Annual Food Insecurity Report, Final Tickets for Conference, & Festive Food Guide



Food Partnership News

Annual report on Food Insecurity in Brighton & Hove

This year's report shows a shift in food support delivery, with more people accessing affordable food options and fewer relying on emergency food. This shift mirrors our own work to encourage a shopping experience over distributing food parcels, providing increased dignity & choice for those in need.

Read here





Final tickets remaining for our Anniversary Conference

Weds 25th Nov, Edward Street, University of Brighton

Only a few tickets remain for our 20th anniversary conference, where we'll be speaking about what's to come next. Featuring project panel discussions, and a talk from author of *Food Fight*, Stuart Gillespie. Read below to find out more, and book your place.

More info

Festive Food Guide

Looking for Christmas gift inspiration? Our team has brought together some of our favourite local experiences, food and drink gifts, independent shops, charitable causes, and festive markets from across Sussex. Whether you're shopping for a food lover or keen gardener, we hope you'll find the perfect gift.

Read here



Community Kitchen News



Malnutrition Awareness Week

This week is Malnutrition Awareness Week in the UK. If you care for or support an older person, would you know the signs they aren't eating enough? Head to our YouTube account for some insightful videos with our nutritionist, Fran. A little knowledge can make a real difference in helping someone stay well and nourished.

Read more

'Dementia-friendly cookery group spaces

Time for Tea is all about food, connection and enjoying time together. We meet fortnightly on Wednesday afternoons and welcome people living with dementia to come along on their own, with a carer, family member or friend. It's a relaxed, friendly space to share food, and enjoy some company.

More info



Recipe - Spiced Parsnip & Apple Soup

Parsnip and apple are a marriage made in heaven - a perfect seasonal pairing. Try this soup recipe for a cosy filling lunch, or as a warm wintery starter.

Upcoming Classes (Full Listings)

Chocolate Making with Cocoa Crystal

Thurs 28th Jan, 7pm-9pm

Try a single-origin chocolate-making class led by Emily, founder of Brighton micro-producer Cocoa Crystal. You'll use marble slabs and learn fun techniques like colour splashing for decoration, and choose from flavoured oils for your finished pieces. Your chocolates will be free of animal products, gluten and palm oil.

More info.

Handcrafted Pasta with Chef Jethro

Mon 25th Jan, 6pm-9pm

Join chef Jethro for a hands-on workshop, working in pairs to make fresh pasta from scratch. Mix, knead and shape egg and semolina dough, then craft pasta shapes such as cavarola and ravioli. Learn to pair your dishes with butter and sage and salsa di pomodoro, and make delicious fillings such as spinach and ricotta.

More info.

Chef Skills with Chef Sel Bracamonte

Weds 27th Jan, 6pm-9pm

Wondered why restaurant food tastes better? Join Michelin-star trained chef and MasterChef: The Professionals semi-finalist Sel Bracamonte to master techniques such as heat, searing, sauce making and seasoning. Cook pan-seared cod, lamb's lettuce salad, and bacon-braised orzo.

More info.

Other Food News & Events



A reflection on Myat's internship with us

Read our most recent blog about our recent intern, Myat. She came to us with a passion to learn about environmental sustainability, and during her internship, she worked across food waste projects, community composting, and the Community Kitchen.

Read here

Are you food use confident?

Take our quiz to find out which food use character you are, pick up tips to reduce food waste, and take practical steps that make a real difference. The first 250 people to complete the Food Use quiz will be entered into a prize drawer to win a bundle, including a voucher for a Community Kitchen cookery class.

Start the quiz



Jobs & Volunteering

- Senior Ecologist at Co-ecology, across Rural East Sussex. Closes 30th Nov.
- Project Officer at Ouse & Adur Rivers Trust, West Sussex. Closes 1st Dec.
- Head Chef at The Fitz Café, The Real Junk Food Project, Brighton. Please send your CV & a short introduction to Paul Loman explaining why you'd like to join: paul@loman.net

Community base live music fundraiser

Thurs 10th Dec, 6.30pm-10.30pm

Community Base are hosting a fantastic night of live music to raise funds for two food banks: BMECP Foodbank & The Village Foodbank.

At Green Door Store, they'll be showcasing the talented bands of the building, alongside DJs for

January course: pruning young fruit trees

Sat 16th Jan 2027, Stanmer Park

Brighton Permaculture Trust invites you to learn practical pruning on young apple trees, from newly planted to established form. After a little theory, you'll head into the orchard for hands-on practice, learning to 'read' and prune your tree confidently. Get

The Food Foundation Podcast

What can food partnerships teach us about creating a better food system? In The Food Foundation's latest podcast, *"What does it take to build a fairer food system?"*, our CEO Vic Borrill reflects on two decades of supporting community food projects across Brighton, as the

a night packed with dancing. Tickets are just £5, so grab them now. More info.

your earlybird discount now.
More info.

Partnership celebrates its 20th birthday.
More info.

Brighton & Hove Food Partnership
Community Base, 113 Queens Road, BN1 3XG, Brighton

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