy sustainable future for planet and people.	
32		More people - volunteers. Support from the engagement with all government levels, local and central.
33	Link gardening clubs, allotment holders etc. from advice swapping. Is this possible nationally/locally - Perhaps a local S.W. Merchant. Tudors/Suttons could be involved?	
34		A co-ordinator of such an organisation who pulls everything together and can disseminate info/advice gathered

- 35 Need to feed information from today into local/national Planning Forums - essential that changes start here. Personally, need a shift in emphasis from inspection targets - healthy eating/public health agenda
- 36 Recognition by Europe feeding through to Central Government of the huge role environmental health officers could play in the healthy eating agenda if the emphasis on inspection targets could shift.
- 37 Remove existing barriers (inc. financial) and encourage all sectors to participate. This will need facilitation, poss. GOSW
- 38 Policy, Strategy (clear) direction, resources. This and motivated people.
- 39 More days like today - speed dating!
Collaborative community focused road show.
Food as a silo - recognising complexity and links that exist.
- 40 Established network for information, support. Better resources - time and people. Coordination of activity to give unity of message(s) to communities.
- 41 Time, Making it a way of working so it becomes something you do daily. Become more flexible.
- 42 Time. Commitment from Agencies, Managers etc. Flexibility - less talking - more doing. Lunch was lovely so more lovely lunches!!!
- 43 Parish Council and community groups - need more inspiration and resources to commit, empower and to deliver community development. More effective meetings - place/time
- 44 Work with key people through strategic planning about where we want to be over short, medium and long term.
- 45 We need to include private sector. Copy other models such as Police pact models. Community invited to raise issues of concern. Why not issues of interest. The two may overlap. Difficult to describe on a postcard but happy to talk. Terry Stanton 07866536777735. Terrys@ccfv.co.uk
- 46 Dept of communities needs to include in its agenda and force the issue. The issue cannot stand in its own. We need to look for the overlaps. An example would be linking to anti social behaviour. Police use horticulture to involve young people via PCSO'S and community beat managers. Lets then look at all the outcomes. Reduction of ASB Learn how to grow, learn how to cook, improve health, get fit. Muddled thought, but happy to talk. Terry Stanton 07866536735 Terrys@ccfv.co.uk
- 47 Closer effective partnership working to deliver

- good programmes across the whole area, rather than small isolated pockets of goodness! Too much repetition is happening. We need to join forces to deliver
- 48 We all need to get in a big room and work out who does what and why, when and how together. i.e. competing against each other for ever decreasing funding streams.
- 49 Ensure that there is one only co-ordinating body that links growers, communities and public and voluntary sector organisations looking in the food chain.
- 50 Less competition and more cooperation.
- 51 Identification of a lead agency to coordinate development of work across partners/and/or networks.
- 52 Physical resource index. Visits. Open forum meetings such as this.
- 53 More staff/volunteers/
- 54 The new Cornwall one. Community networks and one-stop-shops will, if done properly be instrumental
- 55 Bottom up - not top down!!!! Listen and engage with people at grass roots level
- 56 More flexible to allow smaller businesses/producers to tender for smaller contracts i.e. supply to schools rather than 100. Have a list of all local suppliers - could be gained through environmental health departments for local premises, but at present not allowed to recommend them, have to give all details
- 57 This is from higher levels as standard practice, maybe more questions to Councillors asking why or if this is the case. Ask for it to be discussed at Council levels.
- 58 Employers need to recognise the value of working across organisations in order to achieve more, rather than being introspective and target driven
- 59 The powerhouses/Trust boards/Directors to agree that staff have expertise which is of value to other organisations and that by supplying joined up working the whole community may be "healthier" (including the employees.
- 60 We have schools, enthusiastic children, producing food, post of enabler. We need local people to talk/show children about gardening. Local hotels and food to talk about using food, preparing eating. How can the school help community? Don't have time to search
- 61 Not sure what you mean re structures. Simpler language. Better communication. Listening to those "on the ground" Empowering those on the ground. Breaking down barriers. Better education. Consistent messages. Mutual respect. More bottom up approaches

Better systems in place to share resources and information. More opportunities for networking to address above.

Wishes left by delegates

- For EVERYONE to have the opportunity to grow and eat their own produce! Is this not a right?
- Organic. Local food is cheaper (I wish)
- Easy access to an allotment for all that want one!
- Bring back Rural studies as a GCSE and vocational course in Secondary School
- A proper Cornish summer
- Food growing integrated with Curriculum teaching
- Community gardens and local food. Growing opportunities in all areas
- Everyone should bake all their own bread
- Government funding to help smallholders develop their land for local produce
- Food growing seen as essential element in global citizenship
- Smallholders creating food growing tubs to provide local businesses, schools etc.
- Be able to source local food easily. This means that supermarket chains should be encouraged to source food locally too
- Support available to people without gardens/outdoor space to grow their own fruit and veg.
- More allotments. More taught in schools e.g. growing, cooking. Rural studies.
- Children knowing that they can do this, that it's part of their education and family activity a natural part of growing up
- Everyone who wants an allotment can have one
- First thought for shopping is to go local, not to supermarkets
- That all aspects of our society understand where our food comes from and healthy nutritious meals and the consumption becomes a part of our society!
- A "patchwork quilt" of allotments across Cornwall. Local food markets "the norm" across towns and villages
- Local shops selling local produce
- We need to be creative in our approach to change the current way of thinking/central in order to reconnect with food. Full code please.
- More allotments available. Look at planning consents for woods in particular and amenity land in order to develop projects where we can work with families that also need a building to work from.

Comments received about the structure of the day

Yes, it was a great day and I got a lot from it. I now have several contacts to follow up on for projects and info to pass on to others
I thought structure worked well, would like it again next year.

Cath Godfrey

I thought the structure of the day was good. It did feel a bit rushed but that is usual. Perhaps future events could be more specialised i.e. community gardens, CSA, food co-ops etc- maybe 2 issues per day.

Lindsay Southcombe – Transition Truro

I think the format was good.

Why not do the 'information workshop' during the lunch break, leaving more time for the round-table discussions, which always seemed too short!

Why not go from 9.00 to 3.30, which would give you an extra hour.

Next time:

Suggest you specify 'no children'!

Why not get Jamie Oliver, not because he is a celeb, but because he is trying to achieve stuff, and can tell us what he is actually achieving and how.

Tim Thomson –

Good mix of discussions, though I would hope there might be some workshops in the future. By the third discussion group I felt we were straying off the subject and back over what had been covered elsewhere.

2. A few workshops, or scenarios, to be worked on in groups.

Sarah Chesters – RHS

The structure worked quite well overall however more time was needed for some of the round table discussions. The data workshop however would not have needed more time so a tricky one for you to evaluate! The range of speakers was excellent and really useful information for our department. As with many conferences more networking time would be useful too.

Perhaps you could set up smaller meetings for interested parties to collaborate by self selection from the delegate list?? That way many of us would be able to network with those we most need to?

How about getting Jamie Oliver down to speak??

Jennette Martin

I enjoyed the day; great to meet like-minded people from lots of different areas - would have liked to see more people from schools. A little longer for round table sessions would have been good and a little more activity at some points in the day? Yes I would like a copy of Lindley's PowerPoint as I loved the way he interwove health and sustainability. Thanks again for all your hard work.

Jackie Wray – Upton Cross School

I would like to say I really enjoyed the day. The format allowed lots of good information to flow; I suppose this was reflected in the reluctance of the

groups to move on at the allocated time!! I certainly picked up some really interesting information which I will be looking to use soon.

Lee Wagland

I really enjoyed the day and met many interesting people so a fab opportunity for networking – thanks for all your hard work.

Clare Pettinger

- Yes, the format was good it worked well more of that again please
- More case studies from the community who have just gone out and done their own thing because they couldn't find any process to support them.

Polly Skinner – Cornwall Learning Partnership

Thanks for this Sarah...sorry for slow response.

Have wracked brains to come up with something constructive re format of day and have to say I think you and John got it pretty much right. Mix of presentations really good ...held my attention right to end. Thought round table discussions went well but diverse mix of people meant it needed quite skilled facilitation which you obviously got.

All in all ...well done!

Hazel Stuteley O.B.E., R.G.N., C2 Consultant,

My thoughts on structure of the day.

Some time for informal networking, within some kind of structure, e.g. mingle, and find someone you haven't met, find something in common with the theme of food, turn to the person next to you and...

That kind of thing!

Also, I reckoned there was loads of interesting info gathered in the INFORMATION sessions, I didn't have time to go back and look at/read this and would like to have done.

All in all, it was a great, bubbly day, inspiring, exciting and positive.

I hope that's helpful.

Rachel Lambert

Wild Food Walks Nature Awareness Movement & Bodywork Art

Delegate Information

Abraham, Jane	Caradon District Council
	jabraham@caradon.gov.uk
I am the Health Development Officer for East Cornwall and I work for both PCT and Caradon to try to encourage people to have healthier lifestyles. My work includes working with GP surgeries on lifestyle consultations, elder care homes, GP referral, cardiac and stroke rehab and I manage the Ginsters Active Workplace project.	
Ansell, Dax	Real Ideas Organisation
	dax.ansell@realideas.org
Developing outdoor & environmental projects with schools and YP, particularly around food, growing & global awareness.	
Aston, Sophia	Health Promotion Service
	sophia.aston@ciospct.cornwall.nhs.uk
Eatsome works throughout Cornwall and the Isles of Scilly with all age groups promoting healthy eating through practical and realistic sessions. We offer cooking sessions geared to group and individual needs (including healthy weight), volunteering opportunities, support for groups and organisations around healthy eating, grants, training and resources. For further details on the project go to www.eatsomegoodfood.org or telephone 01209 216967	
Austin, Kevin	The Eden Project
	kaustin@edenproject.com
I am a horticultural supervisor at the Eden Project looking after predominately the Outdoor cropping areas with a small team of 5 gardeners. Also I am starting a small business producing quality organic vegetables.	
Bourne, Robert	GOSW
	robert.bourne@gosw.gsi.gov.uk
I am a member of GOSW Children and Learners regional team, working across 4 LA areas. I work in tandem with Penny Mathers, Childrens Services Advisor. Essentially, my role is to support and challenge LAs (and their Partners) in improving outcomes for Children and Young People. This means working across a 0-19 age range, including strategic and operational work linked to LAA, service and programme development.	
Boyd, Pauline	Truro College; Find What Works
	paulinemcglone@yahoo.co.uk
Part time lecturer in public health. Researcher and evaluator on nutrition, wellbeing and health projects.	
Brown, Claire	Cornwall Neighbourhoods for Change
	Claire@cn4c.org.uk
Within the Environment Team we support a number of community based environmental, gardening and food growing projects and offer a range of accredited and practical training courses in these topics across Cornwall. At	

the heart of our work, is giving people the opportunity to learn in a relaxed and informal way and develop skills that will enable them to make positive life choices. Contact 01209 721500.

Buckley, Rob	Inclusion Cornwall
	rbuckley@cornwall.gov.uk
Inclusion Cornwall is a thematic partnership of the Cornwall Strategic Partnership providing a dedicated voice for inclusion. We work strategically to challenge social exclusion, raise awareness of linked issues, challenge barriers/poor practice and link issues, organisations and people.	

Carrodus, Lesley	Restormel Borough Council
	lesley.carrodus@restormel.gov.uk
I manage a small team of Environmental Health and Food Safety Officers, part of whose work involves routinely inspecting food businesses, investigating food complaints, investigating individual cases and larger outbreaks of food poisoning and assessing businesses for our CHEFS award (Cornwall Healthier Eating and Food Safety Award) which acknowledges businesses offering healthier food options in a premises that is fully compliant with food hygiene legislation.	

Cavendish, Brian	Grower
	lucyhoneychurch69@btinternet.com
Horticultural project using working horses on field and market garden scale, trying to come up with a sustainable model of local food production and marketing. Also interested in involving children and the wider community in food production and education in a realistic setting to enable people to re-connect with the land.	

Chesters, Sarah	Royal Horticultural Society
	sarahchesters@rhs.org.uk
I currently teach gardening and plants to 3500 schoolchildren a year at RHS Rosemoor, linking in to a variety of curriculum subjects. These are mainly for 3-11 year olds, but with our expansion of education facilities we will also be actively targeting secondary schools. In addition, I create seasonal children's trails for visiting families.	

Cowan, Nick	Teignbridge District Council
	nick.cowan@teignbridge.gov.uk
I carry out food hygiene and health and safety inspections and am involved in health promotion projects.	

Curtis, Eleanor	Guinness Trust
Allotment at School, Gardening Club	

Day, Sharon	Carrick Family Services cypfs
	shday@cornwall.gov.uk
I am a family support worker based at the Park Childrens Centre in Falmouth offering parenting advice and links into Childrens Centre services and groups to meet the needs of children and their families.	

Doncaster, Guy	Cornwall Waste Action
	guy@wasteaction.org.uk
CWA is working to protect the environment and improve local communities by supporting the sustainable use of resources. We provide advice and practical help to community organisations, involved in activities that enable sustainability, through project mentoring and collaboration. We also work in partnership with local authorities and other organisations on a range of environmental initiatives.	

Ellison, John	Eden Project
	jellison@edenproject.com
I work as head of education strategy at Eden Project. Eden Project is interested to host and catalyse working together for positive sustainable approaches to the challenges we face in a rapidly changing 21st Century. Food is a fundamental source of our wellbeing and health in so many interdependent ways. Eden Project is keen work together with others for good food, health and sustainability. With colleagues, we look to find ways to build on the existing good practice in Cornwall and grow collaboration between the many dedicated, knowledgeable and skilled individuals, communities and organisations to improve outcomes for all through growing preparing and eating food within sustainable communities.	

Farley, Kate	NHS Health Promotion
	kate.farley@ciospct.cornwall.nhs.uk
Health Trainers work with anyone over the age of 16 to make a positive behaviour change and or to engage in a healthier lifestyle.	

Goddard, Rupert	Groundwork Devon and Cornwall
	rupert.goddard@groundwork.org.uk
Groundwork Devon and Cornwall works to improve the lives of disadvantaged communities. We have extensive skills in social, economic and physical improvement projects; community participation is at the heart of our work.	

Godfrey, Catherine	The Polyanna Project
	godfreycath@yahoo.co.uk
Research consultancy to help design, undertake or evaluate projects. Also to develop information resources with and for communities around health and social need. The Polyanna Project is a non profit making organisation. The name Polyanna reflects the ethos of the group...optimism.	

Gowsell, Penny	Teacher/Advisor BSS
	pennygowsell@live.co.uk
I worked for 5 years as the Deputy Head teacher at Camelford Primary school, during this time the school was part of the Garden's for Life project which I used to develop a creative curriculum using the outdoor areas and our links with schools in Kenya and the Every Child Matters Agenda.	

Greenland, Anna	Lost Gardens of Heligan
	annagreenland@hotmail.com
I work as a link between the Vegetable Garden at Heligan and the	

restaurant/tearoom, ensuring all the produce is harvested and used in the menu on a daily basis.

Harris, Aurora	Roscadghill Area Residents Association
	Roscadghill@yahoo.co.uk

Heath, Roy	Cornwall Healthcare Estates and Support Services – Cornwall Food Programme
	roy.heath@cornwall.nhs.uk

Procurement of local and sustainable foods for the Cornwall Food Programme. Promotional work through various other organisations such as South West Food and Drink, Cornwall Food and Drink festival and Cornwall Food Links. Developing training for inclusion groups in County including nutritional awareness and practical purchasing. Maximising food on minimal budgets. Other aspects also being developed through the Cornwall Food Programme.

Hoelen, John	Cornwall Chamber of Commerce
	john@ccci.org.uk

The Cornwall Chamber of Commerce and Industry was established in 1988 and is accredited by the British Chambers of Commerce. It is an independent, not for profit, local organisation whose purpose is: to improve the prosperity and competitiveness of Cornish businesses through networking events, business advice and signposting other relevant services and funding opportunities.

Howard, Jane	Arts for Health Cornwall & IOS
	jayne@artsforhealthcornwall.org.uk

Arts for Health Cornwall and Isles of Scilly is an independent registered charity which aims to improve health and well-being through creativity. Our work is varied in scope, and in addition to working in health and social care settings, our projects extend to cover a wide range of environments, groups and individuals across the county. We take a broad view of the arts and incorporate a wide variety of art forms into our projects; including dance, theatre, music, crafts, creative writing, digital media as well as the visual arts. We focus upon the act of creativity as a positive tool for healing and change, emphasizing the creative process itself over the end result. We seek to engage and empower the local community in all of our projects and help to forge networks for arts and health practitioners by holding regular networking events and maintaining a strong involvement in other key organisations across the county. We also support training and development of practitioners and are keen to contribute to the developing evidence base for arts and health, through evaluation of our activities and exploring opportunities for research.

Jago, Jayne	Cornwall County Council
	jjago@cornwall.gov.uk

Jayne trained and qualified as a Chef in the early Seventies and worked in the family business. She entered the School Meals Service in 1975 and ran a small country school kitchen and progressed to larger school establishments. In 1994 she was appointed as a Client Monitoring Officer for Cornwall County Council. Jayne has experienced both sides of delivery of school meals, both

as provider and contractor. Jayne progressed to become Contract Manager for Commercial Services within Cornwall County Council and was in charge when the School Meals' Contract was awarded in 2003. At the start of 2006 Jayne returned to Children, Young People and Family Service, and is now Strategic Development Catering Officer. Jayne's responsibilities now cover a wide aspect from kitchen maintenance to ensuring the new Government's food-based and nutrient-based standards for school lunches are being adhered to. Jayne works very closely with schools to enhance the service and encourage a dining-room experience for all children who take school lunches.

There is a continuous transforming school meals programme being undertaken by the Government to try and encourage so that by the end of 2010 a million more children will be eating a school lunch. It is acknowledged that eating well is important for our health and well-being and this we try to get across to the children and students.

Jayne is married and has one grown-up son who lives in Sussex.

Jones, Ian	Cornwall Centre for Volunteers
	lanJ@ccfv.co.uk
The charity recruits and develops volunteers and works with over 1,100 host organisations to build social capital within neighbourhoods, villages and towns. Its aim is to develop greater individual ownership of the changes taking place in people's lives; it is about involvement in the social, environmental and economic aspects of community life and supporting people to become active citizens in the design, development and delivery of services (co-production) and to have fun!	

Kehyaian, Emma	Cornwall Agri-food Council Development Team
	Emma.kehyaian@cornwallenterprise.co.uk
The Cornwall Agri-food Council Development Team is primarily funded by the Rural Development Programme for England and Cornwall County Council to assist the development of the agricultural, horticultural and land based industries of Cornwall and the Isles of Scilly. The team will be involved in developing project proposals for submission to the RDPE and where possible enhancing the investment potential of projects.	

King, Gary	Cornwall Scrapstore
	garyscrapstore@aol.com
Cornwall Scrapstore collects unwanted products and materials from industry and through its membership scheme passes these materials back into the community for use in art, craft and play activities.	

Lambert, Rachel	Wild Food & Nature Walks Guide
	racheljanelambert@hotmail.co.uk
I run "Wild Food Walks" teaching and connecting people to the abundance of wild food available locally. I cover plant identification, uses, nutritional and medicinal as well as the joys and simplicity of foraging for your own food.	

Latham, Adrian	Penryn College
	alatham@penryn-college.cornwall.sch.uk
As part of the Eco-schools programme at Penryn College we are striving to develop the outside space and school grounds as a learning resource. The	

current plans include a small organic farm, kitchen garden, spiritual and sensory area, nature zones and corridor, adventure activity areas and ecology area. The plans also include the building of sustainable buildings and a mini-biome. At present we are at the planning stage and are looking for any groups who wish to share expertise, time and energy in realising these ideas within our school grounds.

Le Grice, Phil	Duchy College
	Phil.legrice@duchy.ac.uk
<p>Duchy College provides a vast range of short and full time courses and specialist consultancy for people interested in learning more, or are earning their living from food and farming. From degrees in food, agriculture and horticulture through to practical short courses such as cheese making, butchery, livestock and crop production. We also provide opportunities to gain food and farming qualifications whilst working and earning through part time study or work based qualifications. www.duchy.ac.uk</p>	

Lewis, Traci	Soil Association
	tlewis@soilassociation.org
<p>I am a regional coordinator for the Soil Association's partnership in the Plunkett Foundation led 'Making local food work' project. Our role in this is to develop Community Supported Agriculture (CSA) and organic buying groups, as part of our wider work to develop low carbon, sustainable, food and farming systems informed by organic principles. Another important part of this work is the Soil Association Food for Life Partnership, a network of schools and communities working to improve their food culture through; growing, cooking and eating fresh, seasonal, local & organic food, and visiting the farms where their food is produced.</p>	

Littler, Sue	Dietetics – Royal Cornwall Hospital
	Sue.littler@rcht.cornwall.nhs.uk
<p>I am the manager of the Cornwall wide Nutrition & Dietetic Department. These services are delivered to all 3 NHS Trusts and cover both children and adults.</p>	

Lloyd, Lorely	Transition Falmouth
	lorely@transitionfalmouth.org.uk
<p>Transition Falmouth is one of the communities across Cornwall committed to a positive, resilient, low carbon future. One important focus is to increase opportunities and skills for growing food locally. Some projects being undertaken include, Community Supported Agriculture, Food Co-ops, Fruit and Nut Tree growing, Seed Swaps, allotments, therapeutic horticulture etc.</p>	

Marsh, Sara	ReZolve Kernow / Bugle Greenspace
	sara@rezolve.org.uk
<p>ReZolve Kernow is a not for profit organisation set up in 1997 to develop innovative projects that contribute to sustainability by reducing, reusing and recycling Cornwall's waste. We recognise that waste is a valuable resource but also an energy issue which directly contributes to climate change. Through our work we therefore attempt to help businesses, communities and individuals reduce their carbon footprint by tackling waste and material resource use. Our aim is to: "Maximise resource efficiency in Cornwall and</p>	

beyond, leading the way towards 'Zero Waste' and long term sustainability"

Marshall-Stevens, Gary	Fowey Primary School
	gmarshall@fowey-ji.cornwall.sch.uk
My school is a lead Change School in collaboration with Rio and Eden's Gardens for Life. We are about to embark on several years of radical change to our curriculum based on food sustainability, growing and global links. We are at the start of this project and I am keen to learn more.	

Martin, Jennette	Cornwall Family Learning
	Jennette.martin@cornwall-acl.ac.uk
Cornwall Family Learning offers families the opportunity to develop their own skills whilst supporting their children's learning. Parents/carers and children develop self-esteem and gain new skills through a variety of intergenerational courses including Food fit for Families, Why Weight and Healthy Families. Parent quotes: ' Really great course, enables families to work together, learn new skills and try new foods' 'A good balance of practical hands-on, exercise and learning with food and enjoyed it all' 'I've noticed a significant difference in my child's learning since joining the course'	

Massey, Adrian	Bishop Bronescombe School
	head@bishop-bronescombe.cornwall.sch.uk
Bishop Bronescombe is a Church of England School in the town of St Austell recently being identified as an 'outstanding church school.' We have a vibrant, innovative staff who dedicate themselves to inspiring children to want to learn. Outstanding progress has been made by the head teacher and his team as identified by the 'School Improvement Partner' in July 2008.	

Mathers, Penny	DCSF/GOSW
	penny.mathers@gosw.gsi.gov.uk
Children's Services Adviser for Devon, Plymouth, Cornwall and Isles of Scilly. She is responsible for advising authorities in the South West on the policies that relate to ECM and for supporting and challenging them to improve services. Prior to 2006 she was a full time Learning and Skills Inspector. She is registered as an Inspector with Ofsted. Penny has worked in local government in both rural counties and in London boroughs.	

Moore, Susan	Wesley Centre
	Suemoore.welsey@hotmail.co.uk
The Centre delivers around 40 meals on wheels a day to elderly residents in the area. Lunchtime meals available at the Centre and the Café is open all day for light refreshments. A number of activities can be accessed during the week and some at weekends. They include Parent & Toddler Group, Children and young people's activities, Women Fellowship groups, Men's groups, Art & Craft groups, Indoor bowls, Dance and Drama, Diet and Keep Fit. Educational classes include computer skills and Cooking for Health. We have 'Messy Church' for families. We also engage in outreach work with children and young people and have an intergenerational allotment project.	

Mouritsen, Lone	Natural England
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	Lone.Mouritsen@naturalengland.org.uk
Murphey, Kevin	Carrick Family Services
	kpmurphy@cornwall.gov.uk
Murrey, Lynn	Carrick Family Services
	Via jpikesley@cornwall.gov.uk
Newlove, Howard	Transition Truro
	sterrenvor@aol.com
I am “convenor” of Transition Truro’s Food Group and we have provisionally been given two allotments to manage for the use of the community. I am also a volunteer gardener at a local primary school and want to develop the children’s interest in growing their own food. My principal aim during the day is to pick up practical ideas of how these projects can be pushed forward.	
Nicholls, Paul	Teignbridge District Council
	paul.nicholls@teignbridge.gov.uk
I am the Food Safety and Health & Safety Team leader for a team of seven people. The work of the team also includes Health promotion and Health Initiatives.	
Ormerod, Andrew	Eden Project
	aormerod@edenproject.com
Economic Botany Research – involved in research for the “Plants that Feed the World exhibit” – dealing with major food crops – and currently food prices/food security issues and the “Global Gardener” exhibit dealing with the way people grow and use crops in home gardens and different parts of the world.	
Owen, Felicity	Cornwall & Isles of Scilly PCT, Cornwall County Council, Council of the Isles of Scilly
	Felicity.Owen@ciospct.cornwall.nhs.uk
I am responsible for improving the health of the population of Cornwall & Isles of Scilly and tackling inequalities in health. I am a joint appointment working for Cornwall & Isles of Scilly Primary Care Trust, Cornwall County Council and Council of the Isles of Scilly.	
Owen, Lindley	Cornwall and Isles of Scilly PCT
	lindley.owen@ciospct.cornwall.nhs.uk
I am the PCT public health lead for nutrition, sustainability and obesity. I am particularly concerned that the people of Cornwall and Scilly are enabled to benefit from the inescapable changes required by the global need to conserve resources and reduce greenhouse gas emissions. I believe that increasing all our involvement in growing and sourcing our foods locally is integral to this.	
Owens, Ros	Tywardreath School
	rosowens@tywardreath.cornwall.sch.uk
The school is involved with gardens for Life and Change Schools. We have a small garden area with many containers for flowers and vegetables plus a large and highly motivated group of ‘gardeners’. Our harvest of vegetables, although small, goes into our school kitchen. Each year we do more, 2009	

will see a tunnel greenhouse.

Patel, Yash	Devon Primary Care Trust
	lyash.patel@nhs.net
Currently working on developing a Healthy Weight Strategy for Devon. Also working on corporate sustainability for Devon PCT, which includes green travel, waste management and recycling.	

Pearce, Sarah	Guinness & Heritage Trust
Dinner lady – Treloweth School. Vegetable Grower	

Peer, Jane	Age Concern
	Jane.peer@ageconcerncornwall.org.uk
I manage the 'Fit as a Fiddle' project in Cornwall. It is a 4 year project funded by the Lottery and hosted by Age Concern Cornwall. It aims to improve the health and wellbeing of people over 50 across Cornwall in any of 3 ways- physical health, mental wellbeing, or healthy diet/ eating.	

Pettinger, Dr Clare	Unviersity of Plymouth
	clare.pettinger@plymouth.ac.uk
Employed at the University of Plymouth, as a lecturer in Public Health Nutrition, educating Dietetic undergraduate students. Programme lead for new undergraduate BSc(Hons) Public Health Nutrition, due to commence Sept 09, a key element of which is a module entitled 'Future of Food' which considers sustainable food, farming and food systems. I also have a keen interest in community food projects, community development and cohesion.	

Pile, Judith	Liskeard School
	jpile@liskeard.cornwall.sch.uk
I am Head of Technology at Liskeard School. I teach Food Technology and Catering. As part of our specialist college status I do outreach work. I run a young parents cookery group, I organise a Lets get cooking club for Y7/8 pupils and their parents/ carers. I am also the trainer for SE Cornwall for the primary food partnership and I work with the primary schools to enhance their food input into KS2.	

Potterton, Tony	The Eden Project
	tpotterton@talktalk.net
The Gardens for Life pilot project was an international school gardening programme. It highlighted issues and lessons about collaboration between diverse stakeholders in a joint venture.	

Pytel, Jess	Restormel Borough Council
	Jess.pytel@restormel.gov.uk
My role is to support community organisations to access the information, training and support required to develop and fund community projects. The programme that the team delivers ranges from supporting the development of parish plans, administering the Councils community grants schemes, through to bidding for regeneration funding for the area. A current priority has been to bid for Clay Country Local Action that brings a rural regeneration package of	

1.8 million to the clay area.

Rigby, Vicki	Cornwall LA
	vrigby@cornwall.gov.uk
Part of my brief as primary adviser for this academic year is to develop guidance for schools to support them in becoming more sustainable and help them embed sustainability into the curriculum.	

Roberts, Mike	Cornwall IOS Primary Care Trust
	Mike.Roberts@CIOSPCT.cornwall.nhs.uk
I am the Health and Well Being Co-ordinator, employed by the Cornwall and IOS Primary Care Trust and I support, co-ordinate and monitor the delivery of the Health and Well Being Strategy. The Strategy is a joint initiative between a number of partners to improve the health and well being of the residents of Cornwall, and takes the form of thirteen priority themes or cards.	

Roebuck, Alex	Mawnan School Veg Garden and Mawnan Allotments Development Group
	alex1@riotsville.freeserve.co.uk
We created a school organic vegetable garden with the pupils of Mawnan School, this supplied the School kitchen with fresh salad and potatoes, the garden is in second year. We then sought to establish allotments for our community to enable the pupil's to continue growing produce with their families, we are currently in the final stages of securing allotments in 2 acres of land central to the village for this provision. On a personal level I am purchasing 16 acres of land to enable further opportunities for sustainable produce and textile production.	

Selwood, Mark	mark@lowena.org
	Lowena Community Interest Company
Lowena CIC is a social enterprise. We run a smallholding on the outskirts of Redruth and grow veg and raise pork & beef. We help people overcome controlling habits (including addictions and mental health problems) and provide work experience in gardening, animal care and building maintenance.	

Shuffell, Sarah	BTCV
	s.shuffell@btcv.org.uk
The BTCV community programme in Cornwall supports a range of health, environmental and community open space initiatives that use creative and innovative approaches. Work centres around the idea that human and environmental health are dependent upon one another.	

Smith, Toni	Food Standards Agency
	Toni.smith@foodstandards.gsi.gov.uk
As regional Coordinator for the South West my role is to work closely with local authorities, primary care trust and other partners to ensure the FSA helps in the delivery of partnership work on all issues relating to safe food and healthy eating.	

Smye, Jonathan	Regional Public Health Group
	jonathan.smye@gosw.gsi.gov.uk
Currently I work with the Regional Public Health Group (PRIG), GOSW on	

Food and Health strategy and practice. Currently much work is involved in fulfilling the ambitions of the Healthy Weight, Healthy Lives cross-government strategy. The RPHG works with the PCT's and LA's in the South West through their programme lead personnel and programmes to achieve their LAA targets. At regional level we also manage a number of projects to encourage healthy eating and physical activity in the settings for the care of children and families.

Southcombe, Lindsay	Transition Truro
	lindsay@headweb.co.uk
<p>Transition Truro is promoting local food production, via working with other organisations and, also, sharing information and expertise amongst ourselves. We are hoping to start a garden share scheme. We worked with the Soil Association on a CSA day and have tried to follow this through with local producers. We would like to start a composting scheme. We are also interested in promoting the concept of edible landscapes.</p>	

Stanton, Terry	Cornwall Centre for Volunteers
	TerryS@ccfv.co.uk
<p>I am attending the conference for a number of reasons:</p> <ol style="list-style-type: none"> 1. I manage the viva project (volunteering in vulnerable adults) for CCfV. viva assists people with a disability, (learning, physical, mental or sensory impairment) to access volunteering and thereafter provide support, were needed to enable the person to continue with the volunteering. Horticulture is an area in which many of my clients wish to volunteer. 2. I am a member of the team, headed up by Disability Cornwall, to develop an Independent Living Centre for Cornwall. The project has recently started and is in its early stages; food and wellbeing will undoubtedly form an element of the project. 3. I am a member of the Cornwall Horticultural Network steering group. 4. CCfV is exploring ways in which school children and volunteers can become involved with growing food and then learning how to cook the produce by the involvement of local chefs. 	

Stuteley, Hazel OBE	Peninsula Medical School
	Hstuteley@aol.com
<p>I am a community nurse by background with a particular interest in community development and reducing Health Inequalities. I now work as a consultant for Peninsula Medical School and run a learning programme called Connecting Communities (C2), based on lessons learned from the beacon Project, a flagship for community renewal in Falmouth.</p>	

Tearle, Ian	Devon Primary Care Trust
	ian.tearle@nhs.net
<p>Currently working on developing a Healthy Weight Strategy for Devon. Also working on corporate sustainability for Devon PCT, which includes green travel, waste management and recycling.</p>	

Thomson, Tim	Chacewater Parish Council
	timxthomson@hotmail.com
<p>As a Parish Councillor I am attempting to start an allotment scheme, which</p>	

will involve finding appropriate land and applying for grant money. With Peak Oil looming I am looking for any means to encourage my community to become more localised and more resilient - and this would start with community and home-grown food, community produced compost, and hopefully community produced energy sometime in the future.

Trubody, Sarah	Cornwall County Council, Family Services Dep
	strubody@cornwall.gov.uk
Provide a one stop shop for sign-posting parents/carers to services and facilities for children from minus 9 months to 5 years. The centre is available for other professionals to run services for families ie Health Visitors, Midwives and Speech Therapists. The core offer includes:- Child and Family Health Services, Early Learning and Childcare, Family Support and Parental Outreach, Links to Jobcentre plus, Links with Schools and Family Information Service.	

Tyler, Paul	Cornwall Partnerships NHS Trust
	paul.tyler@cpt.cornwall.nhs.uk
As mental health and learning disabilities provider my role is to engage local communities and increase involvement for people with mental health issues. Work has involved facilitation of horticultural network to bring together providers of projects to increase access to horticulture for the community as a whole, whilst increasing access and health of my client group.	

Vaughan, Alison	The Gaia Trust
	alisonvaughan@gaiatrust.org.uk
The Gaia Trust is a Cornwall & Devon based charity committed to sustainable development and nature conservation with wildlife-friendly farming practices at the heart of its work. The Trust owns 2 principal farming estates - Treraven Farm on the Camel Trail near Wadebridge, and Home Farm Marsh, on the Tarka Trail near Barnstaple. These sites are managed to protect and enrich their biodiversity, and to encourage appropriate access. The Gaia Trust's objectives also include developing local community involvement, developing volunteering activity and educational visits, and supporting sustainable land management and related crafts and skills. Other Trust properties include Chark Moor, part of the Mid Cornwall Moors.	

Wagland, Lee	Kerrier District Council
	lee.wagland@kerrier.gov.uk

Wakerell, Richard	Plymouth & District Mind
	richard@plymouthmind.org.uk
Richard is director of Plymouth and District Mind. Mind works with people who have mental health issues to help them rebuild their lives and overcome social exclusion. Plymouth Mind runs a range of services in Plymouth and the surrounding area. It is currently seeking to develop new mental health services in the Caradon and North Cornwall area. We are hoping to launch an exciting horticultural project in 2009 at St. Dominic and at Morwhellam Quay. This will allow people recovering from mental health issues to learn horticultural skills and then to find a route back into employment. We hope to be able market the produce grown commercially.	

Ward, Judith	South West Food & Drink
	judith.ward@southwestfoodanddrink.com
<p>The South West Public Sector Food Procurement Project aims to facilitate the procurement of sustainable local and regional food by public sector bodies. A range of support activities are funded and managed within the project to encourage and enable this, including shared learning, best practice and case studies.</p>	

Wilkins, Jenny	Cornwall Family Learning
	jennette.martin@cornwall-acl.ac.uk
<p>Cornwall Family Learning offers families the opportunity to develop their own skills whilst supporting their children's learning. Parents/carers and children develop self-esteem and gain new skills through a variety of intergenerational courses including Food fit for Families, Why Weight and Healthy Families. Parent quotes: ' Really great course, enables families to work together, learn new skills and try new foods' 'A good balance of practical hands-on, exercise and learning with food and enjoyed it all' 'I've noticed a significant difference in my child's learning since joining the course'</p>	

Williamson, Colin	Kehellend Horticultural Centre
	cwilliamson@cornwall.gov.uk
<p>Kehellend is a Horticultural centre comprising of some 16 acres with a large area of greenhouses and polytunnels. It provides meaningful training and occupation in horticulture and other work skills for people with a learning and or physical disability.</p>	

Wray, Jackie	Upton Cross C P School
	jackie@upton-cross.cornwall.sch.uk
<p>I am teacher responsible for ESD at Upton Cross CP School. We were the first school in Cornwall to install a wind turbine to generate green energy for the school. We have won 3 Full Green Flag eco awards, are this year's winner of the DCSF's Sustainable Schools Teaching Award for the Southwest and are one of the DCFS Leading Sustainable Schools and also have the full International School Award. We have a successful garden club, are part of Gardens for Life and part of the new Lets Get Cooking Strategy.</p>	