



BRIGHTON & HOVE
FOOD
PARTNERSHIP

FOOD USE PLACES YEAR 2 REPORT

MAY 2025 - APRIL 2026
CLIMATE ACTION FUND PROJECT



TABLE OF CONTENTS

Partnership vision	3
Workstreams & partners	4
Year 2 Impact	5
Year 2 progress update	6
Case studies:	
• Volunteering	7
• Qualifications at Moulsecoomb Forest Garden	8
• International women's group at Old Boat	9
Updates:	
• Eat Smart Schools	10
• Communities make compost	11
• Surplus food redistribution & Circular economy	12
• Engagement & outreach	13
• Collaborations & partnerships	14



FOOD USE PLACES PARTNERSHIP VISION

Together we intend to minimise food's impact on our climate through the creation of a new norm – a food use mindset.

To achieve our transformation, we've created a place-based alliance of 18 organisations that brings together circular economy and assets-based community development approaches to minimise food and packaging waste. We will:

- Engage new audiences in climate action focusing on groups that are currently under-represented in this agenda.
- Harness the power that is in communities, with children & young people, older people, people from different ethnic and social backgrounds all part of this movement for change.
- Develop food use confidence. Individuals and organisations will gain skills to buy, store, prepare, cook and dispose of food in ways that minimise the impact on the climate.
- Use circular economy thinking to create new products with social and environmental value. These could include a surplus food café that brings people together to combat loneliness; or the creation of nutrient-rich compost from community-run tumblers to support biodiversity and local food growing.

No one entity can transform a system, so we are drawing in the expertise of community organisations, anchor institutions (eg schools, universities and the local authority) and local business. We want others to replicate the approach and will share what we learn locally and nationally. Our experience so far has shown us that we are collectively greater than the sum of our parts. Together we can create a revolution and become a place that champions food use to tackle food waste.



WORKSTREAMS

- The 'Food Use Places' venues
- Communities make compost
- Inspiring the next generation
- Surplus food redistribution
- Circular economy approach
- Communications & knowledge exchange

[Watch this video to find out more](#)

PARTNERS

- Breathing Spaces
- Brighton and Hove Food Partnership (BHFP) - the managing partners
- Brighton Table Tennis Club (BTTC)
- East Brighton Food Co-op (EBFC)
- FareShare Sussex & Surrey (FSSS)
- Sussex Surplus (SS)
- Food Matters (FM)
- Hangleton & Knoll Youth Project (HKYP)
- Impact Initiatives, Hop 50+
- Nurture Through Nature (NTN)
- Moulsecomb Forest Garden (MFG)
- Old Boat Corner Community Association (OBCC)
- Real Junk Food Project (RJFP)
- Sussex Community Development Association (SCDA)
- The Bevy
- The Community Kitchen (CK)
- Whitehawk Community Food Project (WCFP)

YEAR 2 IMPACT

This year we further embedded Food Use Places across Sussex, expanding our reach through new locations, partnerships, and engagement activities. Highlights included:

- New partner venue in West Sussex
- 9 community /school compost tumblers
- 5 new schools engaged through Eat Smart and 4 in composting
- 6 focus groups hosted
- 250 volunteers surveyed on impact of involvement
- 18 partner collaborations
- Published a Food Use booklet
- Supported young people from disadvantaged backgrounds. 14 gained qualifications in cooking and gardening; 3 people participated in paid internships/ traineeships
- Redesigned 'Food Use Confidence Dial'
- Supported Brighton and Hove City Council with the roll-out of the new domestic Food Waste Service

1,051 tonnes of food used not wasted

This is waste avoided through composting and surplus redistribution.

7,033 individuals reached

through events in the community, workshops at partner sites and young people in school.

661 people

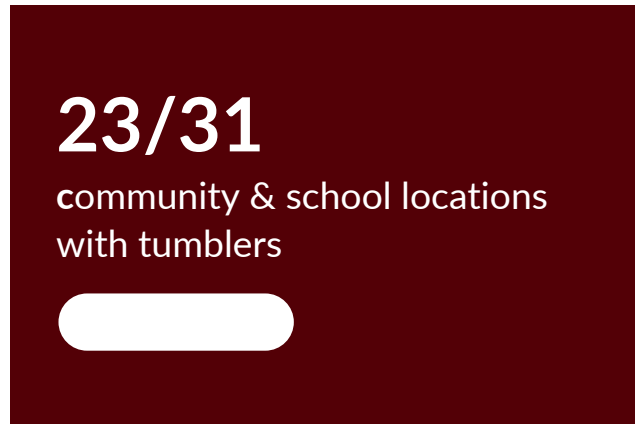
involved as volunteers, staff & paid trainees

£17.5k

cost saving from creating our own compost

YEAR 2 PROGRESS UPDATE

The following figures show progress against the targets we set ourselves for the four years of the project (May 2024-Apr 2028).





CASE STUDY: VOLUNTEERING

600 local volunteers are at the heart of delivering this project. Last year, there were **over 200** new volunteers. Roles included surplus food redistribution, cooking, composting, gleaning and recycling. 250 people responded to our survey on the impact of volunteering.

VOLUNTEERS TOLD US THEY HAD

- **Better understanding** of food waste as a practical response to the climate crisis
- **Changed behaviours:** planning meals differently, using leftovers, & reducing waste at home
- **A ripple effect:** sharing tips and showing friends & neighbours how to compost & access surplus food
- **Boosted personal wellbeing:** reduced loneliness, more confidence and new skills

“Now, every time I go out, I always carry a bag with me just in case I need to get something from the shop.”

“It makes you more conscious about food waste and how much there actually is.”



[Stories from volunteers across the project](#)

One volunteer shared how stepping into a van-driving role gave them **“a real sense of achievement”**.

Another explained how volunteering and access to food helped reduce their food bill during unemployment.



CASE STUDY: QUALIFICATIONS AT MOULSECOOMB FOREST GARDEN

Moulsecoomb Forest Garden connects people of all ages and abilities with gardening, food, and nature. They provide qualifications and volunteering opportunities to those marginalised from mainstream opportunities, including young people in care and people with learning disabilities.

This year, 14 young people at Moulsecoomb Forest Garden achieved accredited AQA qualifications through food and land-based learning. Qualifications included cooking, gardening, and bushcraft, with many achieving multiple qualifications. These nationally recognised records of achievement support young people who struggle in classroom settings to build confidence, skills and progression routes.

Bella & Nick's stories (pseudonyms)

Bella, who faced physical challenges, became the first pupil to complete an AQA Award in gardening, tool use and plant identification, and has since gone on to study horticulture at a local college. Nick, who initially disengaged, gained an AQA Award in outdoor cooking after regularly helped prepare meals for around 45 people. They reflected, *"Cooking at the garden feels like a shared experience, not a task."*



CASE STUDY: INTERNATIONAL WOMEN'S GROUP AT OLD BOAT

Old Boat Corner Community Association run different groups for the community, as well as running their onsite composters, charity shop, community pantry, fridge and kitchen.

The international women's group at Old Boat brought together ten women for cook and eat sessions over the course of a few months. The women were aged 20-70 and mainly on low-income. They came from diverse nationalities including India, Afghanistan, Ukraine, Romania, Zanzibar, and Nigeria. Chef Ola led on sharing recipes and providing a safe space to share stories around cooking and reducing food waste.

"It was nice for them to be in a safe space and to talk about their lives and allow their personalities to shine. It let them express themselves whilst being grandmothers and mothers."
-Ola, Lead Chef



CASE STUDY: EAT SMART SCHOOLS

Real Junk Food Project lead on the Eat Smart Schools project, working with schools to reduce their food waste and to educate future generations with confidence in food use.

This year, we engaged **five new primary schools**, with one school still to finish the programme. We also conducted return visits to all schools to ensure the initial interventions have a lasting impact. Children who became waste warriors

presented in assemblies & supported other children to prevent waste at lunchtimes. The ripple effects saw engagement with parents through take-home materials.

Across the 4 schools who've completed the programme:

- Plate waste decreased by 15% (on average)
- Total food waste decreased by 28% (on average)
- 100% said they had told someone at home about the project to reduce food waste
- 82% said they had told friends about the project



"The Waste Warriors are able to spend more time talking to children in the dinner hall as we are short of staff. When they hear one of their peers saying 'try and eat some more or be brave and give it a go' I have seen children really responding to this."

-Teacher



"I've noticed that when people sit near me, they ate a bit of their food, they stand up, but then they look at me and sit down and eat some more."

-Waste Warrior



UPDATE: COMMUNITIES MAKE COMPOST

We installed **9** new compost solutions (four in communities and four in schools). We also trialled new solutions and organised learning visits.

New composting solutions

We trialled different hot compost systems to help us understand what works best in different contexts. This learning has shaped how we advise venues and communities. By having the right solution for the right venue, composting feels achievable rather than burdensome.



Across all the composting locations **146 tonnes of compost** was made in a year saving gardeners **£17.5K**.

Sharing composting knowledge

There are now 19 locations with 'hot-composters' operating as a community of practice network to share skills, enthusiasm and experience. We organised for the Seaford School team to visit the Bevy's Ridan to gain confidence before getting their own composter. We also hosted learning events and created top tip info sheets and reels.



Composting in schools

We installed four compost systems in primary schools across Brighton & Hove. This provided a learning tool for the children, as well as a local circular option for food waste disposal following the new mandatory waste segregation guidance.

Whitehawk Community Food Project compost collection

WCFP has been collecting compost from various community organisations across the city and creating compost in their Ridan. This shared approach reduces duplication, increases composting capacity, and supports venues that might otherwise face barriers to managing food waste on site.

UPDATES: SURPLUS FOOD REDISTRIBUTION & CIRCULAR ECONOMY

BHFP's work is all about valuing systems wide connection. Internally, we strengthened links between the Surplus Food Network and the Emergency/Affordable Food Network. Within our Circular Economy work, testing new approaches to extending shelf life of gluts and items with a short shelf life, brought practical learning.

Sussex Surplus circular economy products

Sussex Surplus demonstrated how surplus ingredients could be transformed into desirable, shelf-stable food rather than wasted. The Community Kitchen lent Sussex Surplus their dehydrator, which enabled them to create a stock powder for their soup. They also used the autoclave pasturing machine to experiment with new preserved products, like curried celeriac soup and chutneys.



1209 people

per week ate nutritious meals
made using rescued food

More dehydrated veg packs

BHFP & Community Kitchen: created 77 dehydrated veg packs from 5kg surplus veg, which were distributed at a Cost of Living event.

1191 jars of soup

made by Sussex Surplus

Moulsecoomb cherry jam

Cherries from Moulsecoomb Forest Garden were turned into jam for the Bevy and for Moulsecoomb Primary School's breakfast clubs.



Apple juice from surplus

The Bevy and Brighton Permaculture Trust made lots of apple juice from surplus fruit that was given to families at apple pressing event.



UPDATE: ENGAGEMENT & OUTREACH

This year partners reached over **5000** people through engagement & outreach. This included over **60** events, **121** workshops across multi-weeks, and **25** training sessions.



Press & media

Reyna, Old Boat's CEO, was interviewed on BBC Radio Sussex to showcase the FUP model. We also had an article in Discover Brighton, and EBFC appeared in a Brighton festival fringe show, extending the messages to new audiences.

Cooking Together Training at the Community Kitchen

The Community Kitchen broadened its reach of the Cooking Together training, which teaches others to run cookery activities. Participants came from organisations supporting people experiencing homelessness and those in recovery, refugees and asylum seekers.



SCDA combined energy & cooking advice

SCDA reached new audiences by combining energy advice with practical cooking support – helping people reduce their bills while wasting less food, and providing funding for low-cost appliances like slow cookers and air fryers.

Hop 50+ Intergenerational workshop

Hop 50+ Café brought together older residents and Sussex University students in intergenerational workshops, creating a new space for two communities to exchange knowledge and learn from each other.

Capturing feedback

Food Matters ran focus groups with Old Boat, one with young people to explore what kinds of social media content and messaging they engaged with; another aimed at adults who use the centre to understand barriers to recycling. This feedback is helping develop their 'Green Wall of Change.' Other partners gathered informal feedback through events such as Hangleton & Knoll's Big Munches, where they hosted a stall to talk to families about food waste. Other events included Gleaning days, and summer fun days.

UPDATE: COLLABORATIONS & PARTNERSHIPS

The Food Use Places partnership continued to deepen and mature this year, with a growing emphasis on peer learning, collaboration, and collective action beyond individual venues. Partners reported that seeing food waste solutions working in different contexts helped them adapt approaches for their own communities.

Supporting Brighton & Hove City Council's new food waste collection

Partners' used their frontline knowledge to identify common questions, anticipate barriers residents might face, and agree consistent, practical ways to communicate the new service through community venues, events, and conversations. Sharing this with BHCC opened up new avenues for engagement, including joint articles, press releases, social media content, and a public webinar in March 2026 to help residents understand the new service and reduce their food waste.



New engagement partnerships

Outreach included a student engagement event at Churchill Square Shopping Centre, where IKEA gave us freebies to give out. Other engagement included a project with Graphic Design students, a stall at the BHCC Cost of Living event, and a stall outside Asda during Food Waste Action Week. We also worked with the Hummingbird Project young refugee group, extending our reach into communities that are often under-represented in climate and food waste conversations.

18 joint activities

between partner projects

Tacos Don Pablo with RJFP

One collaboration between the Community Kitchen and the Real Junk Food Project led to the event Tacos Don Pablo (featuring Tacos made with rescued and local ingredients). A local chef who works with The Community Kitchen went on to organise a fundraising event with Real Junk Food Project, transferring skills, ideas, and confidence across organisations. This collaboration raised £7000 for the Real Junk Food Project and brought awareness of their work to new audiences.



Climate Action Fund Project Report Food Use Places Year 2 (25/26)

Tel: 01273 234 810

Visit: www.bhfood.org.uk

Follow: [@btnhovefood](https://twitter.com/btnhovefood)

