

Current Public Food Activity in London and the Children's Food Bill

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Children's Food Bill

- protect children from the marketing of unhealthy food and drink products
- improve standards to ensure that all school meals are healthy
- prevent the sale of unhealthy food and drinks from school vending machines
- teach food education and practical food skills, such as cooking to all children
- ensure the government promotes healthy foods, like fruit and vegetables, to children

Voluntary approaches don't work

- Voluntary codes are weak
- Commercial incentives not to comply
- No meaningful sanctions for non-compliance
- Independent operation and monitoring is rare



Already supported by:

158 national
organisations

272 cross-party MPs

&

Thousands of parents,
grandparents and other
concerned individuals

www.childrensfoodbill.org.uk

Other activities



A London Food Strategy

We want to see a food system that helps make London a world-class sustainable city:

- ***where a vibrant food economy offers healthy food which is accessible and affordable to all***
- ***which celebrates the capital's diversity, minimises environmental damage and ensures a secure food supply.***

Draft launched in September 2004

Public consultation until December 7th 2005

www.lda.gov.uk/londonfood

Sustainable food in London's public sector

- Hospital Food Project
- Schools
- The Greater London Authority (Police, Fire Brigade, Transport for London and City Hall)

Food in schools - context

- Public Health White Paper, Nov 2004
- Jamie Oliver
- School Meal Review Panel
recommendations

SMRP recommendations with reference to sustainable food

- **Rec 3:** *Schools should aspire to achieve the highest quality of provision, which is a hot meal, cooked on-site, from fresh and seasonal ingredients. ...*
- **Rec 8:** *The procurement of food served should be consistent with sustainable development principles and schools and caterers should look to local farmers and suppliers for their produce where possible tempered by a need for menus to meet the new nutritional standards and be acceptable to schools.*
- **2.23:** *... Caterers should use local, seasonal and organic foods wherever possible to support the development of supply chains, and should ensure that the training of school catering staff includes information on seasonal, local and organic food.*

Sustainable food procurement for London schools

- **London Development Agency report,
July 2005**
- *The contractor must address development targets for the increased use of raw, unprocessed ingredients, organic and sustainable food over the life of the contract and as cost/resources allow, working towards those targets of the Food for Life programme.*

What more is needed?

- Targets for sustainability
- Training and support
- Consideration of cost
- Government support