

Doncaster Food Plan: 2025-2030 Summary version

June 2025

*'For everyone in
Doncaster to be able to
access and use a range
of nutritious and
sustainable foods in
ways that enable people,
places, and the planet to
thrive.'*



Doncaster
Delivering Together



Introduction

A healthy and sustainable food system is essential for thriving people, place, and planet. Food plays a key role in our health and wellbeing across all stages of life, as it:

- is a source of energy and nutrients for our bodies,
- can bring us joy and pleasure,
- can help us to connect with one another,
- is central to many celebrations, holidays, and social occasions,
- reflects our diverse cultures.

Food is also an important part of our local economy as there are many food premises across the city and many residents are employed in food-related jobs.

What is a food system?

The food system is a network of all food-related activities. It includes how our food is produced, processed, transported, stored, and consumed. The system is shaped by, and in turn shapes, many factors, such as social and cultural norms, food availability, the environment and climate, food policies, the economy, and our health and wellbeing.

However, Doncaster's food system is currently facing several challenges, including:

- A rapidly ageing population. It is projected that by 2026 there will be more people over the age of 65 years than aged 18 years and under.
- Some of the lowest healthy life expectancies, the number of years a person can expect to live in good health, in the country.
- Those living in the most deprived areas have a lower life expectancy than those living in the least deprived areas.
- High rates of many food-related health conditions, including malnutrition, type 2 diabetes, heart disease, and tooth decay.
- A rise in poor mental health and isolation which can both be made worse by and contribute to poor dietary intake.
- We observe high levels of food insecurity in the city, with many residents finding it difficult to access affordable and nutritious food.
- Large amounts of good food are thrown away every day.
- We are facing a climate crisis. The way in which our food is produced and the distance it travels before reaching our plates contributes to our city's carbon emissions, whilst extreme weather events affect food production.

Whilst it is important that we have the information and skills to eat well, we also need to recognise that what we eat is not solely down to food-related knowledge or individual choice. There are many other things that influence what we eat, for example:

- the cost of food, offers, and promotions
- our access to suitable food preparation, cooking, and storage facilities
- the type and amount of food advertising that we see and hear
- the types of food retailers that we can access
- our access to land to grow or obtain fresh produce

Action is needed to ensure that everyone living and working in Doncaster has reliable access to food that is good for our health, good for our city, and good for our planet. However, the challenges in our food system are complex and interconnected and so a whole system approach must be taken when addressing these.

A whole systems approach

A whole systems approach to food involves bringing people together from across the food system to work towards a shared vision. It also considers how parts of the system may connect with one another and the roles that these may have in both causing and tackling food-related challenges.

What is a Food Plan?

There is a lot to celebrate across Doncaster in terms of food-related projects, organisations, and businesses. However, there are several areas where improvements are needed to create a food system in Doncaster that enables people, place, and planet to thrive.

The Doncaster Food Plan sets out a collective vision for food across the city, 5-year aims and objectives to work towards this, and a plan of action for how these aims and objectives will be achieved.

This plan encompasses multiple levels of the food system, including how we produce and distribute our food, our access and exposure to food, what and how we eat and drink, and how we dispose of our food.

Our vision

Our vision is for everyone in Doncaster to be able to access and use **diverse, nutritious, and sustainable** foods in ways that enable **people, places, and the planet** to thrive.

How has the Food Plan been developed?



Figure 1. Key steps in the development of the Food Plan



Image: Example of one of the 'pop-up' resident engagement events held at a community venue

Stakeholder Involvement

The Food Plan has been co-produced with representatives from the council, third sector organisations, the public sector, and local businesses to create a collective and joined-up vision and action plan. The following stakeholders have contributed to the development of the Food Plan and/or will be involved in its delivery:

- Age UK Doncaster
- Bentley Urban Farm and A Commune in the North
- BME United
- City of Doncaster Council
- City St George's, University of London
- Citizen's Advice Doncaster
- Community Pantry Van
- Cook Stars (Doncaster South)
- Danum Gallery, Library, and Museum
- Department for Work and Pensions
- DN Colleges
- Doncaster & Bassetlaw Teaching Hospitals NHS Trust
- Doncaster Foodbank - Trussell Trust
- Doncaster Mind
- Edlington Community Organisation
- Ethnic Culture Fusion Network
- FareShare Yorkshire
- FoodCycle
- Great 8 Voluntary, Care, and Faith Sector representative 'Tackling Climate Change'
- Holmescarr Food Train, Holmescarr Ark and Crafts
- Learn Live Love Food
- Manna Community CIC
- North Doncaster Development Trust
- Oral Health Improvement Group
- Rotherham, Doncaster, and South Humber Grounded Research
- ReFood
- SDA Food bank
- Social Isolation Alliance
- Sodexo Health and Care
- St Leger Homes
- The Bare Project

Delivering the Doncaster Food Plan

Whilst this document has been written by Public Health, City of Doncaster Council (CDC), the Doncaster Food Plan has been shaped by the voices of our residents and co-developed by the stakeholders listed above. Stakeholders will work both independently and collaboratively, alongside residents, to deliver this over the next 5 years. Actions will be monitored regularly, with a review of our progress produced annually.

To be able to achieve the vision of the Doncaster Food Plan, we all need to work together.



The Doncaster Food Network

The Doncaster Food Network was initially established in 2017 but became dormant during the COVID-19 pandemic. Following on from the stakeholder involvement in designing the Food Plan, the Doncaster Food Network will be relaunched. The Network will be used to help us deliver, monitor progress of, and evaluate the impact of the Food Plan. If you are you a food-related organisation or business or deliver food-related activities and would be interested in joining the Doncaster Food Network or learning more, please contact Kirstie.Lamb@doncaster.gov.uk

Strategic Links

Doncaster's Food Plan has been written with consideration of and in line with existing food-related strategies and policies. This includes those produced specifically for Doncaster as well as broader national strategies.

Local Strategies and Plans

- **Doncaster Delivering Together 10-year Strategy (2020-2030)**
- **Doncaster Local Plan (2015-2035)**
- **Food Products for Doncaster Strategy**
- **Barnsley, Doncaster, and Rotherham Joint Waste Plan 2012-2027**
- **Oral Heath Needs Assessment 2025 and Action Plan**
- **Doncaster Health and Wellbeing Board Strategy (2024-2030):** Following the publication of this strategy, Doncaster's Health and Wellbeing Board, comprising of political, clinical, professional and community leaders from across the care and health system, have agreed to support action to '*create a food environment that enables everyone in Doncaster to access and use diverse, nutritious, and sustainable foods through strengthened affordable food initiatives and by addressing the advertising and promotion of nutritionally poor foods, reduce food waste and increase local food production.*'

National Strategies and Models

- **The Independent National Food Strategy (July 2021)**
- **Government Food Strategy (June 2022)**
- **Recipe for Health: A Plan to Fix Our Broken Food System (October 2024)**
- **United Nation's Sustainable Development Goals**
- **Sustainable Food Places:** Doncaster was the 50th city to join the Sustainable Food Places (SFP) Network. The SFP model identifies six key areas that ensure a holistic approach to the food system is taken, namely Food Governance and Strategy, Good Food Movement, Healthy Food for All, Sustainable Food Economy, Catering and Procurement, and Food for the Planet (Figure 2). These six key areas have been considered when designing the Doncaster Food Plan.

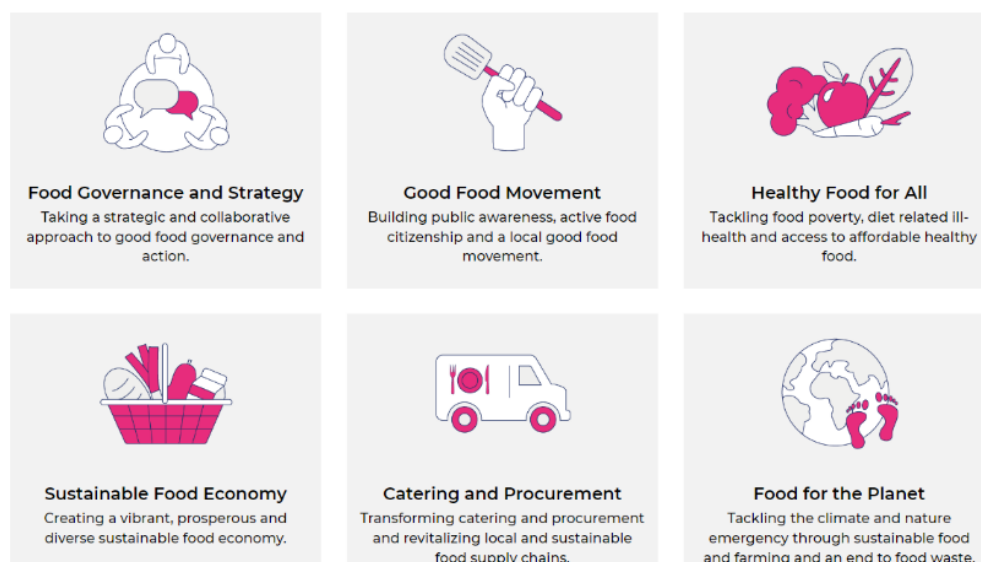


Figure 2. The Sustainable Food Places 6-key issues framework

10 KEY FOOD STATISTICS IN DONCASTER

1

FOOD BANKS

There are more than 30 food banks in Doncaster and many are seeing a rising demand for food support from residents

2

FOOD WASTE

2/3 of residents in Doncaster throw food away, wasting an average of 2.4kg per week

3

CHILDHOOD OBESITY

40% of year 6 children are considered overweight (including obesity)

4

COMMUNITY GROWING

4% of residents reported that they participate in community food or growing projects in 2022

5

CHILDREN'S DENTAL HEALTH

1/3 of 5-year-olds in Doncaster are reported to have tooth decay

6

MALNUTRITION

45 people admitted to hospital in 23/24 were found to have malnutrition

7

FREE SCHOOL MEALS

Around 30% of children in Doncaster are eligible for free school meals, but not all eligible families take up this offer

8

FRUITS AND VEGETABLES

70% of primary (years 4 & 6) and 60% of secondary (years 8 & 10) school pupils eat fruits and vegetables most or every day

9

FOOD ACCESS

Money/cost of food was the top reason (33%) residents found it difficult to get the food they needed in their diet

10

HEALTHY LIFE EXPECTANCY

In Doncaster, females expect 7.8 fewer years of good health than in England. For males, 5.7 fewer years are expected



4 Key Outcomes for 2030

1. Improvements in residents' food-related health and wellbeing
2. A more food secure city – nutritious food is more accessible for all
3. A more sustainable, locally focused food system
4. Greater community cohesion and connection driven by food-related activities and events

5 Underlying Principles of the Food Plan

The Food Ladders Model structures our approach to building food security and resilience

A Food Ladders model (Dr Megan Blake, University of Sheffield) has been embedded into the Doncaster Food Plan to help us improve residents' access to affordable, nutritious food and tackle food insecurity. Food ladders recognise that people need skills, resources, and independence to take part in food-related activities. Food Ladders typically have 3 'rungs' of intervention, as shown in Figure 3. All rungs are required for the ladder to work effectively.

Residents are at the heart of the Food Plan's aims, objectives, and actions

Aligning with the Food Ladders Model, the Food Plan is, and will continue to be, community centred and asset based. The plan has been designed around the priorities and desires of residents using local insight. We aim to work with residents to shape and deliver actions to ensure that these continue to meet the needs of communities.

A compassionate approach to health and wellbeing is embedded in actions

CDC have adopted a compassionate approach to weight and health. This approach recognises that health is a complex issue and that there are many factors that affect it, not just our lifestyle choices. These include where we live, our income, genetics, and our culture. This approach acknowledges that health and wellbeing can be promoted without focusing on being a certain body size and focuses on building up residents' self-efficacy and self-worth. A compassionate approach to health, weight, and food and nutrition will be embedded within the actions of the Food Plan.

Collaborative working is encouraged and partnership is supported

A partnership approach has been used to design the Food Plan. Through the Doncaster Food Network, we will continue to take a collaborative and strategic approach to delivering and evaluating the actions of the Food Plan. We aim to build and use a strong whole-system partnership approach.

Activities are underpinned by evidence, research, and mapping

To make sure that the Food Plan's actions have the biggest positive impact possible, we will use data and research to support the design of activities and ensure that these are evidence-based. Where gaps in evidence are identified, new research will be conducted. Research and data will also be used to evaluate the impact of actions.

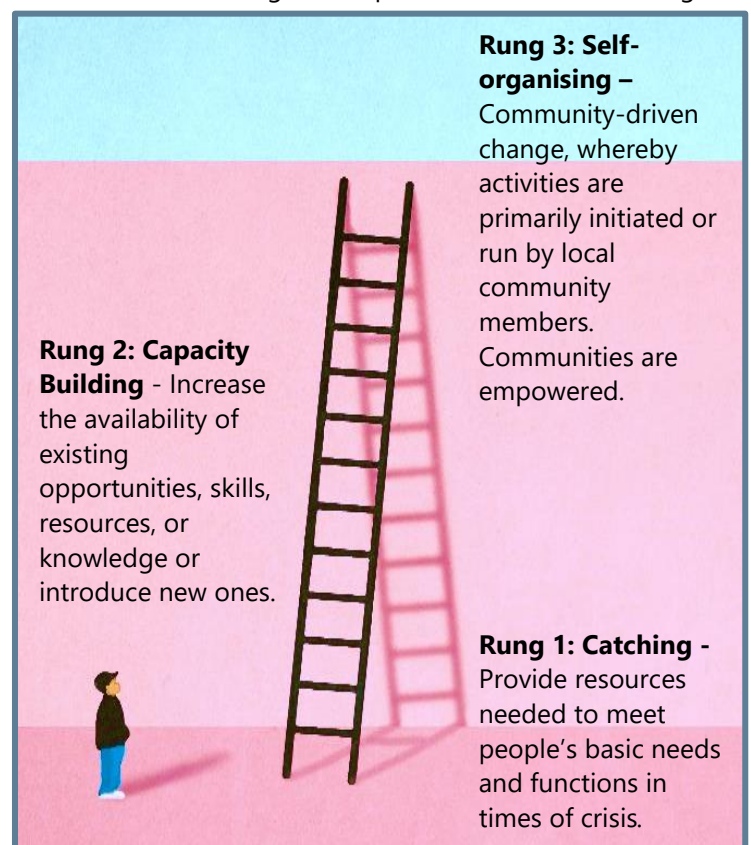


Figure 3. The Food Ladders Model (figure adapted from Dr Megan Blake)

Aims and Objectives for 2025-2030

Five main aims have been identified for 2025-2030 following resident and stakeholder engagement, providing us with a framework for action. Each of these aims has been split into two objectives which will be our focus for the next 5 years.

However, it is important that a holistic whole-systems approach is taken, and it is acknowledged that these 5 aims will be cross-cutting. Consequently, there will likely be crossover between objectives and many of our actions will contribute towards the achievement of more than one objective and/or aim.

1. Build residents' food-related knowledge and skills



Objective 1. Increase opportunities for cooking and nutrition education and skill-sharing for all age groups.

Objective 2. Develop accessible and realistic campaigns, communication, and resources that raise public awareness of nutritious and sustainable foods and the factors that influence eating behaviours.

2. Strengthen Food Ladders to address food insecurity



Objective 1. Identify and promote existing assets across Doncaster that support residents to access affordable, nutritious food.

Objective 2. Increase the offer of existing food support initiatives and develop new activities where gaps in provision have been highlighted.

3. Create a supportive food environment



Objective 1. Address the commercial determinants of health that influence food-related behaviours

Objective 2. Improve access to nutritious and sustainable food and drink where we live, work, and play.

4. Tackle food waste and surplus food



Objective 1. Reduce food waste where we live, work, and play, and support appropriate disposal initiatives where waste is unavoidable.

Objective 2. Improve the redistribution of surplus food, especially to those most in need.

5. Support and promote locally produced food



Objective 1. Build connections with and support local food producers and businesses.

Objective 2. Encourage and facilitate food growing where we live, work, and play.



Image: Menu board from one of FoodCycle's free weekly community meals, produced from surplus food, at Doncaster Baptist Church

To help us achieve each objective over the next 5 years, several overarching actions have been identified and these are presented on the following pages. Organisations and CDC departments/teams supporting these actions have been listed. However, these lists are not exhaustive, as new partners who are also able to contribute to actions may be identified following the publication of this Food Plan. We also acknowledge that there are many existing activities taking place across Doncaster which already contribute towards our attainment of these aims.

More specific sub-actions, which support the overarching actions, have been proposed by stakeholders involved in the delivery of the Food Plan. To allow us to update these sub-actions as they progress and add new sub-actions where new opportunities are identified, these have been collated in a separate 'live' action log, rather than in the Food Plan.



Aim 1: Build residents' food-related knowledge and skills

What residents told us...

Cooking skills (of children and adults) were identified as a priority issue that many residents would like to see being addressed in the next 5 years.

Almost 90% of residents said that it was important or very important that the food they eat is nutritious and balanced.

Many residents also wanted to see greater celebration of foods from different cultures.

Eating a variety of nutritious foods is important for good health and wellbeing. Having the knowledge and skills to buy, store, and prepare nutritious food contributes to an individual's ability to eat well. Residents of all ages must be provided with suitable opportunities to develop their understanding of food and nutrition and gain practical cooking, budgeting, digital and technology skills. Opportunities for residents to share their existing food-related knowledge and skills with others should also be provided.

There are many other factors that influence what we eat and so residents should be supported to understand these factors. Activities and communication must also consider the environment in which residents are living, for example household cooking facilities. There must also be appropriate food-related information and activities available to support different food cultures. An increase in activities that celebrate our diverse food cultures also provides opportunities for intercultural learning and community cohesion.

How will we achieve Aim 1?

Objective	Actions
1. Increase opportunities for cooking and nutrition education and skill-sharing for all age groups	1) Undertake mapping work to identify existing provision for cooking and nutrition education, training, and skill-sharing across the life course in Doncaster
	2) Promote the current cooking and nutrition education, training, and skill-sharing offer to increase residents', organisations', and services' awareness of this
	3) Evaluate existing provision, including its target audience, alignment with compassionate approach principles, and attendance barriers, to ensure that there are accessible and appropriate options for all
	4) Expand the current education, training, and skill-sharing offer where needed to build residents' cooking and nutrition confidence and competency
	5) Facilitate food-related intercultural and intergenerational skill-sharing events and activities
2. Develop accessible and realistic campaigns, communication, and resources that raise public awareness of nutritious and sustainable foods and the factors that influence eating behaviours	1) Develop and promote collaborative food and nutrition-related campaigns that align with compassionate approach principles, to ensure consistency in the information and messaging provided to residents
	2) Create accessible resources, aligning with and promoting a compassionate approach to food and nutrition, that make it easier for residents to identify and use nutritious and sustainable foods, such as recipes, food preparation and cooking tips, and food labelling guidance
	3) Facilitate initiatives to bridge the digital divide by providing access to technology and digital training for residents to access online food and nutrition resources
	4) Develop communication and resources that reflect and celebrate Doncaster's diverse food cultures

Aim 1 will be supported by: CDC Public Health, Well Doncaster/Be Well, Adults, Family, Community Learning (AFCL), Sustainability Unit (SU), Schools Catering; North Doncaster Development Trust (NDDT); Voluntary, Community, and Faith Sector (VCFS) Great 8 representative 'Tackling Climate Change'; Social Isolation Alliance (SIA); Doncopolitan; Bentley Urban Farm; Manna CIC; FareShare Yorkshire; FoodCycle; Holmesarr Ark and Crafts, Edlington Community Organisation; Doncaster Mind; Citizen's Advice; Ethnic Culture Fusion Network; BME United; Oral Health Improvement Group



Aim 2: Strengthen Food Ladders to address food insecurity

What residents told us...

Only 32% of residents said that it was easy or very easy to access affordable food and the cost of food was frequently reported as a barrier to eating well.

Access to affordable food options was identified as a priority issue that residents would like to see being addressed in the next 5 years.

Residents also requested more food-related opportunities to bring communities together.

Building food-related knowledge and skills is just one step to improving residents' diets. We must recognise that many residents are struggling to put nutritious foods on the table, even with the knowledge and skills to do so. Over 40% of households in Doncaster are experiencing, or are at high risk of, food insecurity, meaning that they do not have reliable access to enough affordable, nutritious, and safe food in socially acceptable ways (OHID, 2021). Food insecurity can negatively impact health and wellbeing.

An increasing number of residents are turning to emergency food aid providers for support. These providers are an important resource for those in crisis but are not the solution to food insecurity. The root causes of food insecurity must be tackled to build a healthy and resilient food system. Building on local assets and increasing residents' access to resources and opportunities can help build local level resilience and food security, as well as addressing social isolation and poor physical and mental health.

Around 40% of residents live in neighbourhoods that are among the 20% most income-deprived nationally (Ministry of Housing, Communities, and Local Government, 2019). The cost of food has been reported as a common barrier to eating well, and fruit, vegetable, oily fish, and fibre intakes tend to be lower for those on lower incomes (National Diet and Nutrition Survey, 2020). It is important that affordable nutritious food options are available for all residents.

Around 30% of children in Doncaster are eligible for free school meals, yet over 2000 eligible pupils did not take up this offer in 2023-2024 (Department for Education, 2024), whilst many children living in poverty are not currently eligible. Healthy Start vouchers can also be used by eligible families to purchase healthy food, milk, and vitamins for pregnant women and children under 4. In January 2024, 1/5 of eligible families in Doncaster did not apply for these vouchers (NHSBSA, 2024). Barriers to these schemes must be addressed.

How will we achieve Aim 2?

Objective	Actions
1. Identify and promote existing assets across Doncaster that support residents to access affordable, nutritious food	1) Undertake mapping of food ladder activities that support residents' access to affordable food
	2) Increase the promotion of existing food ladder activities to residents and partners
	3) Improve coordination, connection, and information sharing between services at different rungs of the food ladder support system
2. Increase the offer of existing food support initiatives and develop new activities where gaps in provision have been highlighted	1) Support organisations delivering food support activities to expand their provision and/or connect with other services to provide wraparound support (such as financial and employment support) and skill development opportunities for residents
	2) Identify and address current barriers to uptake of Free School Meals and Healthy Start Vouchers in Doncaster to increase the reach and use of these programmes
	3) Develop evidence-base to identify communities where new food support activities, such as food pantries, pantry vans, and shared meals, are needed most and explore opportunities to establish these activities
	4) Provide opportunities for food citizenship and community-led food initiatives

Aim 2 will be supported by: CDC Public Health teams, Well Doncaster, Health Determinants Research Collaboration (HDCR), Adults, Family, and Community Learning, School Catering, Sustainability Unit, Health and Wellbeing Board (HWBB); FareShare Yorkshire; VCFS Great 8 representative 'Tackling Climate Change'; St Leger Homes; North Doncaster Development Trust (NDDT); Social Isolation Alliance (SIA); Edlington Community Organisation (ECO); Doncopolitan; Bentley Urban Farm; A commune in the North; FoodCycle; Doncaster Mind; Food, Advice and Guidance' subgroup



Aim 3: Create a supportive food environment

What residents told us...

25% of residents were not able to access affordable fresh fruit and vegetables in their local area.

Less than 2/3 of residents found it easy or very easy to access a diet that was balanced and nutritious.

Many residents wanted to see a reduction in the advertising of less nutritious foods and the number of hot food takeaways where they live.

Our food behaviours and food-related health are also strongly influenced by the characteristics of the environments we live, work, and play in. These are called the wider determinants of health. It is therefore important that these environments support our access to nutritious and sustainable food.

For many, a high proportion of time is spent at work or in places of education. It is therefore important that the food available in these venues, including that offered in canteens, on-site cafes, and in vending machines, and the ways in which this is promoted, are reviewed to ensure that they support residents' access to nutritious and sustainable food.

Limited access to physical resources, such as transport and suitable cooking, food preparation, and food storage facilities at home, is a barrier to accessing affordable nutritious food for many residents.

There are also many commercial influences on food choice. These are private sector activities that affect people's health, such as:

- Our exposure to the advertising and promotion of high fat, salt, and sugar (HFSS) foods. Exposure to food advertising can shape our attitudes and behaviours towards food, particularly among children and adolescents. One-third of food and soft drink advertising spend in the UK goes towards confectionary, snacks, desserts, and soft drinks (The Food Foundation, 2023).
- How close to fast food outlets we live and work. More deprived Local Authorities typically have a higher number of fast food outlets for their population size than more affluent Local Authorities (Public Health England, 2018). Doncaster is one such area.
- Our access to information provided by HFSS industry funded organisations.

How will we achieve Aim 3?

Objective	Actions
1. Address the commercial determinants of health that influence food-related behaviours	1) Raise awareness of commercial and other wider determinants of health, including HFSS advertising, the provision of resources produced by industry-funded organisations, and the location and quantity of hot food takeaways, to partners as barriers to accessing nutritious food and their impact on food-related health
	2) Review existing policies and guidance in key institutions for promoting high fat, salt, and sugar (HFSS) foods and explore opportunities to strengthen these and/or develop new policies
2. Improve access to nutritious and sustainable food and drink where we live, work, and play	1) Improve access to free water in public buildings and community venues whilst encouraging the use of reusable containers
	2) Encourage businesses, organisations, and key institutions that provide or sell food to make nutritious and sustainable food more accessible to consumers
	3) Pilot new school-based projects to improve our children's consumption of nutritious and sustainable foods whilst at school and showcase existing good practice in schools
	4) Support the development of community projects and facilities that provide residents with access to cooking and food preparation equipment in their local area

Aim 3 will be supported by: CDC Public Health [PH] (Children, Young People, and Families, Healthy Lives, and Healthy Place/Wider Determinants teams), Health and Wellbeing Board (HWBB), Sustainability Unit, Adults, Family, and Community Learning, Health Determinants Research Collaboration (HDRC); Oral Health Improvement Group; Sodexo Health and Care; Food Cycle; Voluntary, Community, and Faith Sector Great 8 representative 'Tackling Climate Change'; Edlington Community Organisation (ECO); Bentley Urban Farm; Manna CIC; Social Isolation Alliance (SIA)



Aim 4: Tackle food waste and surplus food

What residents told us...

Food waste and surplus food was the top food-related environment and sustainability issue that residents would like to see being addressed in the next 5 years.

In 2019, CDC declared a climate and biodiversity emergency and Team Doncaster have set out [targets to become carbon neutral by 2040](#), 10 years ahead of the UK target. Our food system contributes to climate change and damage to nature, from the ways in which our food is produced, the distance it travels to reach our plates, the types of food we eat, and how we use and dispose of this. Action must be taken in response to this.

Despite high levels of food insecurity in our city, food waste is also an issue. Food waste contributes to carbon emissions and so we need to prevent food

waste from ending up in landfill. In addition to the positive environmental impact, taking steps to reduce food waste can also have a positive economic impact by reducing the amount of food we buy and helping to make the food we do buy go further.

One way to prevent food waste is through the collection and use of surplus food. This food, often from food manufacturers and food retailers, is perfectly edible but would otherwise have gone to waste. The reduction of food waste in the community and redirection of surplus food to those who need it would have both a positive environmental impact and would contribute to increased food security for residents.

There are however some circumstances where food waste is unavoidable. In these situations, appropriate disposal methods, such as composting and anaerobic digestion, should be encouraged. Opportunities for composting schemes for individual households, communities, businesses, and organisations need investigating. For larger-scale food waste, anaerobic digestion can be used to turn this into usable renewable energy. The new 'Simpler Recycling' regulations, which come into effect from March 2025, mean that many workplaces, including schools and places of worship, will be required to separate food waste from other waste prior to collection. It is hoped that, alongside reductions in the amount of food waste that is produced in the first place, this will result in a reduction in the amount of food waste in landfill.

How will we achieve Aim 4?

Objective	Actions
1. Reduce food waste where we live, work, and play, and support appropriate disposal initiatives where waste is unavoidable	1) Promote ways to prevent and reduce food waste at home, through education, training, campaigns (including the 'Love Food, Hate Waste' campaign), and the provision of resources
	2) Support businesses and non-household premises, such as schools and places of worship, in the adoption of new national food waste regulations and identifying areas for improvement in their food waste protocols
	3) Facilitate the introduction and use of compost initiatives in communities, schools, and businesses
2. Improve the redistribution of surplus food, especially to those most in need	1) Connect food suppliers, producers, and growers who have surplus food to organisations who can utilise this to support residents in accessing affordable food
	2) Promote apps and other tools that signpost residents to available surplus food
	3) Continue to promote programmes/services in Doncaster utilising surplus food and investigate feasibility of expanding these activities to additional sites
	4) Champion community-led or community-based initiatives that help reduce food waste and promote the use of surplus food e.g. food swaps, community fridges

Aim 4 will be supported by: CDC Sustainability Unit (SU), Public Health [PH] (Healthy Lives team, Well Doncaster), Waste and Recycling, Health and Wellbeing Board (HWBB), Policy, Insight, and Change (PIC); FareShare Yorkshire; Doncaster Mind; Manna CIC; FoodCycle; Social Isolation Alliance (SIA); Edlington Community Organisation (ECO); Holmescarr Ark and Crafts



Aim 5: Support and promote locally produced food

What residents told us...

Whilst 68% of residents considered access to a diet that was locally grown and/or produced to be important or very important, $\frac{3}{4}$ stated that this was difficult to access.

Less than 30% of residents reported that it was easy or very easy to access a diet that was good for the environment.

Access to locally sourced food, fresh fruit and vegetables, and sustainably produced food were recognised as priority issues that residents wanted to see being addressed in the next 5 years.

Many residents wanted improved access to community growing spaces.

The ways our food is farmed, produced, stored, and transported before reaching our plate all contribute to climate change and biodiversity loss. Globally, the food system is responsible for around $\frac{1}{3}$ of human-made greenhouse gas emissions. In turn, changes to our climate impact food production and overall food security. It needs to be made easier for residents to be able to access affordable, lower carbon and sustainably produced foods.

Championing and supporting food sourcing from local, sustainable producers and suppliers can help reduce our carbon footprint and increase the sustainability of our food system. Furthermore, using more local food producers and suppliers can have economic benefits for our city and supporting local businesses can help create and retain jobs for our residents. We need to support our food sector by helping local businesses thrive whilst also encouraging engagement in nutritious and sustainable food initiatives.

As well as having a positive environmental impact, growing more of our own food at home, school, work, and in community spaces can also improve food resilience and security and offers health, wellbeing, and social benefits. Opportunities to increase this provision across the city need exploring and the benefits of food growing activities promoted. There are already several fantastic community food growing spaces in Doncaster. However, greater promotion of these activities to increase residents' and services' awareness of

these is required. Additionally, barriers to accessing these spaces need to be identified and addressed to enable more residents to take part in food growing activities.

How will we achieve Aim 5?

Objective	Actions
1. Build connections with and support local food producers and businesses	1) Identify, connect with, and celebrate local food producers and businesses, including Doncaster Market and local farm clusters where established
	2) Encourage and facilitate key institutions in Doncaster that provide or sell food to utilise local food producers where feasible, and showcase where this is happening
	3) Champion the benefits of consuming locally, sustainably produced, and lower carbon foods to residents, businesses, and institutions
2. Encourage and facilitate food growing where we live, work, and play	1) Promote 'grow you own' at home and support residents to access the resources they need to get started
	2) Undertake mapping to identify existing food growing provision (i.e., community growing spaces and food growing education, training, and skill sharing activities) for residents across Doncaster
	3) Increase the promotion of food growing opportunities in Doncaster
	4) Facilitate the development of new food growing spaces and activities in community spaces, schools, and workplaces
	5) Support services, organisations, and groups, such as food banks, to connect with local community growing spaces

Aim 5 will be supported by: Doncopolitan; Bentley Urban Farm; CDC Public Health (Healthy Lives team, Well Doncaster), Sustainability Unit, Adults, Family and Community Learning; St Leger Homes; Health and Wellbeing Board (HWBB); Doncaster Mind; Social Isolation Alliance (SIA)

How can I get involved in the Doncaster Food Plan?

It is not too late to get involved – in fact, this Plan is only the beginning!

There are several ways that you can get involved in the Doncaster Food Plan, whether you are a resident, voluntary, public, or private organisation, or local food business.

Are you:

A voluntary, community, or faith organisation, public sector organisation, or a private organisation?

- Review your own food-related activities and practices and pledge to support one or more of the actions outlined in this Plan over the next 5 years (or propose your own!).
- Align your own food-related strategies and/or organisational policies with the Doncaster Food Plan.
- Tell us about any food-related activities you currently, or are planning to, run. We can help promote these to residents and/or other services and organisations.
- Join the Doncaster Food Network or visit [Doncaster Food Network - YourLifeDoncaster](#) for more information
- Share this Food Plan with other partners.

A local food-related business?

- If you agree with the vision and principles of this Food Plan, we'd love to hear from you so that we can build up our map of local, nutritious, and sustainable food businesses in Doncaster. We can also help promote these.
- Join the Doncaster Food Network or visit [Doncaster Food Network - YourLifeDoncaster](#) for more information.
- Review your own food-related activities/practices and pledge to support one or more of the actions outlined in this Plan over the next 5 years (or propose your own!).
- Connect with a local group or organisation to support them in delivering food activities for the community.

A resident?

- Get involved in, volunteer at, or share your food-related skills at a local food-related activity. Find out more about what is going on in your local area by visiting www.yourlifedoncaster.co.uk.
- Share ideas for your community by attending a local Positive Action Group.
- Think about your own food behaviours and consider what changes you might be able to make to eat more nutritious and local food and/or to cut back on food waste at home (visit [Eatwell - City of Doncaster Council](#) and [Food - YourLifeDoncaster](#) for some useful tips, information, and resources). No change is too small!
- Need a little extra support? Details of food banks and other food support services around Doncaster can be found here: [Food Bank Information - YourLifeDoncaster](#).



If you are interested in any of the above, or would like any further information, please contact Kirstie Lamb, Public Health Improvement Coordinator (Doncaster Council) at Kirstie.Lamb@Doncaster.gov.uk

Together, let's create a city where everyone can access and use a range of nutritious and sustainable foods in ways that enable people, places, and the planet to thrive!