Brighton and Hove Food Partnership
The work we do may be varied and complex, but our mission is simple: healthy and sustainable food for all in Brighton & Hove.

What people say about us
"Mentally, the change in me is huge too. The course got me back on track. I gained confidence and now want to test my limits to see what else I can do. I feel wanted and appreciated and it helps put structure back into my life. It’s something to look forward to in my week."

Procurement work
"We’re helping to improve health & sustainability through our network of large caterers, which provides over 2.5 millions meals a month in Brighton & Hove."

COVID-19 response
We led on the city's Covid-19 emergency food response. We set up a central processing hub, providing food to 50 projects across the city that gave out 3000 emergency food parcels per week in the height of lockdown.

Affordable Food Initiatives
We supported the launch of 7 pilot projects that aim to provide people living on low incomes with a new model for accessing a range of affordable, fresh, and local food.

"The quality of the food is fantastic. I am trying things I’ve never tried before. The bread that the bakery donate is the nicest bread I have ever had. I would never be able to afford to buy it, and the eggs from local farms are such a treat."

Community Kitchen
78% of participants who took part in our cooking on a budget course went on to cook one of our healthy recipes at home afterwards.

In the Bag
We have distributed over 20,000 meals to low income families in our weekly recipe kits. “These kits improved my outlook on what we choose in the shops, changing our diet, not just for me but for the kids as well.”

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Together let’s keep up the good work sharing food, skills and support in 2022 and beyond...

Communications
Our communications continued to have a high profile, acting as a central hub for food-related information, particularly during the early months of lockdown, reaching over **150,000 people** in one year.

Surplus Food Network
As part of the FLAVOUR project, we have found innovative ways to intercept, redistribute, and transform surplus food into new products. We began dehydrating surplus food for redistribution in meal kits.

Gold award
We were the first city in the UK to be awarded a Gold Sustainable Food Place Award. This is in recognition of the way we bring partners together across the city: for example, bringing restaurants, school caterers, and young people together to create new veg-friendly meals to serve in local schools.

Affordable Food Initiatives
445 weekly volunteers over 45 projects support the work we do:

> I really feel the weekly volunteering sessions with the Food Partnership have helped my mental health since the pandemic hit. When I come to volunteering it feels like we all look after each other, and doing something for the community makes me feel helpful.”

Community Growing Projects
Our networks of outdoor projects continued throughout lockdown providing a lifeline to vulnerable people. “I feel less anxious having been outside gardening, I feel I can face difficult stuff in my life. I meet people I can talk to which is important as I live alone.”

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