# Exploring Local Economic Systems

Session 1

Local economic systems – Food as a starting point

Tim Crabtree





## Forecast for the Future: Scaling Up the Community Food Sector

Research by Cardiff University for the Making Local Food Work Programme

### Research objectives

- Commissioned by Making Local Food Work - £10 million programme supporting range of community food enterprises
- Key questions:
  - How can the sector increase its impact?
  - Do individual enterprises want to scale up?
  - If not, are there other interventions, e.g. support for collaboration and secondary structures, which could be developed?

### Course learning outcomes

- Understand the rationale for local economic systems, and the problems associated with globalised economic systems, using food as a focus for the analysis.
- Apply concepts such as basic systems thinking to local economic development.
- Understand the impacts of environmental limits on economic systems, and explain the social, economic and environmental benefits of activity at a local level.
- Understand the key features of the social economy including organisational structures, financing, operations, ethos, the role of collaboration and secondary structures, etc.
- Apply learning from the course to the design of an ecosocial enterprise.

#### Focus of session 1

- Social enterprise development in Dorset
- Framework for classifying food enterprises at a local level
- Comparing the situation in England with the situation in the Czech Republic
- An exploration of how food can link in with other key issues such as energy use and pollution

#### **Chopsticks in Japan:**

25,400,000,000 thrown away each year





#### Deforestation in the Philippines



#### Sugar production on Negros Island, the Philippines

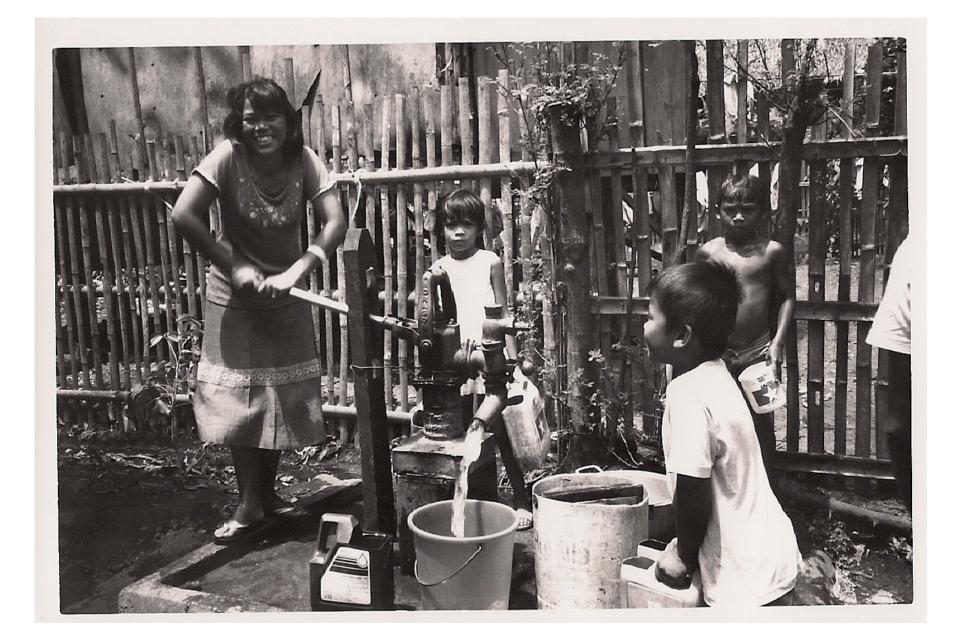






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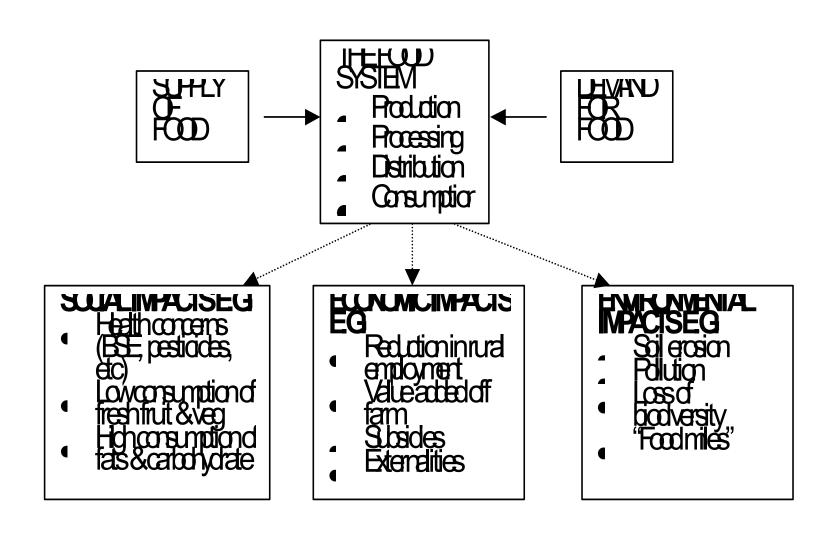
## Professor Kevin Morgan, Cardiff University

"the multifunctional character of the food system means that it has profound effects on a host of other sectors – including public health, social justice, energy, water, land, transport and economic development"

### Question 1

- What problems associated with national and global food systems can you identify?
  - Health & well-being
  - Environment
  - Economic
  - Resilient communities
  - Fairness throughout the food chain

#### Social, economicande nurromenta impacis critre prevaling roccisystem



#### Seikatsu Club



#### Seikatsu Club

- Started in 1965 by Japanese housewifes
- Initial focus was milk
- Now: 307,000 members; 99.9% women
- Union of 29 local co-operatives
- Turnover: £600m p.a.
- Pre-order collective purchasing is the main activity
- 3,000 products, mainly in basic foods such as rice, chicken, pork, vegetable oil, soy sauce and eggs





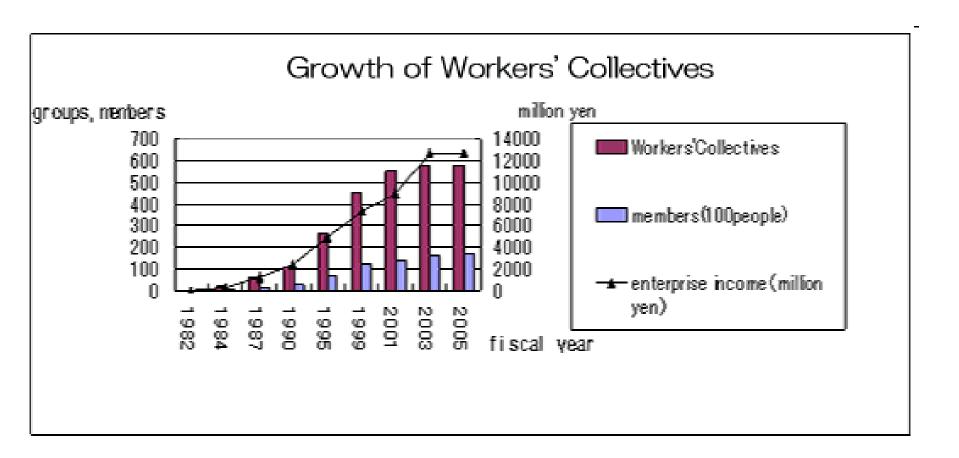
## Seikatsu Club (cont)

- Established three jointly owned milk plants with milk farmers.
- It also owns chicken farms.
- New project where consumers in urban areas act as "part time farmers" to support farming in rural areas.
- So: not only a consumers' co-operative but also a producers' co-operative.



## Seikatsu Club (cont)

- Over the years, members have launched workers' collectives.
- There are now over 700 collectives, with nearly 20,000 members.
- The range of activities is very broad: preparing meals for elderly people, homecare, kindergartens, handicrafts, recycling, etc.



#### **Bristol**



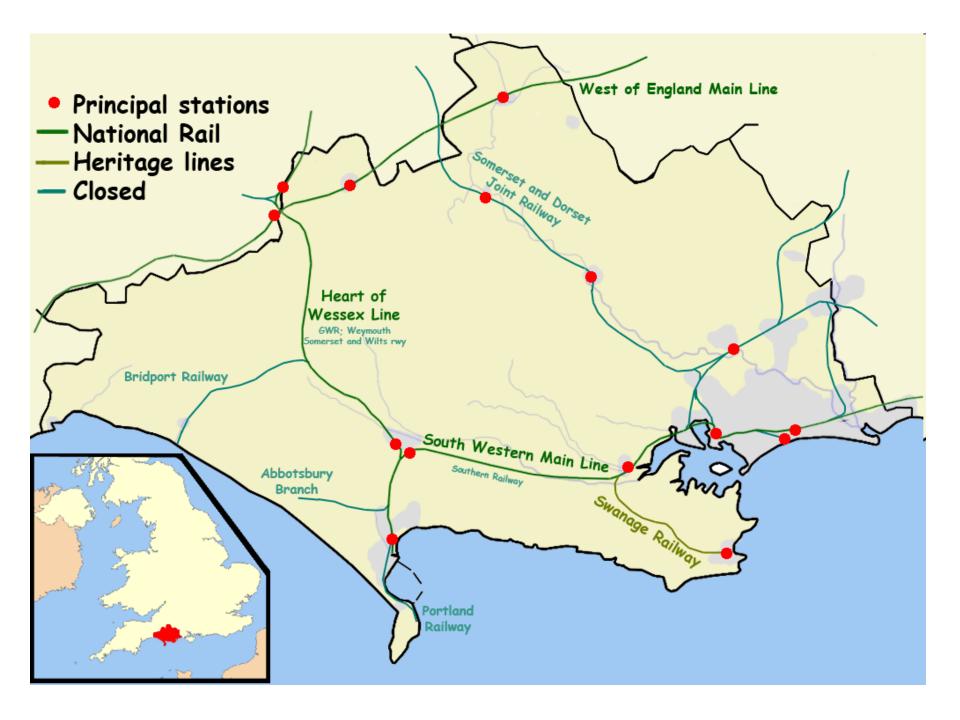
#### St. Werburgh's City Farm





#### **Hartcliffe Food Co-op**





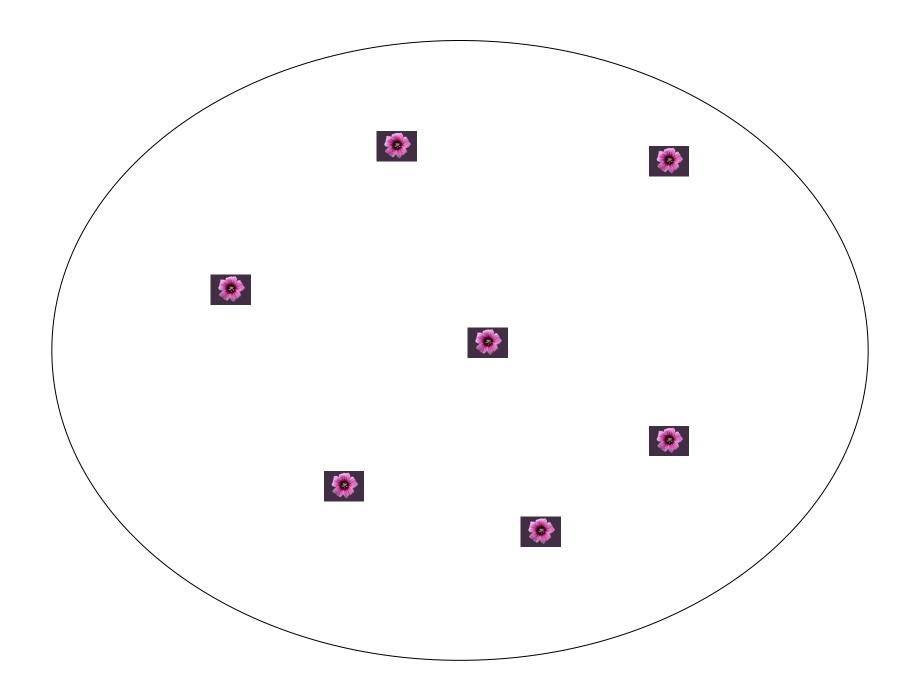












































**MORRISONS** 











World Famous Fish & Chips























































The **co-operative** 











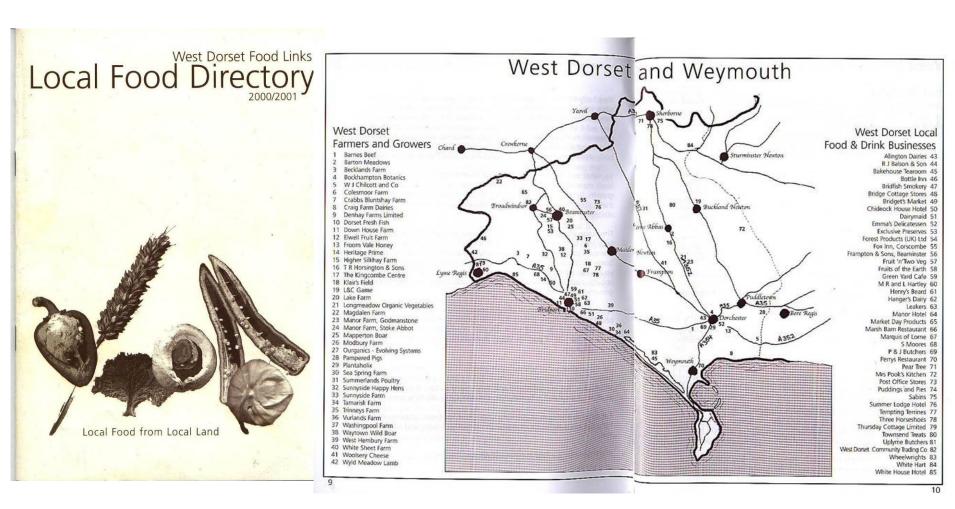


## Developing sustainable food systems

- West Dorset Food and Land Trust
  - Charity, established 1996
- Local Food Links
  - Trading company, established as subsidiary of Trust in 1999
- Wessex Reinvestment Trust
  - Community Development Financial Institution established 2003

#### The local food sector in Dorset

Mapping exercise resulting in Directory



## **West Dorset Food Week & Bridport Food Festival**



#### **Farmers' Markets**





# **Grow it, Cook it, Eat it Project**





# **Bridport Centre for Local Food**





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# **Bridport Centre for Local Food**









#### **School Fruit Scheme**





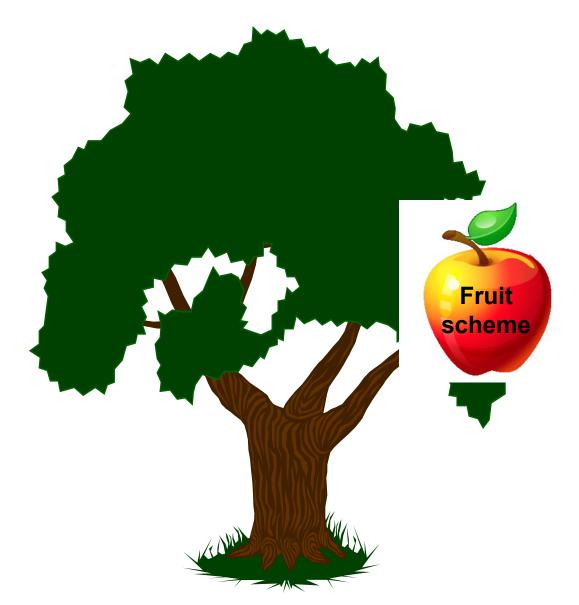














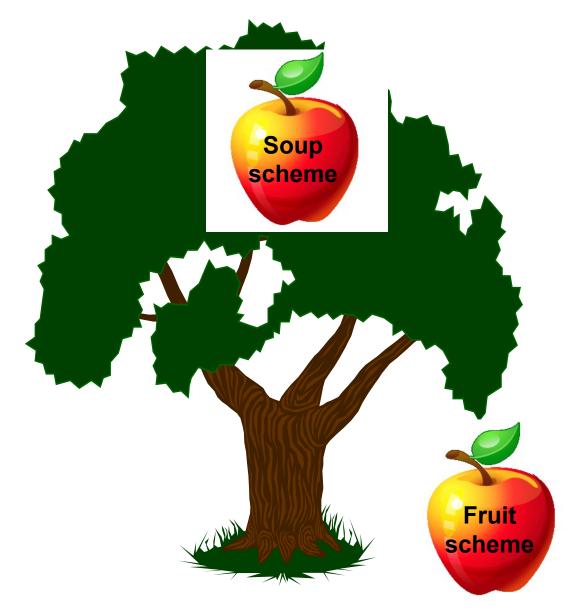
# **Soup Lunch Pilot**



# **Soup Lunch Pilot**







## **New Central Kitchen at Centre for Local Food**









Pupils from St. Mary's Primary – A Food for Life Flagship School – visiting the central kitchen at the Bridport Centre for Local Food





# Local Food Links: ethical sourcing

- Meat Genesis Farmers
- Milk Coombe Farm
- Yogurt Yeo Valley
- Butter Denhay Farms & Coombe Farm
- Cheese Denhay & Coombe Farm
- Flour Edward Gallia, Cerne Abbas
- Eggs Vurlands Farm
- Vegetables in season Bothen Hill Organic,
   Washingpool Farm, Somerset Organic Link
- Fruit in season Elwell Farm
- Bread Leakers, Punch & Judy Bakery
- Food service Essential Trading





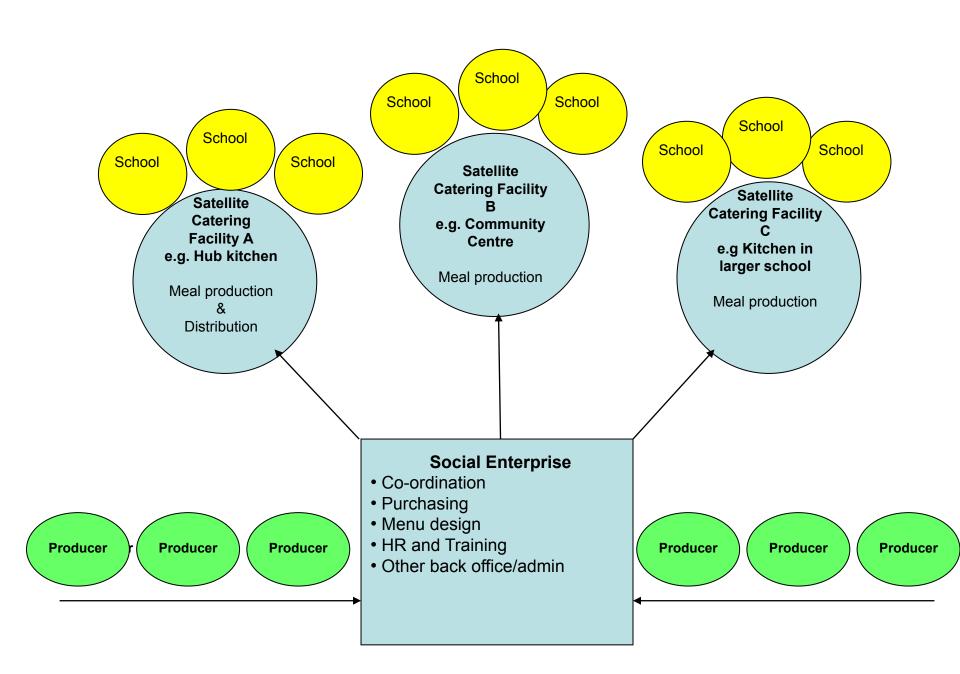




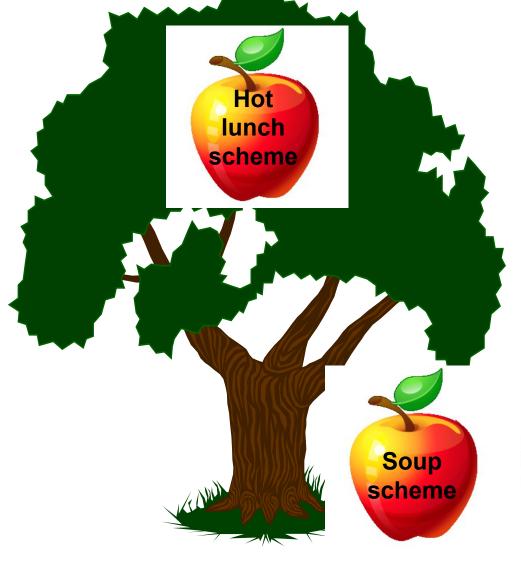


# Expansion of school meals service

- 5 new schools and 1 nursery joined the 8 original schools in West Dorset
- New kitchen opened in Blandford
- 10 new schools and 2 nurseries joined the Blandford operation
- 24 staff
- Turnover: £500,000 p.a.
- Over 200,000 meals per year









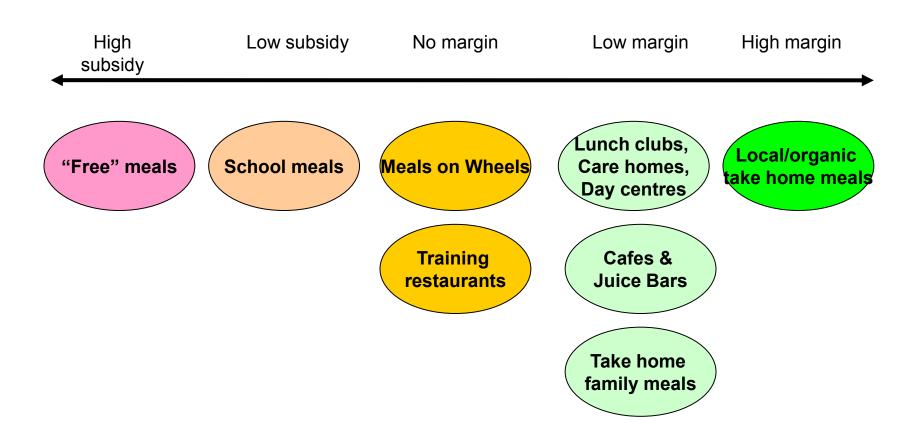
# **Vocational Training**

- Contract with 3 local secondary schools
- Contract with Children Out Of School Service
- 24 students over 3 days
- Year 10 and 11
- NVQ levels 1 and 2

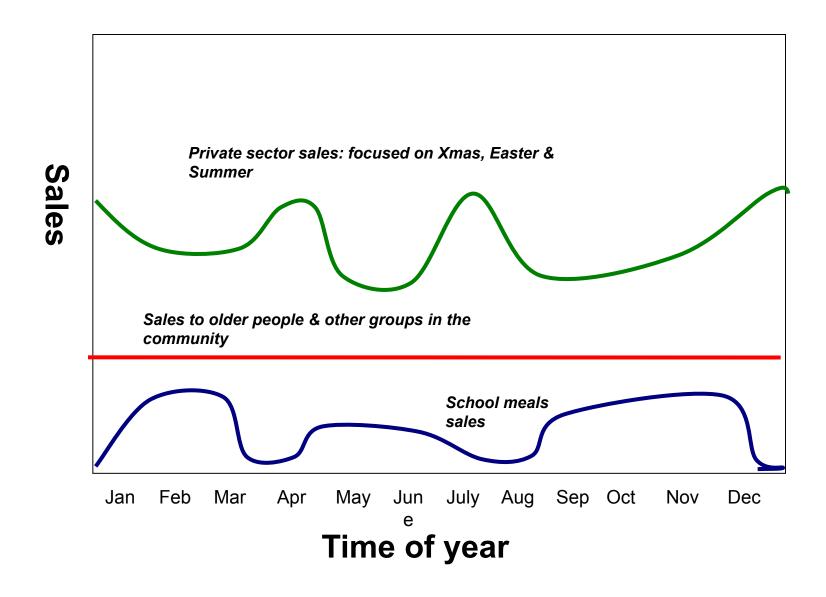
# **NVQ Training in Catering**



#### **Spectrum of potential catering activities**



#### **Local Food Links: Balancing Demand through Diversification**



# Older People – The Age Range

50 60 70 80 90 100+

#### Older People and Food – From Independence to Care

#### Independent

Less independent



Cooking at home – no mobility or disability issues

Eating at home – lack of mobility or disabilities an issue

Nursing home – meals provided and may require assistance

Living at home & attending lunch clubs, workshops, etc

Care home – meals provided

#### Older People and Food – A spectrum of food initiatives

Independent

#### Prepared meals Nursing homes – with Local Food Clubs to Community kitchen delivered to homes catering managed by access affordable sessions central hub & cooked by carer produce Lunch clubs with Care homes – with Day centres with catering supplied by catering managed catering managed central hub by central hub by central hub

Less independent

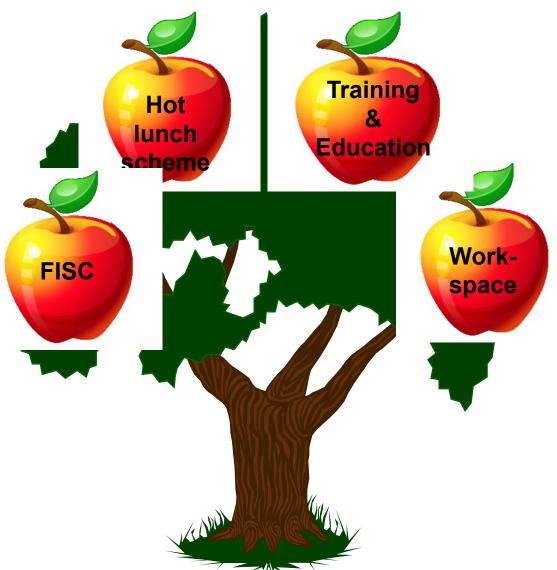














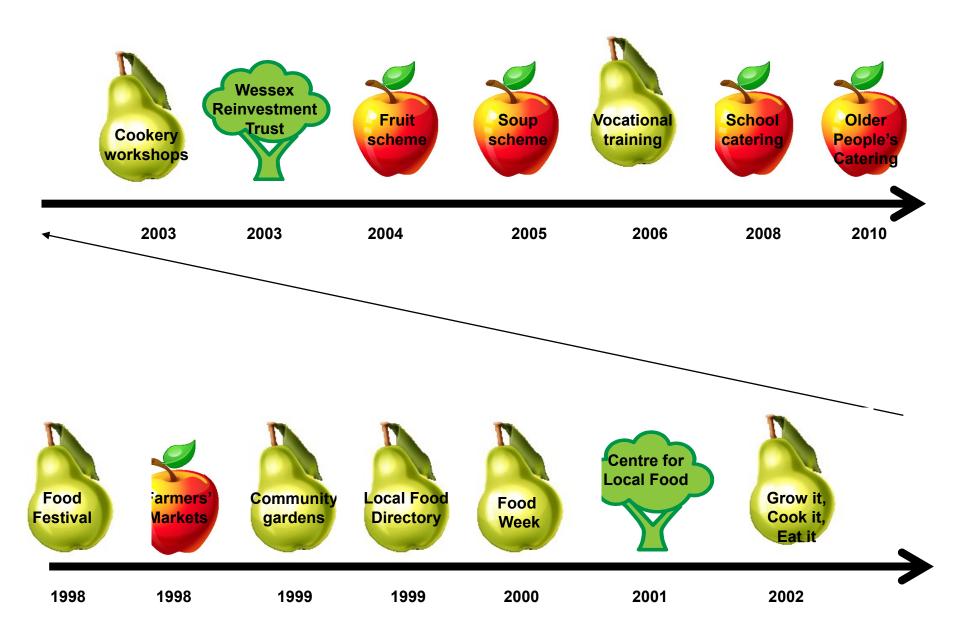
#### **Food and Land Trust initiative**



**Local Food Links initiative** 



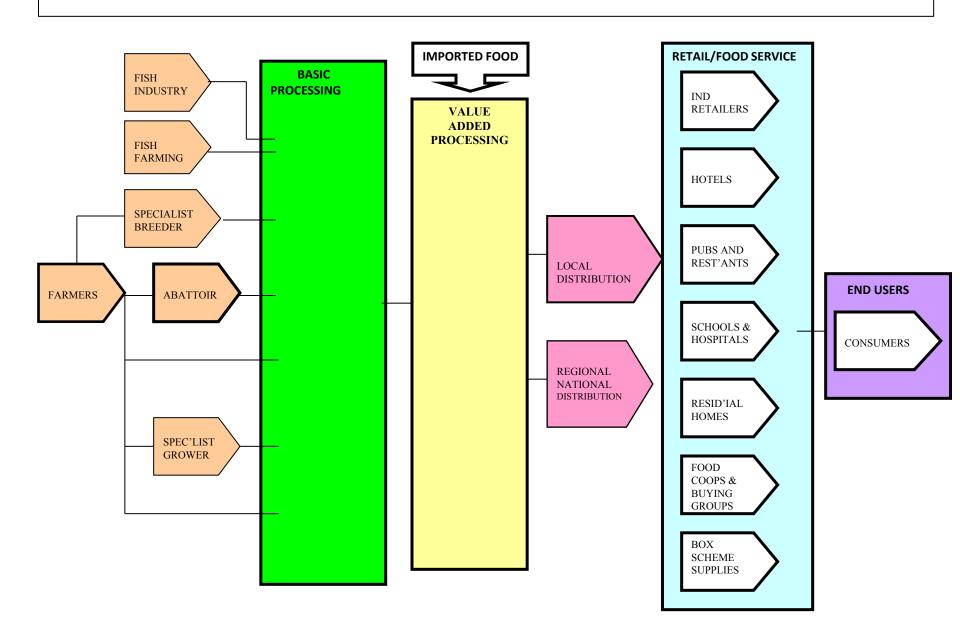
Secondary structure



# Locating enterprises along the food chain

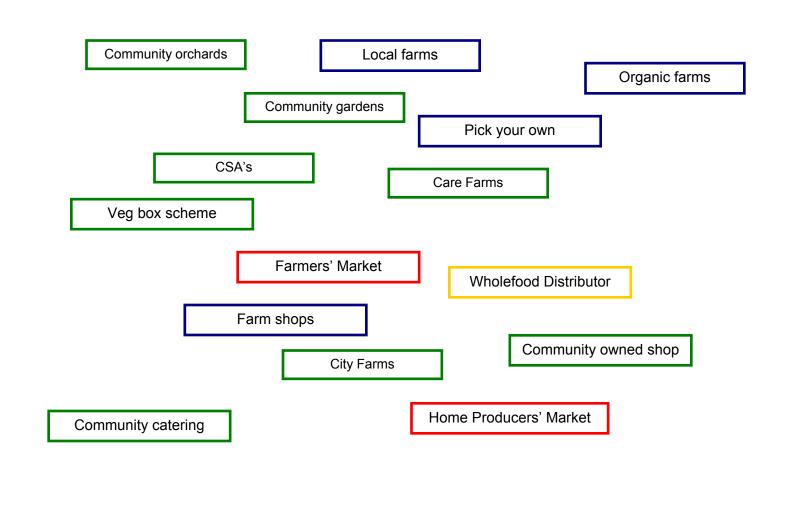
- The food chain can be divided into separate stages:
  - Primary production
  - Basic processing
  - Value added processing
  - Distribution
  - Retail & Food Service
  - Consumption

# THE FOOD CHAIN



# Question 2

 Locate the following local food initiatives along the food chain



Primary Production Basic Processing Value Added Processing Processing Distribution Retail/Food Service

Farming & growing	Processing	Food service	Retail
-Care Farms -City Farms -Community gardens -Community Farms -Community farm land trusts -Community orchards -Land share schemes -School Farms	-Co-operative meat cutting rooms -Co-operative dairies -Local Food Hubs	-Breakfast clubs -Community cafes -Community catering -Community pubs -Lunch clubs -Training restaurants	<ul> <li>Food Co-ops and Buying Groups</li> <li>Farmers' Markets</li> <li>Country Markets</li> <li>Community</li> <li>owned shops</li> <li>Worker-owned</li> <li>stores</li> <li>Consumer-owned</li> <li>stores</li> <li>CSA's</li> </ul>

# A missing middle?

