

HOW TO ...

PROVIDE TASTY, HEALTHY AND ENVIRONMENTALLY FRIENDLY HOSPITAL MEALS

A GUIDE FOR HOTEL SERVICES, PROCUREMENT TEAMS AND CATERERS IN THE SOUTH WEST



1. INTRODUCTION

The NHS spends £500 million a year on serving over 300 million meals to patients, staff and visitors. Providing tasty, healthier and environmentally friendly meals at hospitals will have a variety of benefits:

- It will offer more nutritious food to patients and staff and therefore be beneficial to their health.
- It will strengthen the local economy.
- It will cut carbon emissions.

To provide healthier and more sustainable meals in hospitals:

- food which is procured needs to be sustainable and
- the meals served need to be nutritious and tasty.



WHAT IS SUSTAINABLE FOOD?

Sustainable food is food which is produced, stored, procured, prepared and consumed in a way which has the minimum impact on the environment and a positive impact on health, society and the economy¹.

You can improve the sustainability of your food by:

- Buying seasonal available food locally reducing the amount of energy used in production, processing, storage and transportation;
- Limiting the amount of meat, dairy and eggs you purchase;
- Buying meat, dairy, eggs and other food which are produced under high environmental and animal welfare standards; e.g. freedom food, free range, organic;
- Buying fish only from sustainable sources, e.g. fish certified by the Marine Stewardship Council (MSC);
- Buying imported food which has been ethically produced, e.g. Fair Trade certified foods;
- Buying food in minimal packaging or packaging which can be reused or recycled;
- Ensuring minimum food waste and the recycling of food waste.

Did you know...?
Livestock farming is one of the most significant contributors to climate change.

According to the Audit commission the cost of wasted food in the NHS from 'unserved meals' is around £18million per year, an average of £55,000 per Trust.

¹ Definition by Ingeborg Steinbach based on the definition by Sustain and the Sustainable Development Commission

WHAT ARE ITS BENEFITS?

The benefits of sustainable food are fourfold: Sustainable food has a positive impact on health, the environment, the economy and society:

HEALTH BENEFITS: Sustainable food is of high quality. It is healthy and nutritious as it has been produced with a low impact on the environment. Local purchase will cut the distance the food travels and the time it is stored, therefore preserving the food's nutrients which ensures the provision of fresher and more nutritious food. Providing nutritious meals prepared with sustainable ingredients will promote the physical and mental health of staff and patients and it is important in aiding their recovery. It also has the potential to change patients eating habits positively which will have a long term effect on the health of the population.

There is anecdotal evidence that the Royal Brompton Hospital has reduced the average patient stay from 10 days to 5-7 days by providing better food through more sustainable food procurement.

Additionally, local purchase has some indirect health benefits. With food being stored for a shorter period of time and travelling less food miles pollution will decrease. Local purchase also strengthens the local economy by providing employment which has a positive impact on health.

Direct spending of £1,131,000 with Cornish suppliers generated additional spending of £910,624 in the local economy.

ECONOMIC BENEFITS: Purchasing local produce strengthens the local economy by increasing the income of producers and suppliers, which will be re-spent locally, partly by creating new employment. Importing sustainable food from abroad, supports livelihoods and economies in other countries.

ENVIRONMENTAL BENEFITS: Producing food sustainably protects our biodiversity and the welfare of farmed and wild animals. It also controls the use of natural resources and reduces their environmental impact, not only during production but also when processing. Local purchasing cuts food miles and therefore carbon emissions. Tastier food will reduce the amount of 'half eaten' meals given back and therefore wasted. This decreases the carbon emissions associated with food waste disposal.

By reducing food miles by 67% the Cornwall Food Programme reduced the emissions due to transporting food by 70%.

SOCIAL BENEFITS: Sustainable food procurement preserves regional distinctiveness. It offers the opportunity to create employment throughout the food chain. In the case of imported food it ensures that labour standards are upheld.

2. FIRST STEPS

ESTABLISHING A BASELINE: WHAT IS YOUR PRESENT SITUATION?

The first step towards buying more sustainable food is to review your current situation. The following questions will help you to find out where you are at the moment and thereby provide a baseline for your project.

- How much do you spend on food?
- Where does your food come from? *Note down each major item and its origin. Record if the item is procured directly from a producer or if it is bought from a supplier.*
- How often is each item delivered?
- Which items are procured under national contract? *Although there might be a national contract, there is no legal obligation for Trusts to use the contracted supplier. However, if you do not intend to use the national contract, you will have to put the item out to tender yourself if the value of the purchase is more than £90,319 over the life of the contract. This will involve advertising in the Official Journal of the European Union. Below this value your Trust's Standing Financial Instructions (SFIs) will specify the limit above which you will need to seek competition.*
- When does the national contract expire?
- How much food is thrown away?
- How much do you spend on food waste disposal?
- What type of food is locally available? *At this point it might be a good idea to choose one or two food items to start with.*
- Which of the locally available food is produced sustainably? *You might not have the relevant information available at the beginning of the project. However, working closely with local producers/ suppliers will help you obtain it.*

Before the start of the Cornwall Food Programme, the kitchen at the Royal Cornwall Hospital Trust received frozen fish from 160 miles away.

The Cornwall Food Programme started with changing their fruit supplier to 'Newquay Fruits'.

WHERE ARE WE GOING FROM HERE?

It is a good idea to plan what you would like to achieve in sustainable food provision in the long-term. The following questions might help you to set some targets:

- What proportion of procured food is going to be unprocessed?
- What percentage of food is going to be locally sourced?
- What proportion is going to be organic?
- What proportion of the meat will be produced under high animal welfare standards? What percentage of fish is produced sustainably?
- What percentage of the food packaging is going to be reused and how much recycled?
- What percentage of patients and staff would you like to be satisfied with the food?
- How much food waste is acceptable and how much is going to be recycled?

The Cornwall Food Programme for example has adopted the Soil Association's Food for Life targets. It is its aim to provide 75% unprocessed, 50% local and 30% organic food.

BUILDING SUPPORT

After gathering baseline information and formulating long term targets it is important to build support within your organisation. You will need assistance on several levels: Senior management, catering team, outside stakeholders, producers and suppliers, the media.

SENIOR MANAGEMENT

It is very important to get your Chief Executive on board. Once the Chief Executive has endorsed the project it will be much easier to rally the rest of the senior management team. To be successful, the Head of Hotel Services/Catering Services and the Head of Procurement will need to fully support the project and make sure it is implemented on the ground. The health, economic, environmental and social benefits listed at the beginning of the Guide will help you making a case for sustainable procurement to the senior management.

Since the start of the Cornwall Food Programme the Chief Executives of the three Cornwall Trusts worked closely together to achieve local purchasing and ensure that funding was provided.

CATERING TEAM

It is also essential to get the whole of the catering team on board. Kitchen and canteen staff build the all important link to the 'consumer' - patients, visitors and staff. They need to know why your organisation has decided to procure and provide more sustainable food, what the benefits are to the staff, patients and the organisation as a whole and what role the catering team is going to play in the implementation of the project. If the catering team fully backs the project, it will be easier to implement and introduce it to the patients and visitors.

OUTSIDE STAKEHOLDERS

The strategic partnership with the Soil Association and the support of the EU Objective One funding contributed significantly to the success of the Cornwall Food Programme.

If you have outside stakeholders, it is vital to include them in the decision making. For this purpose it might be advisable to set up a steering committee consisting of the outside stakeholders, the chief executive and key management figures. Outside stakeholders to consider are:

- Potential funders, who could financially support your Trust in increasing the sustainability of its food procurement.
- Organisations which could technically assist you in how to go about increasing the sustainability of your food, e.g. the South West Sustainable Procurement Network, Sustain (The alliance for better food and farming).
- Other public sector organisations, e.g. local authorities, who would like to partner up with you in procuring sustainable food and who will share some of the benefits. Clustering your demand will create efficiencies for the involved organisations and will offer greater support and stability to the local suppliers.
- Patients and visitors, whose endorsement of the project will be vital to its success. Apart from the acceptance of the food, the project offers an opportunity to educate patients and visitors about its sustainability - potentially leading to a wider change in people's buying and eating behaviour/ habits.

There is a list of suggested regional stakeholders in Chapter 6.

PRODUCERS AND SUPPLIERS

A good working relationship with new and existing producers and suppliers is pivotal to increasing the sustainability of your food procurement. It allows you to identify and adapt a product to meet the needs of your organisation and to be flexible to the needs of the producer/ supplier. If you work directly with the producer, the adaptation of a product to your organisation's needs and vice versa will be easier to achieve as you cut out the middleman. It may also reduce the price of the product.

In some cases you won't be able to work with the producer directly, but with the supplier. The supplier might be a merchant who may sell many products, or a manufacturer. A good relationship with the supplier will allow you the same flexibility as working with the producer directly. For example, you may be able to influence the

The beef used for burgers and sausages at Cornwall's Hospitals is provided by a local livestock cooperative which was set up with the aim to supply larger contracts.

The Cornwall Food Programme switched from frozen to fresh fish. The team decided to buy fish, fish cakes and fish pie mix from two local fish merchants, Seafayre Cuisine and Matthew Stevens.

supplier in using locally produced ingredients for their food product. Working with a supplier could also have the advantage that you can buy several different products from the same organisation which will save you time and money. You may be able to improve the quality of a product without having to change the contract specifications. Additionally, you can facilitate the formation of producer cooperatives. This allows producers which are generally too small to tender for a public sector contract to supply the NHS via a supplier.

Both cases will offer you an opportunity to establish what the barriers are that make it difficult for smaller and medium sized producers and suppliers to tender for NHS contracts and offer your support to overcome them.

A list of producers/ suppliers who have delivered to the Cornwall Food Programme can be found in Chapter 6.

MEDIA

The Cornwall Food Programme issued regular media releases and entered relevant competitions which resulted in a number of awards, e.g. the Local Food Initiative of the Year 2006.

It is useful to keep the project in the spotlight through regular media releases – both through in-house newsletters and the local external media. This can have a positive impact on the success of the project. It helps to boost the staff morale and keeps the momentum up. By publicising the achievements of the project you will also be able to support the development of similar initiatives in other organisations.

There is another opportunity for wider publicity through entering an organization into an award scheme. At the end of the guide is a list of award schemes which reward the provision of sustainable and healthy food in the healthcare sector.

To consolidate everybody's support it is advisable for the organisation to develop and adopt a formal sustainable procurement policy with the help of all relevant stakeholders.

3. TENDERING FOR SUSTAINABLE PROCUREMENT

The following section looks at the steps in the tendering process where you as the purchaser may ensure the sustainability of the food you would like to buy.

CONTRACTS

The whole of the tendering process is regulated by European Procurement Legislation. National contracts, national contracts under a geographical framework as well as local contracts, have to adhere to this legislation. Different items can be purchased under different contracts. For example, while pasta might be supplied under national contract, fresh fish can be procured under local contract.

NATIONAL CONTRACTS

National Contracts are managed and awarded by NHS Supply Chain. They are usually issued for 3 years with the potential of a 2 years extension. It is difficult for small to medium sized businesses to tender for these National Contracts because they most likely will not have the capacity to supply the quantities of food needed nationally.

NATIONAL CONTRACTS UNDER A GEOGRAPHICAL FRAMEWORK

Partly due to the work of Mike Pearson and his Cornwall team NHS Supply Chain now recognizes tendering on a geographical basis.

National contracts under a geographical framework are also handled by NHS Supply Chain. They give companies the opportunity to tender for specific localities. This type of contract makes it possible for small and medium sized companies, who would not have the capacity to tender for a national NHS contract, to tender for regional NHS organisations. Knowing when a national contract is up for renewal will allow you to ask NHS Supply Chain to publish the contract tender under a geographical framework.

LOCAL CONTRACTS

If items are purchased under national contract, the Trusts are still allowed to opt out and issue their own invitation to tender. However, this means that the Trust's procurement team will have to manage the tender by themselves. If the value of the purchase is more than £90,319 over the life of the contract the tender has to be advertised in the Official Journal of the European Union. Below this value your Trust's Standing Financial Instructions (SFIs) will specify the limit above which you will need to seek competition. The advantage of using local contracts is that the individual NHS organisations can determine the operating standards and the specifications for the contract which will allow you to incorporate sustainability criteria into the agreements.



TENDERING

The following section is looking at the steps in the tendering process where you as the purchaser may ensure the sustainability of the food you would like to buy.

1. PRE-TENDER

Usually, small and medium sized producers/ suppliers are at a disadvantage in the tendering process. Most likely they will have no previous experience with NHS contracts and they will not be able to offer goods at the same price as a big supplier. One way of reducing the disadvantage is by contacting and visiting the local producers/ suppliers before the tendering process. Chapter 6 contains a list of regional stakeholders who will help you to identify producers and suppliers in your area.



It is a good idea to visit your local producers/ suppliers before you draw up the tender. During the visit you will learn if all NHS' Health and Safety requirements and all the Hazard Analysis and Critical Control Points, the minimum requirements, are in place and in order. If not, your team can make recommendations for improvements and ensure their implementation. Make certain this is documented to enable due diligence to be demonstrated.

You will also need to enquire if the supplier has an accreditation which has been approved by the UK Accreditation Service. Two of the common accreditations for NHS Suppliers are STS (Scientific Technical Services) and SALSA (Safe and Local Supplier Assurance Scheme). If the producer/ supplier does not yet have any accreditation, you may be able to assist them in applying for one.

A visit will also help your team to find out if the supplier will be able to handle a NHS contract and its unavoidable paperwork. Can the producer/ supplier guarantee the quality of a product and how do they manage contingency? You will be able to assess what type of support they need and if your organisation will be able to offer assistance.

2. DRAWING UP THE TENDER

WHAT ARE YOU AIMING FOR?

In Chapter 2 we talked about setting long term targets for your organisation concerning sustainable food procurement. Before you draw up a tender, look at your targets and consider how the contract can help to achieve this. Note down the sustainability target(s) for the specific contract. For example: If you are inviting producers to tender for the supply of eggs your sustainability target might be:

- 100% eggs must be free range
- All of the packaging is going to be reusable.

Once you know what you would like to achieve with your contract you can translate it into the operating standards, contract specifications and award criteria. The operating standards, specifications and award criteria must be published either in the advert or within the tender documents, so that everyone knows on what basis the contract will be awarded. They cannot be changed during the process.

OPERATING STANDARDS

The operating standards of a contract provide details on how the producer/ supplier is to fulfil the contract. It may cover requirements on food safety, traceability, delivery and consistency and changes. When you draw up the operating standards for a contract consider how they can contribute to sustainability and avoid exclusion of small producers/ suppliers. For example, to guarantee freshness of a food item, deliveries twice a week might be necessary. It is more likely that local producers will be able to meet this requirement than producers from further afield.

James Kittow's butchery in south east Cornwall provides the Royal Cornwall Hospital Trust with organic burgers and sausages. All his products are traceable.

SPECIFICATIONS

As part of the tender and contract the procurement team in conjunction with the caterer will draw up a list of specifications for the tender. They provide details on the required quantity and quality of the food item. Contract specifications are not allowed to discriminate against local suppliers nor are they allowed to favour them.

If the required quantity of a food item is very big your procurement team may want to split the contract into smaller 'lots'. This will allow smaller and larger suppliers to tender for the contract.

The contract specifications on the quality of the food item provide an opportunity for you to include sustainability criteria in the contract. Quality specifications in the area of sustainability can make sure that the food items support health and are produced, processed and delivered in an environmentally friendly, socially responsible way and contribute to a thriving local economy. Labels and Assurance schemes cannot be used as quality specifications, but they can be accepted as proof of a qualification standard.

The following are examples of specification criteria which promote sustainability:

When the Cornwall Food Programme switched from frozen to fresh fish, they not only cut their food miles, but could also ensure that the fish comes from sustainable sources.

- Freshness; *by specifying the freshness of the product you can increase the chances of local suppliers without discriminating against companies further afield.*
- Fish which is sustainably sourced; *you will not be allowed to specify that you would like the fish to be produced under a certain assurance scheme. However, you can ask fish to be caught in a way that does not deplete the fish stock. Evidence of the specification can be the label of the Marine Stewardship Council or any other assurance scheme.*
- Meat which has been produced under high animal welfare standards; *you will find a list of criteria for different animal welfare assurance schemes which you can use to define your contract specifications on meat. Evidence can be provided by the label of an assurance scheme which meets your specifications.*
- Fair Trade; *for food items from abroad, e.g. coffee, it can be stated that the food is produced without exploitation of the workforce. The Fair Trade label or similar ethical assurance schemes can be used as proof.*
- Packaging; *you could specify that you would like the food item to be packed in bulk to reduce packaging or that the packaging has to be reusable or recyclable.*

AWARD CRITERIA

The UK government policy is to award the contract to the most economically advantageous, meaning best value for money. This does not necessarily mean that the contract is awarded to the cheapest supplier. 'The most economically advantageous' can be based on criteria other than costs as long as they are detailed in the original call for tender or the advert.

Once you have drawn up the specifications of a contract the procurement team needs to consider giving weight to them. The weighting defines the term 'best value' for the contract. Endowing health, environmental and societal factors as well as the financial costs with equal weights will help to incorporate sustainability in the award criteria.

3. PLACEMENT OF ADVERT

If the value of a tender is less than £90,319 for a 3 year contract the advert for the tender will not have to be placed in the European Journal, Public Procurement Publications, but can be published locally. In the South West, South West Food and Drinks publishes information about available tenders on their website www.southwestfoodanddrink.org.

The Cornwall Food Programme advertised their contracts locally on www.tendersincornwall.co.uk

4. EXPRESSION OF INTEREST

A short list is formed of the companies which express an interest. It is likely that you will require these companies to fill out a pre-qualification questionnaire, which will be in the shape of a financial audit and a health and safety audit. However, this will depend on the number and quality of the expressions of interest received. At this point you can increase the sustainability of your food procurement by choosing suitable companies for the short list, but this must be relative to the goods being sourced. It might also be useful to offer help to all interested companies with filling in the pre-qualification questionnaire. This will give small and medium sized businesses a better chance to enter the tender process.

5. FORMAL TENDERS

The procurement team may want to invite those producers/ suppliers that have passed the pre-qualification questionnaire to a meeting to discuss the tendering document, to ensure that everyone knows the procedure and the selection criteria. Small and medium sized businesses which are tendering for the first time might need more explanation than companies which regularly tender for big contracts.

4. HOW TO ASSIST LOCAL PRODUCERS/ SUPPLIERS

Local producers/ suppliers are often at a disadvantage in winning an NHS contract due to their size. Developing a partnership with local suppliers can reduce the disadvantage by allowing your organisation to be flexible to the needs of the producers, but also enabling the producer to be flexible to your needs. This flexibility can be vital if the local producer is more expensive than suppliers from further afield. In partnership you may be able to work out a way how to be able to buy a more sustainable product without an increase in cost. Remember that any decision regarding specification, size, etc, must be made before a tender is issued - you cannot change the specification during the tender process to favour a local supplier. The Cornwall Food Programme worked very successfully with their producers/ suppliers enabling them to tender for local NHS contracts. They supported local producers/ suppliers by:

1. Improving the quality, but reducing the size of an item

The Cornwall Food Programme worked with the supplier to change from a long life yoghurt to a real fruit yoghurt. The size had to be reduced from 113g to 85g not to increase the price. Now, instead of eating one spoonful of long life yoghurt and throwing away the rest the patients are eating a whole real fruit yoghurt.

2. Accepting items of a size and shape not acceptable by supermarket standards.

The Cornwall Food Programme purchased soft goats cheese of a size which was not acceptable to the mainstream market and therefore going to waste.

3. Enabling investment/ expansion through long term contracts.

Cornish Country Larder, which supplied the soft goats cheese installed a cheese grating system to be able to supply grated cheese from cheddar cut-offs to the NHS.
Gwavas Farm, which provides the real fruit yoghurt, has expanded to fulfil the NHS Contract.

4. Combining orders.

The Cornwall Food Programme combined the order of milk with butter portions to reduce the costs.

5. Combining deliveries.

6. Packages can be returned.

7. Reducing the need of another product by improving the quality of a food item.

The Cornwall Food Programme switched from a watery ice cream ordered on national contract to a very dense clotted cream ice cream from a local producer. Now fewer elderly patients need powdered drink supplements to keep up their calorie intake.

5. WHAT'S ON THE MENU

Preparation of the meals is as important as the sourcing of food important, but also the. There are a few simple rules to follow to make sure that your patients will eat and enjoy the food provided by your organisation:

- **Appeal to local tastes:** The meals you offer should be to the taste of the patients you serve. A meal may be nutritious, but if it does not appeal to the local taste it will not be eaten well. The patient will not benefit and a lot of food waste will be created.
- **Make menus practical:** It is vital to select recipes which can be scaled up without difficulty. Some meals work well when you cook ten portions, but they cannot be cooked on a large scale easily without losing quality and taste.
- **Provide information to the patients about the objectives of your project:** It is important to let the patients know about the benefits of providing more sustainable meals in your organisation.
- **Listen to the critics:** It is vital to ask regularly for feedback from the patients about the meals provided. It allows you to make sure the uptake is good and to constantly improve your service.

Roy Heath from the Cornwall Food Programme Team said: "You have to know whom you are cooking for."

The Cornwall Food Programme provided information on the project's objectives in a glossy menu booklet, in which local suppliers could also advertise.



6. DO YOU NEED MORE INFORMATION?

MORE INFORMATION ON THE CORNWALL FOOD PROGRAMME

- Soil Association (2007), 'A Fresh Approach to Hospital Food'.
- Adam Ward (2009), 'The Cornwall Food Programme – A Blueprint For Other Regions'.

MORE INFORMATION ON SUSTAINABLE FOOD PROCUREMENT

- Sustain (2003). 'Good Food on the Public Plate: A manual for sustainability in public sector food and catering'.
- South East Food Group Partnership & Sustain. 'Getting Started – The Really Simple Guide to Buying More Sustainable Food'.
- Department of Health (2009). 'Sustainable Food – A guide for hospitals.'
- Sustainable Development Commission (2002) 'Sustainable food procurement in the NHS'.
- Health Care Without Harm (2007). 'Fresh, local and organic – A successful recipe for improving Europe's hospital food'.
- Department for Environment, Food and Rural Affairs (2008). 'Public Sector Food Procurement Initiative: Putting it into practice – Advice for promoting healthy food and improving the sustainability and efficiency of food procurement, catering services and supply'.
- Department for Environment, Food and Rural Affairs (2006). 'Public Sector Food Procurement Initiative: How to create opportunities for small and local producers when aggregating food procurement – Guidance for buyers and specifiers'.
- Office of Government Commerce 'Guidance on Fair Trade and Public Procurement'.

REGIONAL STAKEHOLDERS

1. Organic South West – Regional arm of the Soil Association (<http://www.organicsouthwest.org/>)
It works with farmers and food producers to develop sustainable and profitable organic food and farming in Cornwall and The Isles of Scilly. The website has a directory of organic farmers and food processors.
2. South West Food and Drink (<http://www.southwestfoodanddrink.org/>)
It is an umbrella organisation dedicated to the development of the food and drinks industry in the South West. The website includes a list of regional suppliers.
3. The Cornwall Food Finder (<http://www.cornwallfoodfinder.co.uk/index.asp>)
It is a trade directory for food and drink.
4. Taste the West (<http://www.tasteofthewest.co.uk/>)
It is a Regional Food Group with the aim to connect the region's superb farmers and producers, chefs and caterers, distributors, wholesalers and retailers with the market.
5. Tenders in Cornwall (<https://www.tendersincornwall.co.uk/Home.aspx>)
This site is designed to give companies, small businesses and social enterprises the ability to search and view public sector tender opportunities in Cornwall through an easy-to-use portal uniting buyers and suppliers in a single location.

6. The South West Sustainable Procurement Network (SWSPN) (<http://www.swspn.org.uk>)
It is a South West Regional Improvement & Efficiency Partnership (SW RIEP) funded project to provide information, training and support in respect of sustainable procurement to public sector bodies in the South West.
7. Government Office for the South West (<http://www.gos.gov.uk/gosw/>)
The Government Office in the South West is implementing a public sector food procurement project in the region to facilitate public sector sustainable food procurement sourcing from local and regional suppliers. A South West Public Sector Food Procurement Project (PSFPP) Action Plan has been published.
8. Sustainability South West (<http://www.sustainabilitysouthwest.org.uk/>)
Sustainability South West (SSW) is a charity promoting sustainable development in the South West of England through the provision of information and tools to help organisations make the most of a sustainable approach.
9. The South West Regional Development Agency (<http://www.southwestrda.org.uk/>)
The South West RDA works for and promotes a modern, stronger and more resilient economy across South West England. (The website publishes tenders and offers resources for small and medium sized businesses to help them winning public sector contracts.)

REGIONAL FOOD GROUPS (SEE SOUTH WEST FOOD AND DRINK)

- Chalk and Cheese
- Cornwall Agricultural Council
- D2
- Eat Somerset
- Fine Food World
- Food and Drink Devon
- Gloucestershire First
- Gloucestershire Food Vision
- Meat SW
- Mad For Food
- North Devon Food and Drink
- Organic South West
- Ruby Country
- Seafood Cornwall and Seafish SW
- Somerset Farmers Markets
- Somerset Food Links
- Somerset Local Food Direct
- SW Vineyards Association
- Taste of the West
- The Cheese Gig
- Torquay Hoteliers Association
- West Devon Food and Drink Network

LIST OF SUPPLIERS TO THE CORNWALL FOOD PROGRAMME:

Callestick farm (ice cream)
Callestick
Truro
Cornwall
TR4 9LL

Chaffins (dry goods)
Unit 5b
Cardrew Industrial Estate
Redruth
TR15 1SS

Dairy Crest (bread)
Dudance Lane
Pool
Redruth
Cornwall

Doble (frozen)
Newdowns
St Agnes
TR5 OST

Matthew Stevens & Son (fish cakes and fish pie mix)
Unit 2 Penbeagle Ind Estate
St Ives
Cornwall
TR26 2JH

Newquay Fruits (prepped veg)
Springfield Road
Newquay
TR7 1RT

Scorce (meats)
Water Ma Trout Ind Est
Helston
Cornwall

Seafayre Cuisine (fish portions)
Unit E
St Erth Ind Est
Hayle
Cornwall
TR27 6L9

Skinnners Brewery (cider)
Riverside
Newham Road
Truro
TR1 2DP

Trewithen (milk)
 Greymare Farm
 Lostwithiel
 Cornwall
 PL22 0LW



Westcountry Fruit Sales (fruit and veg)
 The Distribution Centre
 Higher Argal
 Budock
 Falmouth
 TR11 5PE

LIST OF AWARDS FOR THE FOOD AND CATERING SECTOR

- Health Service Journal Award (<http://www.hsjawards.co.uk/>)
- Local Food Initiative Award
- Soil Association Award (<http://www.soilassociation.org/>)
- Hotelympia Award (<http://www.hotelympia.com/>)
- Cornwall Healthier Eating and Food Safety Award (CHEFS Award, <http://www.foodvision.gov.uk>)
 This award is promoted by the six Cornish District Councils in partnership with the Cornwall and Isles of Scilly Health Promotion Service PCT and the Eatsome Project. The award includes criteria on food safety, healthy eating and encourages use of local produce and smoke free areas.
- Cost Sector Catering Awards (<http://www.costsectorcatering.co.uk/>)
 The cost sector catering awards include an award for chefs and healthcare. Both awards look at the quality of the meals provided with the chef award acknowledging the chef for his/her role and the healthcare award rewarding the chief executive.
- Food for Life (is for schools, not sure should be included?)

AWARDS FOR THE FOOD PRODUCERS

- Taste of the West Food & Drinks Award