



Birmingham Food Legends Fund

Enabling local action to create a fair, sustainable and prosperous food system and economy, where food options are nutritious, affordable and desirable so everyone can thrive.

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Executive summary

The Birmingham Food Legends Fund (BFLF), delivered from March 2023 to March 2024, was launched to celebrate the Birmingham Food Revolution and support grassroots initiatives aligned with the city's Food System Strategy. Grants of up to £10,000 were awarded to 41 not-for-profit organisations across Birmingham, enabling diverse community-led projects focused on growing, cooking, education, waste reduction, and employment. Together, the projects engaged more than 24,400 people.

The funded projects demonstrated significant impact, with benefits ranging from improved access to nutritious food and growing spaces, to enhanced food literacy, community cohesion, and mental wellbeing. Many recipients reported lasting legacies of the funding, including infrastructure improvements and continued activity beyond the grant period. The scheme empowered communities to pilot innovative ideas, build skills, and foster local pride. Challenges included weather-related disruptions, volunteer recruitment, and navigating poverty-related barriers. Despite these, organisations showed resilience and adaptability.

Key lessons for Birmingham's food system include the importance of accessible funding, the need to address poverty through both individual and systemic interventions, and the value of collaboration across sectors. The report highlights opportunities to strengthen underrepresented areas such as food sourcing and safety, and recommends tailored support for community organisations. Overall, the BFLF successfully catalysed local action, built momentum for the Birmingham Food Revolution, and showcased the potential of small-scale funding to drive meaningful change in urban food systems.



Introduction

To celebrate the launch of the Birmingham Food Revolution in 2023, Birmingham City Council's Food System Team ran the Birmingham Food Legends Fund from March 2023 - March 2024. This was a grant scheme to support initiatives which fit into the Birmingham Food System Strategy's vision of creating a fair, sustainable and prosperous food system and economy, where food options are nutritious, affordable and desirable so everyone can thrive. We provided grants of up to £10,000 to not-for-profit organisations whose activities were based in the Birmingham local authority area.

Methodology

We asked organisations to apply and justify their proposal including how it fit into one or more of the following work streams of the Birmingham Food System Strategy:

- Food Production - empowering and enabling citizens and local producers to grow food throughout the year and connect to the city's food system.
- Food Sourcing - increasing both supply and demand for local, environmentally sustainable, ethical and nutritious foods in the food system.
- Food Transformation - transforming the food offer and diets to contain more diverse, nutritious and sustainable ingredients, and less fat, salt and sugar.
- Food Waste & Recycling - minimising food waste and unsustainable packaging throughout the food system and maximising the repurposing and redistribution of surplus.
- Food Economy & Employment - facilitating a thriving local food economy for all and maximising training and employment opportunities.
- Food Safety & Standards - improving food safety and standards for Birmingham's citizens and businesses.
- Food Skills & Knowledge - Empowering citizens with knowledge and skills in relation to the food system.



We also asked applicants to demonstrate how their proposal followed the key principles of the strategy:

- **Collaborate** Strengthen partnerships and build on existing good practice
- **Empower** Remove barriers and facilitate solutions.
- **Equalise** Focus action where they are needed most to reduce inequalities.

In addition, we requested that proposals demonstrated how they were people-focused, working towards our ambition and addressing key priorities, and effective and realistic. These are criteria from the Food Action Decision-Making and Prioritisation (FADMaP) tool described in the Birmingham Food System Strategy.

The grant applications were assessed by a multidisciplinary panel of seven food system experts, including five members of the Food System Team from the Public Health Division at Birmingham City Council, one member from The Food Foundation and one food system researcher from the University of Cambridge who is involved in the Mandala Consortium; thus there were two independent panel members.

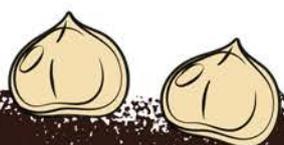
Applications were scored by the panel based on the following criteria:

- Alignment with the vision of the Birmingham Food System strategy
- Having a justifiable and cost-effective proposal
- Meeting the Birmingham Food System strategy principles
- Meeting the Birmingham Food System strategy priorities
- The need of the location the project would take place in

Projects were funded if they scored above 60% at the panel; only projects taking place in Birmingham and conducted by community organisations, including allotments, charities, community interest companies and schools, were funded. Projects were approved and funded in March 2023.

Overall, we provided grants for 44 projects. These consisted of 25 in the Food Skills & Knowledge work stream, 23 in the Food Production work stream, 5 in the Food Transformation work stream, 4 in the Food Waste & Recycling work stream and 4 in the Food Economy & Employment work stream (note that some projects went across multiple work streams). More than 24,400 people were engaged with the 44 projects. Although it was difficult to gauge accurate numbers by work stream given some crossover in projects and some projects not reporting numbers, approximately and based on primary work stream only, 3,074 people were engaged with Food Production projects, 4,331 with Food Skills & Knowledge projects, 17,000 with Food Waste & Recycling projects (all through Brummie cup usage) and 47 with Food Economy & Employment projects.

As this was an exploratory grant to fund different initiatives across the food system, there were no baseline and follow-up measures. Grant recipients were asked to fill in a report after two, six and twelve months of the funding, where they answered a variety of open questions about their projects. At two months they were asked about their experience of the grant process; at six months they were asked about their progress as a grant checkpoint. At twelve months they were asked about the project legacy and lessons for the food system.



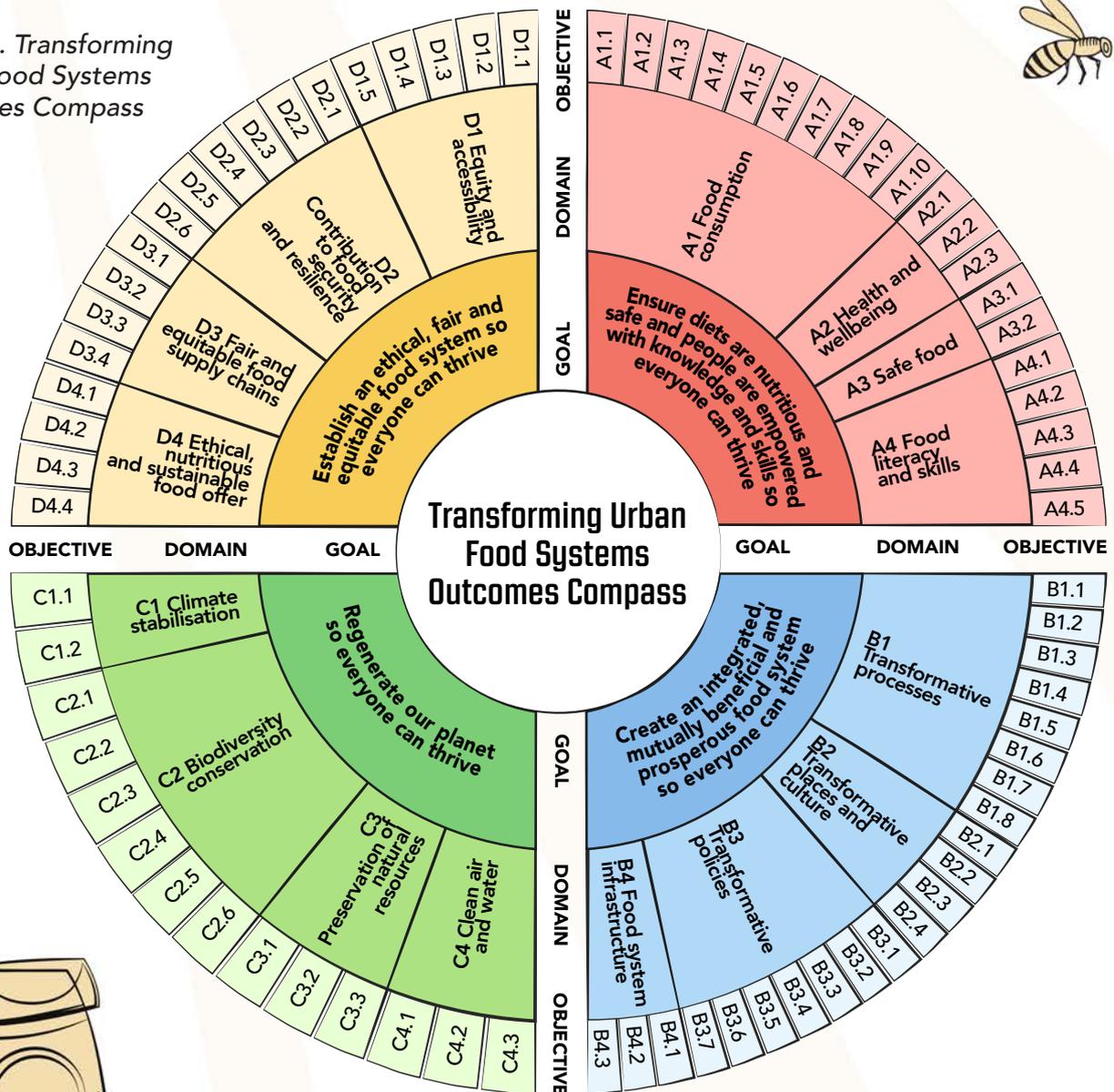
Alignment with the Transforming Urban Food Systems Outcomes Compass

The Transforming Urban Food Systems Outcomes Compass has been developed as an outcomes and indicators framework for the Birmingham Food System Strategy. The Compass consists of 4 key domains.

- A) Ensure diets are nutritious and safe and people are empowered with knowledge and skills so everyone can thrive
- B) Create an integrated, mutually beneficial and prosperous food system so everyone can thrive
- C) Regenerate our planet so everyone can thrive
- D) Establish an ethical, fair and equitable food system so everyone can thrive

Under these goals are different domains and objectives that encompass the vast array of impacts that food system interventions can have. The compass is shown in Figure 1, and Figures 2, 3, 4 and 5 show the objectives associated with each goal and domain.

Figure 1. Transforming Urban Food Systems Outcomes Compass



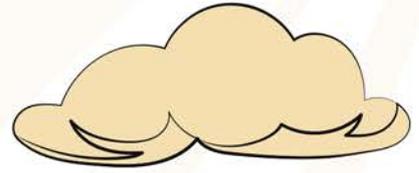
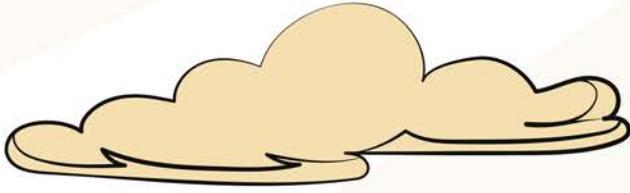
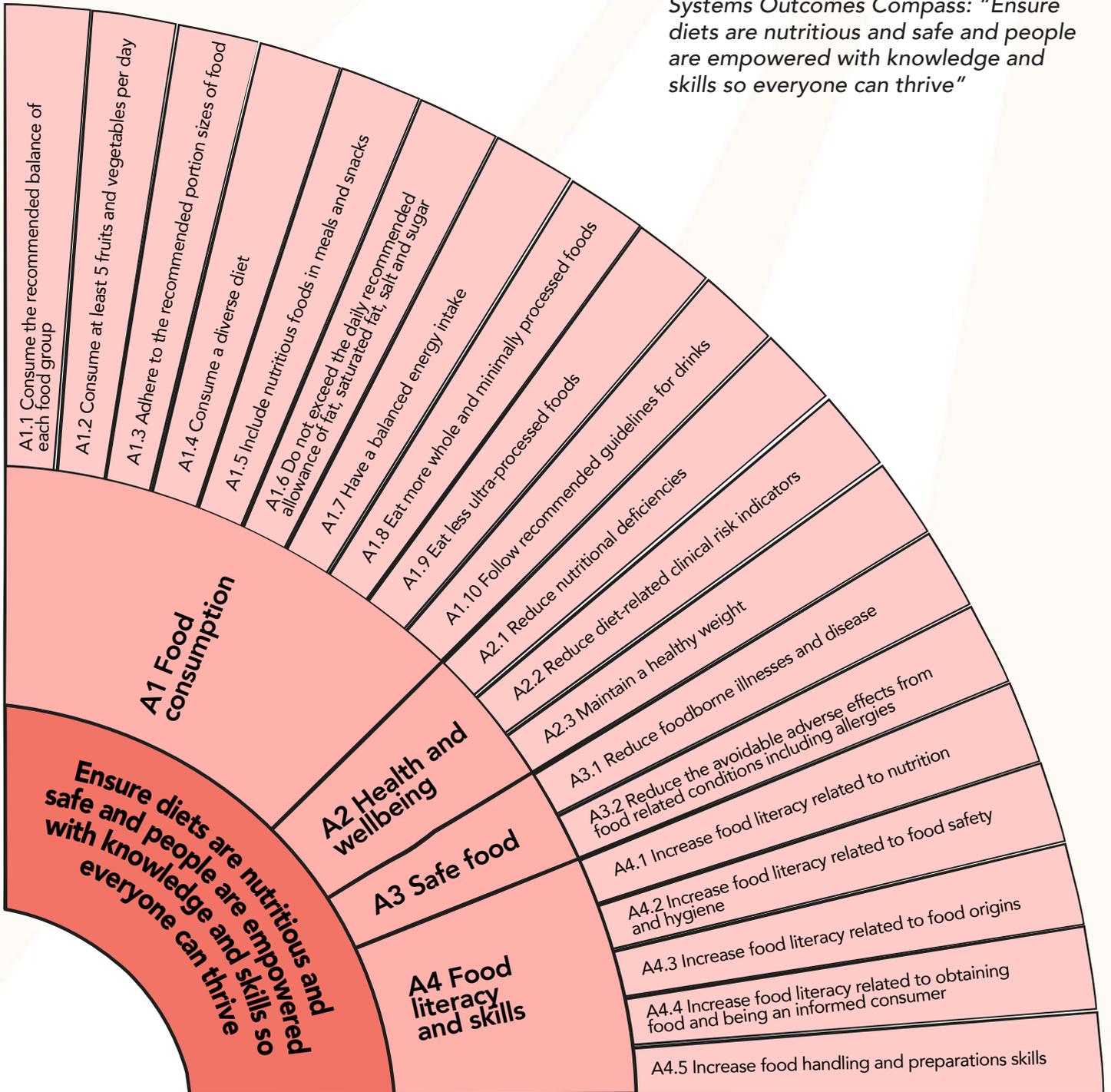


Figure 2. Objectives associated with Goal A of the Transforming Urban Food Systems Outcomes Compass: "Ensure diets are nutritious and safe and people are empowered with knowledge and skills so everyone can thrive"

OBJECTIVE

DOMAIN

GOAL



GOAL

DOMAIN

OBJECTIVE

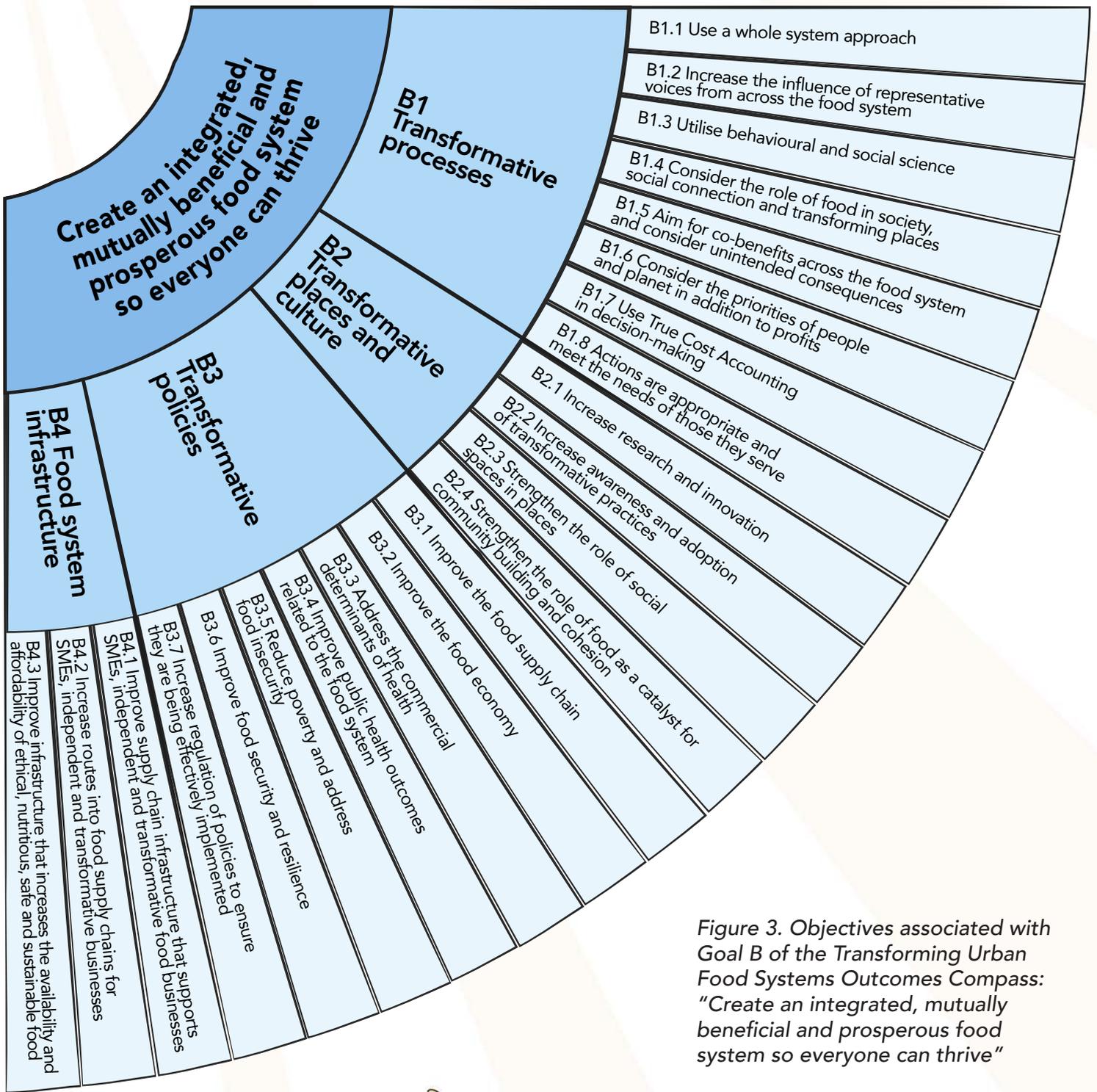
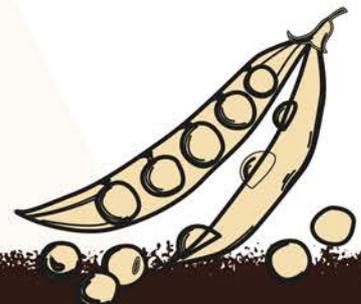


Figure 3. Objectives associated with Goal B of the Transforming Urban Food Systems Outcomes Compass: "Create an integrated, mutually beneficial and prosperous food system so everyone can thrive"



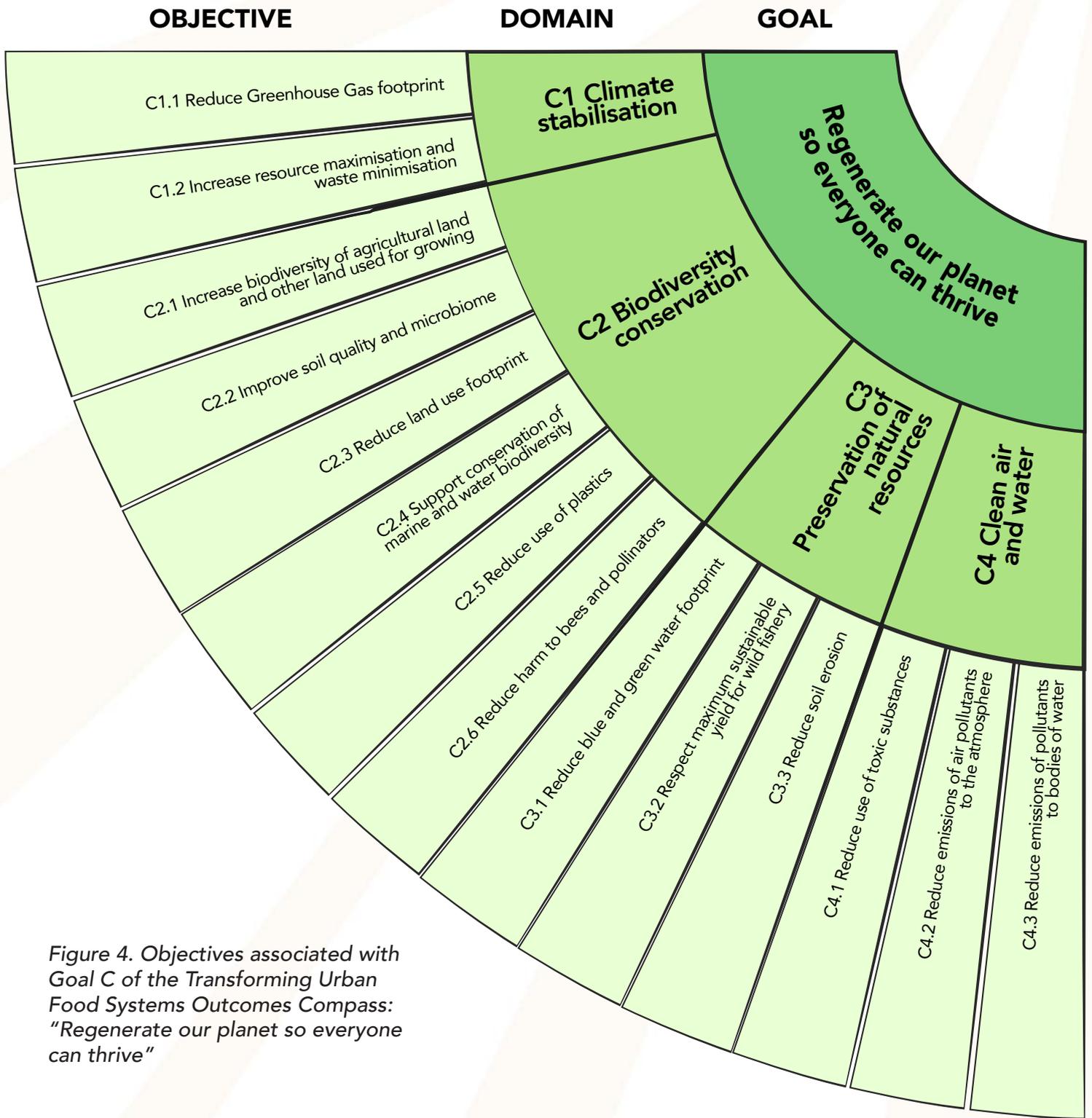
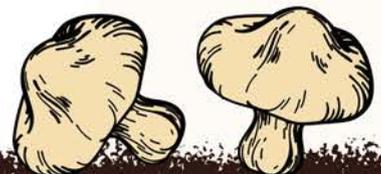


Figure 4. Objectives associated with Goal C of the Transforming Urban Food Systems Outcomes Compass: "Regenerate our planet so everyone can thrive"



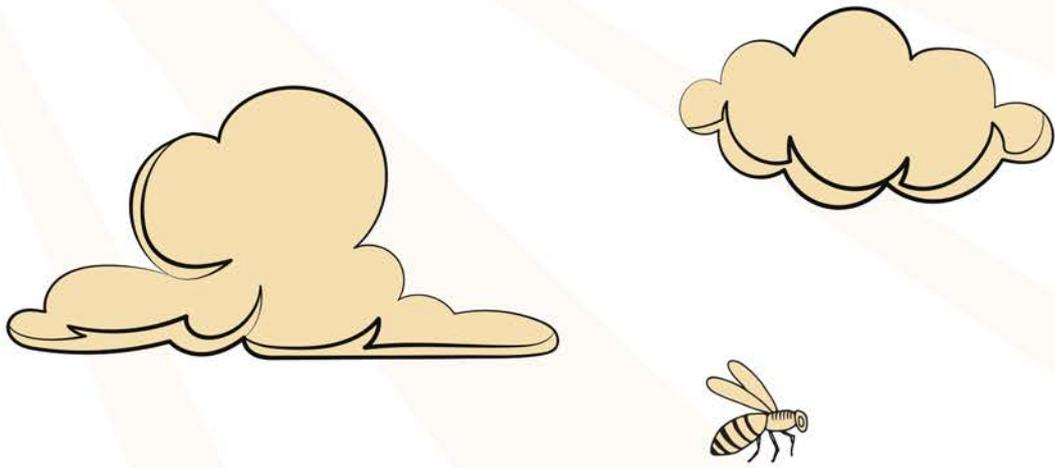
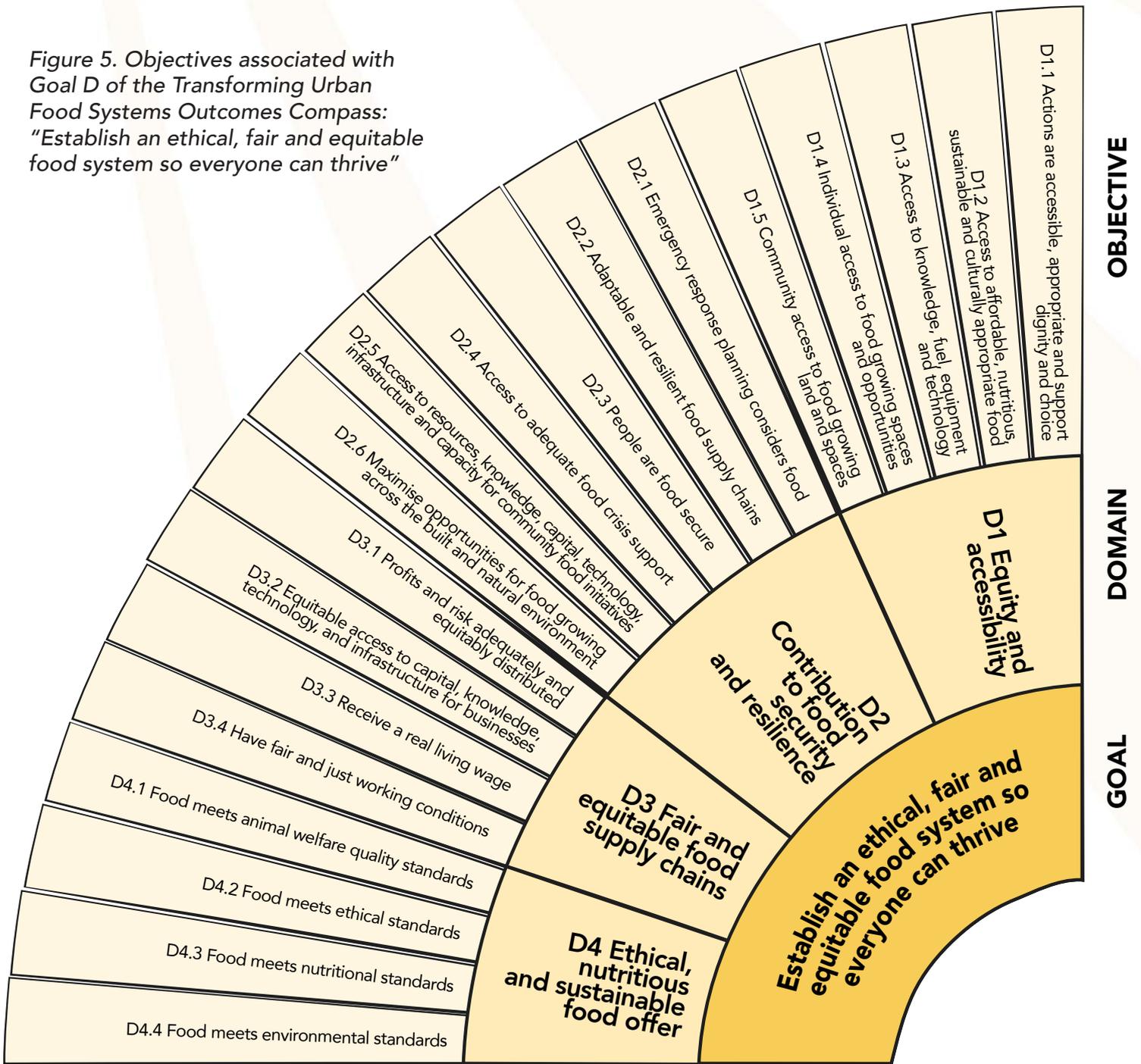
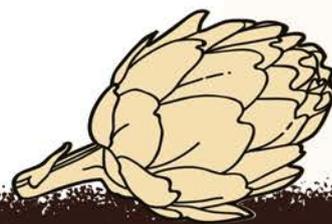


Figure 5. Objectives associated with Goal D of the Transforming Urban Food Systems Outcomes Compass: "Establish an ethical, fair and equitable food system so everyone can thrive"



We assessed which domains from the Transforming Urban Food Systems Outcomes Compass (TUSFOC) each project aligned with (included in the Birmingham Food Legends Fund recipients table in Appendix 1). In Figure 6 we present the number of times each objective of the TUSFOC was met across the Birmingham Food Legends projects. See Appendix 2 for a detailed version of this diagram that includes the objectives.

Figure 6. The objectives of the Transforming Urban Food Systems Outcomes Compass that were met across the Birmingham Food Legends projects

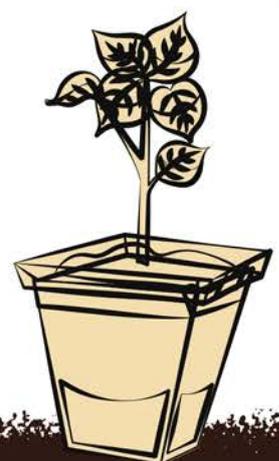


Overall, 17 different domains of the Transforming Urban Food Systems Outcomes Compass were met by Birmingham Food Legends Fund projects. The most consistently met objective (38 times) was A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day, which is not surprising given the emphasis on nutritious food consumption in the Birmingham Food Legends Fund vision and requirements. This objective was met across projects in both the Food Production and Food Skills and Knowledge work streams which is also why it was so frequently met, as the majority of projects fell into one or both of these work streams.

Objectives A4.3 Increase the share of the population that have food literacy related to food origins and B2.4 Strengthen the role of food as a catalyst for community building and cohesion were the next two most frequently met objectives across 34 and 32 projects respectively. A1.8 Increase the proportion of diets made up of whole and minimally processed foods and D1.4 Increase the share of the population who have access to food growing spaces and opportunities were also both met 27 times.

38 of the Compass' 79 objectives were met by at least one project supported by the Birmingham Food Legends Fund. The domains where alignment was lacking were in the following areas: B3 transformative policies (to be expected as the grant was for grassroots initiatives rather than policy-making), A2 health and wellbeing and A3 safe food (though we note that many of these projects could have potential impacts in these domains, they were just too downstream to be specifically noted), D3 fair and equitable food supply chains, D4 ethical, nutritious and sustainable food offer (primarily due to the objectives' focus on standards), C3 preservation of natural resources, and C4 clean air and water.

However, this is not surprising given the nature of the grant scheme in being for community projects and interventions rather than projects to recalibrate supply chains, redistribute profits or make significant regenerative impacts. We note that further work is needed in these areas to ensure the Birmingham Food System Strategy work is impactful across the range of TUSFOC outcomes; we expect improvements in these outcomes may not come from small community-level grants as provided through the Birmingham Food Legends Fund. This emphasises the need for a range of food system interventions across the spectrum of food system outcomes but does not undermine the value of this type of grant, as demonstrated in the next section which disentangles the successes of the Birmingham Food Legends Fund projects.



Results

In the end-of-grant report, organisations were asked to describe the key successes of their projects. Some of these successes were practical and related to the project – for example, high numbers of seeds being given out to participants, people subscribing to training, or utilising allotments. This also included the transformation of things and places into positive opportunities for the future, such as transforming a forensic investigation van into a food truck or a derelict site into a growing space full of plants.

Another success was the Birmingham Food Legends Fund supporting greater and wider access to resources, fruits and vegetables, growing spaces and more. Furthermore, the grant enabled groups to purchase equipment or put infrastructure in place that will last beyond the end of the grant period and be enjoyed in the years to come. Indeed, we consider it a success of the grant that when asked about the legacy of the Birmingham Food Legends Fund in March 2024, all groups were continuing the work that was catalysed by the Birmingham Food Legends Fund, seeking funding to continue the work or utilising the learning from the project to refine and support other projects. The grant recipients described how the Birmingham Food Legends Fund gave them opportunities to learn, test, pilot, experiment, make guides and reflect, which we expect will bring benefits to Birmingham's food system that extend beyond the individual projects funded.

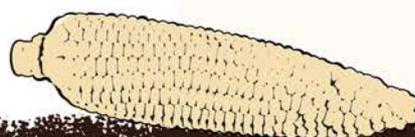


Figure 7: Kitchen at Headway set up to teach Daily Living Skills for people living with a brain injury



Figure 8: Birmingham Friends of the Earth community garden in Digbeth

Many of the Birmingham Food Legends Fund recipients described social benefits of their projects. These included the projects giving a sense of community and social cohesion, helping people to get involved and build friendships. Several described how their projects provided welcoming environments for diverse groups of people. The projects also provided opportunities to encourage people to volunteer and get involved in their communities or to raise awareness on local issues such as growing. There were also social benefits for the organisations running the project as they described how their funded projects provided opportunities for networking and building relationships with organisations in the Birmingham food system.



Another benefit described was people gaining skills and knowledge. This primarily related to gaining skills and knowledge around cooking, growing, foraging and food hygiene, but some organisations also noted general skills to support project participants getting into employment. Some of the projects also provided participants with the opportunity to experience different cuisines, plants, and cultures and also catalysed wider discussions around foods and eating habits. Some organisations also described how this knowledge was translated into utilising these skills practically at home (for example, showing pictures of food they had cooked at home), hopefully leading to long term change and consumption of more nutritious food. Something else mentioned was the benefits of people getting outside and appreciating nature more, for example through looking after the soil and planting things themselves, and the role of the projects in fostering creativity. Most of the projects described the success of inspiring and motivating people, empowering them and giving them hope for the future. A few projects also noted positive physical and mental health impacts more generally.

"We are delighted to say that pupils have thoroughly enjoyed the workshops and parent/carer feedback has been 100% positive. Families have fed back that they've taken the recipes home and cooked new meals that they wouldn't have prepared prior to the workshops. We are delighted to have been nominated... for a Jamie Oliver food award for our determination to improve standards of food nutrition across the school."

Cooking project in a school



Figure 9: Plant Swap at Ampersand



Challenges

The end-of-grant report also asked grant recipients what the challenges were in relation to their projects. As the grant period was only a year, one of the challenges was things taking longer than expected – reasons for this included consultation, equipment, finance issues and the weather. Indeed, the weather was a key issue for the growing projects, as a particularly cold and wet summer led to significant challenges such as session attendance, building delays, and crop failure. Issues with equipment (e.g., equipment breaking, greenhouses collapsing etc) was also noted as a challenge in a number of projects. One project based in a school also described unexpected disruption due to an Ofsted visit; this demonstrates how unexpected disruption can happen in grants and organisations should expect unforeseen barriers that may cause delays and account for it in project plans.

There were also other practical challenges in running the project described by organisations. When applying for the grant, costing for the unknown (including how much staffing to account for) was listed as a challenge, though it was noted that experience does help with this. Administration, planning, and logistics (such as finding mutually convenient times and ensuring everyone was aware of what was going on and where) were challenges faced by a number of organisations. Finding spaces to run projects in was also a challenge for some organisations who did not have their own building or growing space. Volunteer recruitment and retention was a challenge, along with balancing responsibilities between paid staff and volunteers and volunteers having the confidence to take on responsibilities.

"The sessions at the allotment allow me to feel connected to my community as we all work together to be able to look after the allotment. This also allows me to connect and form relationships."

Citizen attending a BFLF growing project

Some embedded behaviours (for example around the ease of disposable cups and the lack of convenience in washing up compared to throwing away) also caused challenges. Furthermore, some organisations experienced something that is common in food systems – that the project had relied on one motivated person or key contact and then that person had left which caused issues.

There were also challenges relating to project participants. Getting the communication, publicity, and advertising right to recruit the right people for the project was a challenge and a learning curve that a number of organisations experienced. There were also issues of geographic spread and people who lived too far away to be involved in the project being interested, and drop out and / or maintaining long term enthusiasm were also issues for some projects.



Figure 10: Courgettes grown at Kushinga gardens



The cost-of-living crisis and the difficulties of working with people experiencing poverty were also key challenges for projects. Impacts of these issues included digital poverty, projects being oversubscribed due to high need, and commitments around work and caregiving responsibilities preventing people from attending projects. Language barriers and cultural norms around cooking were also noted as challenges. Given the high levels of need in the communities that projects were aimed at, truly embedding work in the community was a challenge. Overall, this demonstrates that there were challenges in undertaking the Birmingham Food Legends Fund projects, but organisations were generally able to overcome these through innovative solutions.



Figure 11: Coffee in a Brummie Cup

“We had a target of 10,000 uses in the first 12 months for our community cups. Finishing with 17,000 uses well exceeded this target so the project has been a huge success. The cups we use only need to be used 4 times each, compared with a typical disposable cup, to become carbon neutral. The 17,000+ uses is greater than the 14,000 uses needed to be carbon neutral, showing the project is environmental sustainable.”

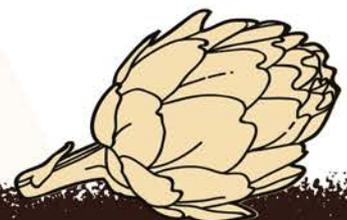
Brummie Cup project.

“It’s been really good getting out and planting some trees...I’ve done four sessions so far I think and it’s really satisfying knowing that I dug the holes for these trees and stuck them in and they’re going to keep growing and keep providing.”

Citizen attending a BFLF growing project

“I was able to learn new skills. The sessions helped me to get out of the house and feel comfortable in a safe space, as I have [mental health issues]. I love the fact the allotment is a sustainable and progressive space. I now garden more as a result of attending the sessions as I now have the basic knowledge and confidence to garden. I have found gardening is something that takes me out of my head.”

Citizen attending a BFLF growing project



Lessons for the food system

We also asked grant recipients to describe any lessons for the Birmingham food system more widely that came out of their projects. It was clear from the reports that funding is the key issue for the majority of the organisations who received the Birmingham Food Legends Fund grant, as these types of organisations are reliant on funding to do the work they do. Although the Birmingham Food Legends Fund provided legacy in the form of equipment and resources for some groups, funding for staff time and ongoing core costs is needed for most groups to continue their work.



Figure 12: Big Lunch
from Lil's Parlour

Another general lesson for the Birmingham food system is that poverty is a huge challenge with impacts on people's food consumption and behaviours. Both individual projects and system-wide change are needed to mitigate poverty and reduce inequalities. Food system initiatives need to be accessible, inclusive, and culturally relevant for Birmingham citizens, and there is value in tailoring projects for certain underreached communities. The projects also demonstrated the value of holistic interventions and collaboration as there are many actors in the Birmingham food system.

There were some lessons for the Birmingham food system that are specifically related to the Food Production work stream. The Birmingham Food Legends Fund projects demonstrate the value of getting outdoors and growing for Birmingham citizens as a way of supporting wellbeing and eating fruits and vegetables. Several of the projects noted that there was interest in growing even in areas where there aren't many green spaces, highlighting how increasing access to growing in such areas would likely increase growing. Therefore, the Birmingham food system would likely benefit from more people getting excited about growing. Increasing access to more and a wider array of land for food growing, safeguarding and supporting access to allotments, and providing opportunities and resources to support people to grow themselves would be beneficial.



Another point of learning from the Birmingham Food Legends Fund projects is that people will eat fruits and vegetables if they are the cheapest option. Therefore, there is a need for interventions and policies which support access to affordable and desirable fruits and vegetables. This might include establishing more partnerships with farms and growers (including hobby growers to source produce for citizens and supporting the movement of surplus food into foodbanks and affordable food models). Farm to fork education may also be beneficial in this regard, demonstrating where food comes from. The projects in the Food Skills and Knowledge work stream showed the value of food education across the life course, but particularly for young people. Supporting access to kitchens where people can cook together and providing safe spaces for people to try new foods and so grow in cooking competence and confidence would also be beneficial.

The end-of-grant reports also provided some more general suggestions for the food system. One organisation highlighted that the economic climate means that community and social businesses or small independent businesses are struggling at the moment, and so if there are ways for Birmingham City Council or the city to support them then this could be of value. The challenge of places and spaces to run community initiatives means that unlocking access to spaces for community activities, whether by Community Asset Transfers or other means, would help catalyse projects in the food system.

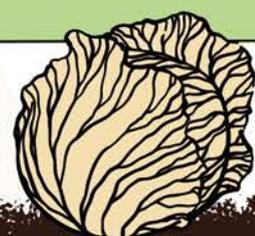
There were also challenges of significant fees to run food markets and other activities which make certain areas and locations inaccessible to small / local businesses, and so discussions about this would support local access to such sites. Finally, it was highlighted that there is interest in reusable cups in Birmingham and greater economies of scale would overcome barriers around convenience – for example, setting up a Birmingham-wide cup deposit scheme was suggested.

“We have made culinary workshops available to people who may not have otherwise had the chance to learn these skills. Making better food choices has been made easier for participants because of the projects provision of resources and assistance, including recipes, culinary advice, and nutritional data. Access to wholesome, reasonably priced food is significantly hampered for people who live in deprived locations. These obstacles include be restricted access to fresh fruit, a lack of knowledge and abilities in the kitchen, or budgetary limitations. [Our project] is empowering people to overcome these barriers and take charge of their own nutrition and health since we have assisted in removing them by offering cooking classes [which empowers] people to go past these obstacles and take charge of their own nutrition and health.”

A cooking project

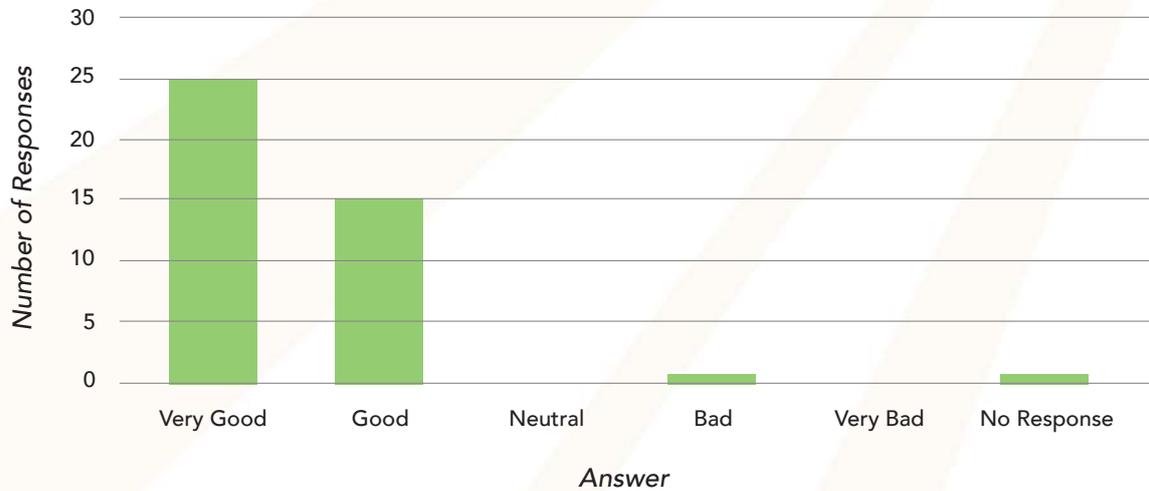
“[The project] has provided an authentic learning environment where learners can develop their knowledge and understanding of where fruit and vegetables come from, and where they can have a positive impact on that. Our learners have bought their own seeds, planted them, and looked after them throughout the [year] and seen them grow into fantastic fresh produce that they can enjoy themselves, or take home to share with their families, friends, or support networks.”

A growing project



Experience of the grant process

Figure 13: Process up to organisation's application being accepted



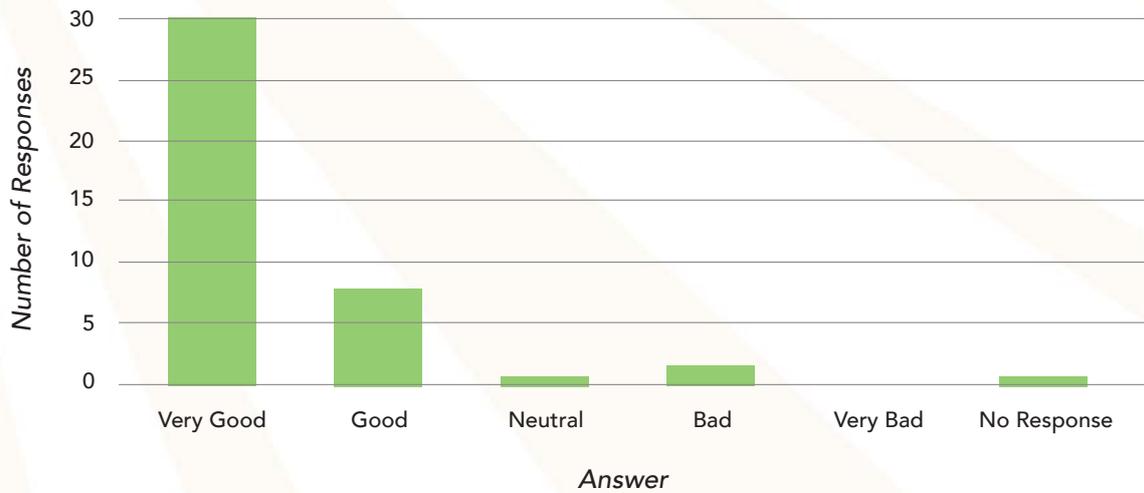
Overall, feedback on the process up to the organisation's application being accepted was positive, with 98% of respondents saying the process was good or very good (Figure 13). Positive aspects included a relatively straightforward form, helpful word limits for form responses, constructive questions which helped the project align with Birmingham Food System Strategy's vision and aims and articulate the project. Organisations also commented that being able to email the funding team with any queries was helpful, especially as queries were resolved quickly and kindly as the team were responsive. The main issues with the application form were the requiring of a witness and some felt the form was too long, complex, and / or repetitive, especially as some questions were duplicated in the first grant report. This feedback was taken into account for the subsequent round of the Birmingham Food Legends Fund in Spring 2025.

"To be honest, I found this process and funding a breath of fresh air. Often, the process is so clunky and delayed that opportunities are missed. Small pots that are easy to access and deliver are a great way to sow the seeds of movement."

A BFLF Grant Participant

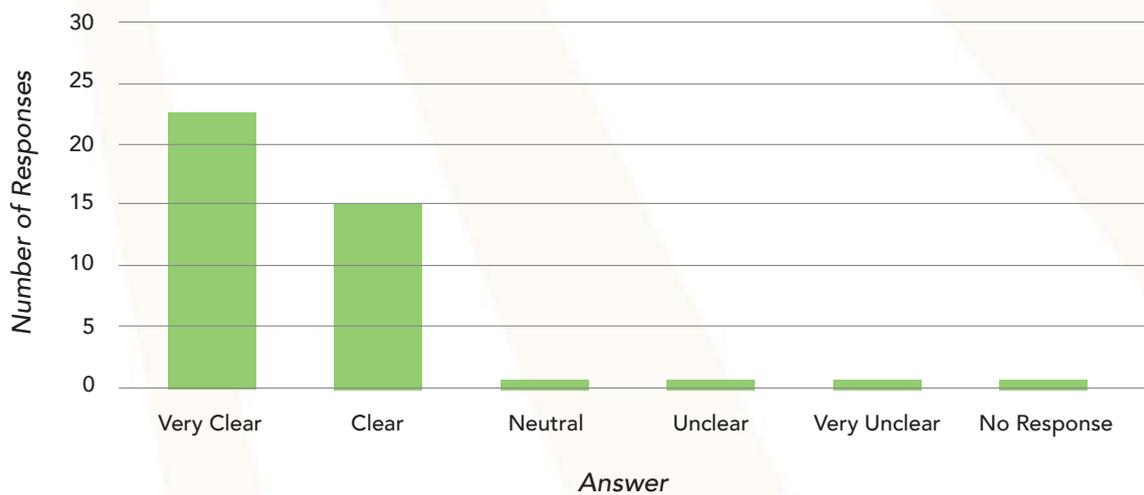


Figure 14: Process after organisation's application was accepted



95% of respondents found the process after the application was received to be very good or good (Figure 14). Respondents highlighted that there was clear communication around timelines and the documentation needed and that the payment was made swiftly. One organisation noted that the Food System team were helpful in reducing the administration at the organisation's end. Negative comments around this related to the fact that the timescales were too short, including that the supporting documents were requested during office hours which made a quick turnaround challenging.

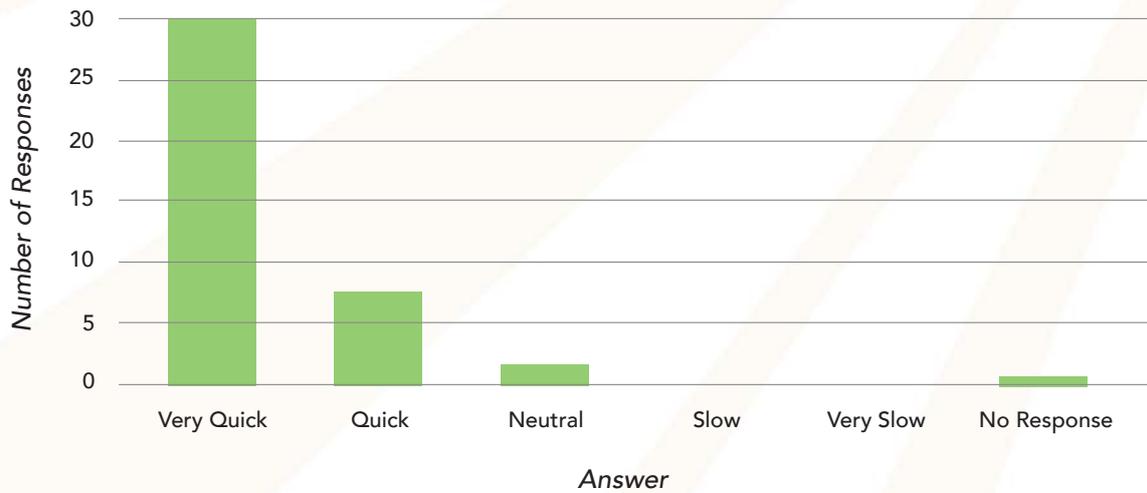
Figure 15: How clear did organisations find the application process



Respondents generally felt that the application process was clear (Figure 15). In addition to the form and process as already mentioned, one organisation highlighted that the examples given at the beginning of the application in relation to the kinds of projects the grant was designed to support helped them to frame their project appropriately.



Figure 16: How quick did organisations find the application process



More than 70% of respondents found the process to be very quick, describing how the whole process was done in a timely manner and there were only a few weeks between applying and receiving the money (Figure 16). In fact, some organisations stated that they would have preferred the process to be slightly slower!



Figure 16: Piglets at Woodgate Valley Farm

"I've applied for several grants from different providers, organisations etc and this was one of the least challenging ones to complete. The money that we've been awarded will make a huge different to the learning experiences of the young people who will access it and it's encouraging to know that the work that we do with our learners gains recognition in the form of being awarded funds."

A BFLF Grant Participant



Map of project locations

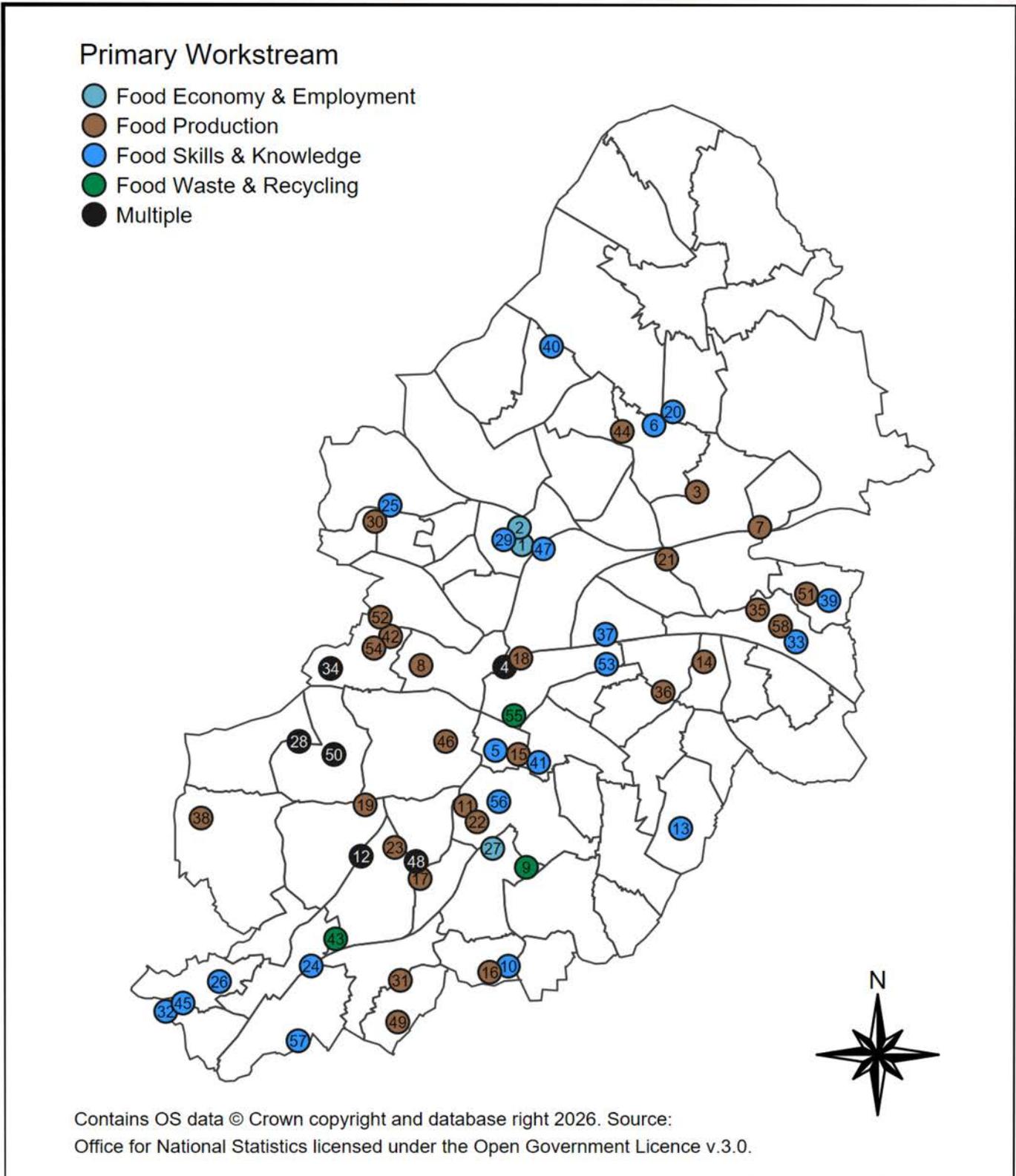


Figure 17 shows the locations of the Birmingham Food Legends Funds projects across Birmingham. See Appendix 1 for the corresponding projects, [or use our interactive project map.](#)

Learnings and recommendations

Through the Birmingham Food Legends Fund, we sought to celebrate the beginning of the Birmingham Food Revolution and catalyse projects in line with the Birmingham Food System Strategy's vision, principles, work streams and priorities. In this, the grant was successful as we funded a wide range of projects across the city and across the different work streams. These grants have demonstrated the vibrancy and motivation of those already working in Birmingham's Food System and provided the opportunity to build relationships with stakeholders and identify Birmingham Local Food Legends. Although some work stream-specific learnings for the Birmingham Food System were described in the previous section, more general key learnings from this grant and subsequent recommendations for the food system work are listed below:

1. Food system projects benefit citizens

Birmingham Food Legends Fund recipients described a huge range of benefits for the people who took part in their projects. These ranged from physical and mental health benefits, socialising and community-building experiences, learning opportunities and behaviour change relating to food consumption. Citizens were inspired, empowered, and motivated through the projects, in line with the principles of the Birmingham Food System Strategy.

2. There are many organisations working in Birmingham's Food System

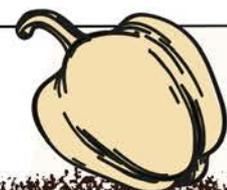
There would be value in supporting and increasing collaboration between those involved in food system work, including raising awareness of others working on similar topics or in similar locations. Giving opportunities for collaboration may facilitate sharing of best practice and collective development of solutions to food system problems. There is value in creating subject-specific networks, but also weaving networks together to give opportunities for organisations in different disciplines to learn from each other.

3. Empowering local communities and organisations leads to positive outcomes

Supporting local communities and organisations and removing barriers that prevent them from accessing funding, spaces, or opportunities will be beneficial for the Birmingham Food Revolution.

4. Providing small, open pots where organisations can apply for funding for the projects that fit with their work and communities is an excellent way to support food system work across cities

The combination of allowing organisations to identify their ideal project and the funding this would require while providing the vision, principles, work streams and priorities of the Birmingham Food System Strategy catalysed projects that celebrated and built momentum in the Birmingham Food Revolution. Notably, this can also significantly improve relationships with food system stakeholders through empowering them and trusting their ideas and community knowledge rather than instigating a one-size-fits-all approach.



5. Through the grant scheme we funded an especially high number of cooking and growing projects, which is reflective of where the current community interest and momentum is in the city, which we were happy to build on

We did not require a certain number of projects to be funded for each work stream, but rather simply funded the highest scoring applications. However, it is notable that no Food Sourcing and / or Food Safety & Standards projects were funded due to a lack of applications under these work streams. This may also be due to the constrictions on who can be funded with grants, and it is worth considering how to work collaboratively with organisations to catalyse projects in these work streams where possible. It is also worth identifying where different types of funding are needed to fill gaps by work stream and the Transforming Food Systems Outcomes Compass domains e.g. through contracts for food businesses and other for-profit organisations.

6. Poverty continues to be a big issue in Birmingham

Poverty has significant knock-on effects for both the food system and people's eating habits. Therefore, both individual-level projects and system-wide change is needed to address this.



There were also some learnings particularly for how similar grant schemes could be run even better in the future:

1. Ensure a streamlined and timely application process to demonstrate appreciation of community organisations

More than two-thirds of Birmingham Food Legends Fund recipients found the application process to be very quick and it was highlighted that this made a big difference to organisations and demonstrated a respect for them and their time. At the same time, ensure that the turnaround is not unrealistic, and that due time is given for organisations to come up with optimum proposals.



Figure 18: Children cutting vegetables at Longbridge Childcare Strategy Group Cooking Club

2. Community organisations can find application forms challenging and may have questions

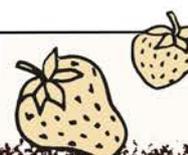
Be proactive in making the application form as clear as possible and pre-empt key questions. Provide an email address (and phone number where appropriate) for queries and ensure that this is regularly monitored and queries are answered as quickly as possible (this was identified as a positive of the Birmingham Food Legends Fund).

3. Reporting is important for funders but can be onerous for small organisations

We are aware that there was some duplication on the Birmingham Food Legends Fund reports that was frustrating for some organisations, particularly with the Birmingham Food Legends Fund application form and the first report. Avoid asking the same questions multiple times and identify key questions for organisations.

4. There can be challenges and delays to community / food system projects for a variety of reasons

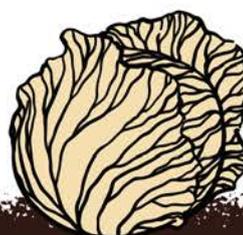
Ensure the grant period is long enough for the project to flourish and trust and empower organisations to come up with innovative solutions to solve issues.



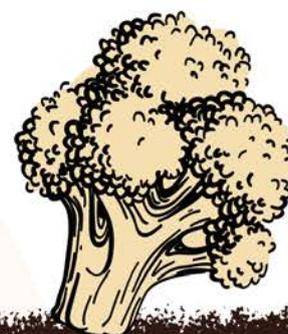


Appendix 1: Birmingham Food Legends Fund Recipients

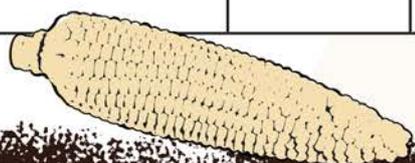
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Ampersand Projects CIC</p>	<p>Food Production</p>	<p>The project included, welcomed and empowered local people to build skills and confidence and inspire others in their community, whatever their age, background or experience level. It sought to improve people's health and mental wellbeing through meaningful connection with others, increased time outdoors and healthier eating. They also aimed for engagement with growing and creative activities to decrease social isolation.</p>	<p>Multiple / city-wide Engaged 400 families; ~ 100 event participants.</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.4 Increase the share of the population that consumes a diverse diet A1.8 Increase the proportion of diets made up of whole and minimally processed foods A4.1 Increase the share of the population that have food literacy related to nutrition A4.3 Increase the share of the population that have food literacy related to food origins B2.4 Strengthen the role of food as a catalyst for community building and cohesion D1.1 Increase in actions that are accessible, appropriate and support dignity and choice D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Aston Villa Foundation - Villa Catering Club Programme</p> <p>Map number 1</p>	<p>Food Economy & Employment</p>	<p>The Villa Catering Club programme is an eight-week employability course, in partnership with Digbeth Dining Club CIC, the Nationwide Caterers Association and South and City College Birmingham. The programme is designed to up-skill unemployed adults to become work-ready within the catering and hospitality sector, through qualifications and work-related experiences.</p>	<p>Ladywood</p> <p>Engaged 24 participants.</p>	<p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.2 Increase routes into food supply chains for SMEs, independent and transformative businesses</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D2.3 Increase the share of the population who are food secure</p>



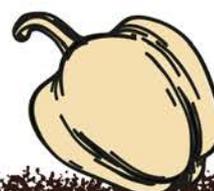
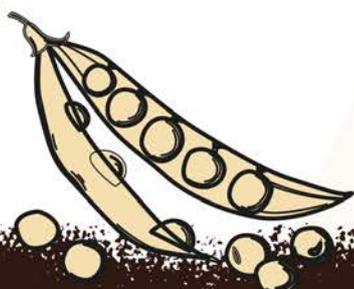
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Aston Villa Foundation - Kerbside Kobs</p> <p>Map number 2</p>	<p>Food Economy & Employment</p>	<p>This project involved the creation of a catering van, called 'Kerbside Kobs'. The funding helped fully equip a forensic investigation van to become an operational catering facility helping address key issues in the city, such as food poverty and education for young people.</p>	<p>Ladywood</p> <p>0 people engaged by March 2024 as project was primarily set up; van is now functioning at time of writing.</p>	<p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.1 Improve supply chain infrastructure, consolidation and logistics that supports SMEs, independent and transformative food businesses and associated practices</p> <p>B4.2 Increase routes into food supply chains for SMEs, independent and transformative businesses</p> <p>B4.3 Improve infrastructure that increases the availability and affordability of ethical, nutritious, safe and sustainable food</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p>
<p>Birches Green Allotment Association</p> <p>Map number 3</p>	<p>Food Production</p>	<p>The project was to provide 8 raised beds (about 1m high) on an unused plot, which can now be let out to people who may not manage a full plot including wheelchair users or the elderly or those who would like an introduction to allotment gardening.</p>	<p>Erdington</p> <p>20 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



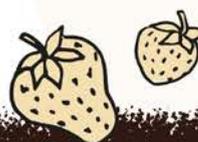
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Birmingham Friends of the Earth</p> <p>Map number 4</p>	<p>Food Production, Food Waste & Recycling, Food Skills & Knowledge</p>	<p>The project aimed to encourage and empower local people to learn more about growing their own food, giving them the skills and knowledge they need to grow fruit and vegetables in small garden spaces or even pots or window boxes, and compost food. They aimed to create a community around the space to also reduce isolation and have a positive impact on participants' wellbeing. The project included a "(garden) fork to (table) fork" meal as a thank you to participants.</p>	<p>Ladywood</p> <p>Number engaged not indicated</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
Brummie cup	Food Waste & Recycling	<p>The project involved the expansion of a deposit return reusable cup scheme and creation of a community cup reusable cup scheme. Brummie cup expanded their reusable cup services by purchasing 3,500 8floc Zero Waste reusable cups. The cups were used to expand their existing deposit return scheme for venues serving takeaway drinks. They also widened their remit by bringing reusable cups into organisations working to address food insecurity and food injustice (e.g. through the Holidays, Activities and Food programme). They provided free access to the reusable cups to reduce reliance on plastic disposables. The high-level objective of the project was to reduce the waste, litter, and carbon footprint created by disposable cups in Birmingham.</p>	<p>Multiple / city-wide Cups used over 17,000 times</p>	<p>B2.2 Increase awareness and adoption of transformative practices across the food system C1.1 Reduce Greenhouse Gas footprint C1.2 Increase resource maximisation and waste minimisation C2.5 Reduce use of plastics D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives D3.2 Increase equitable access to capital, knowledge, technology, and infrastructure that support transformative business practices</p>



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<p>Changekitchen - Wonder Bag Project</p> <p>Map numbers 5, 39</p>	<p>Food Skills & Knowledge</p>	<p>The Wonder Bag Project utilised an innovative, non-electric slow cooker. This project aimed to support healthy eating on a budget, address food poverty, and address both a potential lack of skills and access as well as fuel poverty. They ran two pilot training programmes of 6 weeks each with 15-20 attendees.</p>	<p>Hall Green</p> <p>Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A1.9 Reduce the proportion of diets made up of ultra-processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.1 Increase research, innovation and actions that drive food system transformation</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D2.3 Increase the share of the population who are food secure</p>



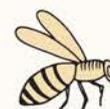
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Community As One - Erdington Link Up</p> <p>Map number 6</p>	<p>Food Skills & Knowledge</p>	<p>Community As One delivered different workshops in spring and summer for children, young people, individuals and families in a project called Erdington Link Up. The workshops offered agricultural and nutritional education by teaching participants about agriculture and sustainability and how to eat healthily on a low budget. They also demonstrated how to grow fruit and vegetables with limited or no access to green space, ran D.I.Y classes on how to build small portable green houses, provided participants with home grown veg kits, and delivered tasting and cooking sessions of nutritious foods. They also provided participants with an informative booklet on how to source these foods on a low budget with recipes for families to cook at home. The booklet also provided information about other community agencies which can help and support families such as foodbanks and advice bureaus.</p>	<p>Erdington</p> <p>Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.3 Increase the share of the population that adhere to the recommended portion sizes of food</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.6 Increase the share of the population that does not exceed the daily recommended allowance of fat, saturated fat, salt and sugar</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A2.3 Increase the share of the population with a healthy weight</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



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<p>Community Environmental Trust</p> <p>Map number 7</p>	<p>Food Production</p>	<p>The project aimed at growing fresh fruit and vegetables from a community garden for distribution via the Castle Vale Foodbank. The project also aimed to encourage people across the estate, including the wider allotment holders, to 'grow with purpose' and become passionate about food.</p>	<p>Erdington</p> <p>195 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>C2.2 Improve soil quality and microbiome</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>

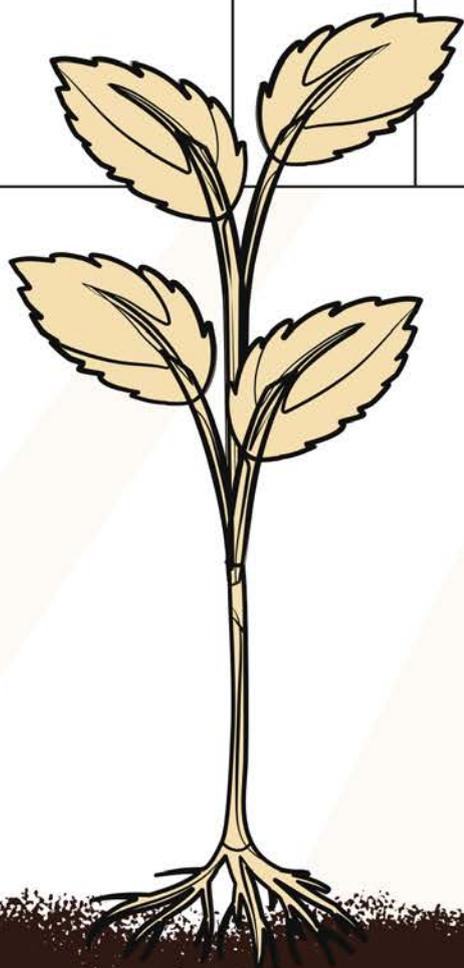


ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Companions for Hope</p> <p>Map numbers 8, 40, 52</p>	<p>Food Production</p>	<p>Companions for Hope facilitated weekly gardening sessions between mid-March 2023 and July 2023. The weekly rhythm provided momentum and a sense of belonging. They also hosted workshops for example on upcycling pallets and foraging wild garlic.</p>	<p>Ladywood</p> <p>30 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C1.1 Reduce Greenhouse Gas footprint</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>C2.2 Improve soil quality and microbiome</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>

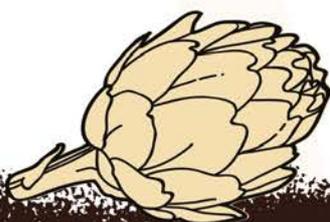


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<p>Compost Connection</p> <p>Map numbers 9, 41, 53</p>	<p>Food Waste & Recycling</p>	<p>This project addressed a key barrier to composting by introducing rat-proofed plastic composting bins to households, community cafes and projects. They held composting workshops where they taught people how to compost and demonstrated how to rat-proof their composting bins. They also gave interested people a starter kit of Bokashi bins and bran so that they could compost food scraps easily using the Bokashi method.</p>	<p>Hall Green</p> <p>Number engaged not indicated</p>	<p>B2.1 Increase research, innovation and actions that drive food system transformation</p> <p>B2.2 Increase awareness and adoption of transformative practices across the food system</p> <p>C1.1 Reduce Greenhouse Gas footprint</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>C2.2 Improve soil quality and microbiome</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p>
<p>Cook and Grow Together CIC</p> <p>Map number 10</p>	<p>Food Skills & Knowledge, Food Production</p>	<p>Cook and Grow Together ran youth sessions to enable young people to learn the skills and gain confidence to cook an evening meal for themselves and to share the meal and their newfound skills with their families. Some of the food used was surplus. A neglected area was transformed into a growing space and some vegetables and herbs were sown to be grown on site in their youth club growing sessions.</p>	<p>Selly Oak</p> <p>16-20 young people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>

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<p>ecobirmingham - Power to Grow and Power to Eat</p>	<p>Food Skills & Knowledge, Food Production</p>	<p>There were two elements to the project. Power to Grow provided mentoring and networking for community food growing spaces. Power to Eat put on weekly cooking sessions to promote healthy food choices, and teach skills around budgeting, using fresh produce, and energy saving.</p>	<p>Multiple / city-wide Power to Grow engaged 7 organisations, Power to Eat engaged 5 organisations (30 people)</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.5 Increase the share of the population that include nutritious foods in meals and snacks A1.7 Increase the share of the population with a balanced energy intake A4.1 Increase the share of the population that have food literacy related to nutrition A4.3 Increase the share of the population that have food literacy related to food origins A4.5 Increase the share of the population that have food handling and preparation skills B2.4 Strengthen the role of food as a catalyst for community building and cohesion D1.5 Increase community access to food growing land and spaces D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p>



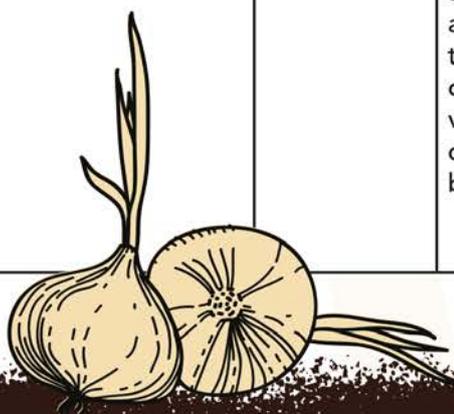
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>EcoGrow CIC</p> <p>Map numbers 11, 42</p>	<p>Food Production</p>	<p>The project engaged citizens of Birmingham to come together outdoors to communicate and thrive. Their main focus was community resilience through growing food. They met regularly on the allotment to socialise and undertake growing activities. The grant enabled EcoGrow CIC to improve their allotment space with a poly tunnel to extend the growing season and fruit cages to protect the fruit from wildlife. They were also able to install additional raised beds to increase their crop yield and purchase some additional tools useful for younger children. In addition to this they purchased growing kits for service users to take away after the workshops.</p>	<p>Hall Green</p> <p>Number engaged not indicated</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C2.2 Improve soil quality and microbiome</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p>



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<p>Fircroft College of Adult Education</p> <p>Map number 12</p>	<p>Food Skills & Knowledge, Food Production, Food Transformation, Food Waste & Recycling</p>	<p>Fircroft College provides a 'green food' menu with 80% vegetarian and up to 60% of the menu being vegan, serving 150-200 meals per day. The College is situated in 6 acres of grounds and was growing 20% of its food prior to the start of the project. Through this project, they sought to grow more of their own (to 40% home grown); produce a healthy eating seasonal menu, which has a nutritional breakdown and limited ultra-processed food; embed food packaging recycling procedures; and provide courses for adult and community learners on 'planning a healthy menu on a budget', seasonality, farm to fork, and food waste.</p>	<p>Selly Oak</p> <p>150 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A1.9 Reduce the proportion of diets made up of ultra-processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.2 Increase awareness and adoption of transformative practices across the food system</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.3 Improve infrastructure that increases the availability and affordability of ethical, nutritious, safe and sustainable food</p> <p>C1.1 Reduce Greenhouse Gas footprint</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p>



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				<p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>
<p>Fox Hollies Community Association CIO</p> <p>Map number 13</p>	<p>Food Skills & Knowledge</p>	<p>Fox Hollies Community Association provided cooking classes for young people to explore healthy eating habits, nutritious meal plans, food hygiene, recipe development and basic cooking skills. The young people also visited a food establishment in the Midlands to be inspired about the hospitality industry.</p>	<p>Yardley</p> <p>Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p>
<p>Francis Road Allotments</p> <p>Map number 14</p>	<p>Food Production</p>	<p>The project involved building a chicken coop for 6 chickens and renting a large plot, with raised beds, specifically for the community to use to grow fruit and vegetables. Through the grant, the allotments were also able to purchase a gazebo and trestle table where people could purchase fruit, vegetables and eggs on an honesty box basis.</p>	<p>Yardley</p> <p>12 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C2.6 Reduce harm to bees and pollinators</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



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<p>Fruit & Nut Village CIO (3 different locations)</p> <p>Map numbers 15-17</p>	<p>Food Production</p>	<p>Fruit and Nut Village are focused on growing perennial foods with local communities. Working across multiple sites in specific areas of Birmingham, they invited people to spend time together learning about their neighbourhood, their neighbours, and the perennial food plants growing in their local area.</p>	<p>Hall Green; Selly Oak</p> <p>287 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>
<p>Grand Union</p> <p>Map number 18</p>	<p>Food Production, Food Transformation, Food Economy & Employment</p>	<p>Minerva Lunches was a pilot in action research project to consider a new social enterprise food business that would cater for events. Through this, Grand Union aimed to test a new aspect of their growing project that demonstrated the circular potential of seed to soil to plate.</p>	<p>Ladywood</p> <p>13 training participants, 1 professional chefs, 140 consumers of lunches</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p>



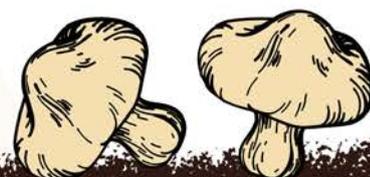
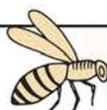
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				<p>B4.2 Increase routes into food supply chains for SMEs, independent and transformative businesses</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p>
<p>Harborne Lane Allotment Association</p> <p>Map number 19</p>	<p>Food Production</p>	<p>The project involved replacing and upgrading dilapidated and rotting horticultural raised wooden beds with semi-permanent raised beds with increased capacity. The raised beds enabled more inclusive and accessible growing. They also replaced a dilapidated and rotting wooden composter with two semi-permanent composters to enhance functionality and capacity for use by the less physically able in the local community.</p>	<p>Selly Oak</p> <p>12 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



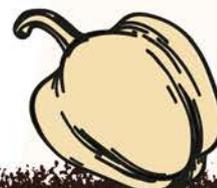
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<p>Headway Birmingham & Solihull</p> <p>Map numbers 20, 43, 54</p>	<p>Food Skills & Knowledge</p>	<p>The project involved the installation of new cookers and adjustable-height worktops and the purchase of new kitchen/cooking equipment, including specially-adapted gadgets, to enable the charity's brain-injured clients to take part in Daily Living Skills sessions. These Daily Living Skills sessions helped build the clients' cooking skills and helped them learn more about food hygiene and eating more healthily.</p>	<p>Sutton Coldfield</p> <p>29 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.3 Improve infrastructure that increases the availability and affordability of ethical, nutritious, safe and sustainable food</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p>



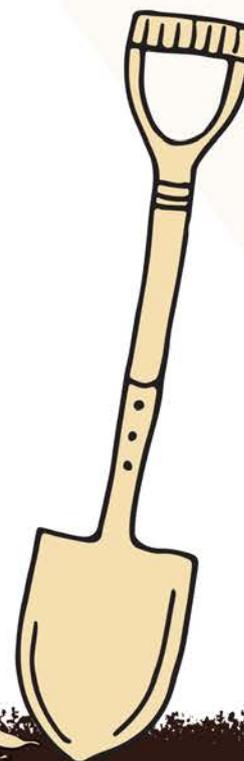
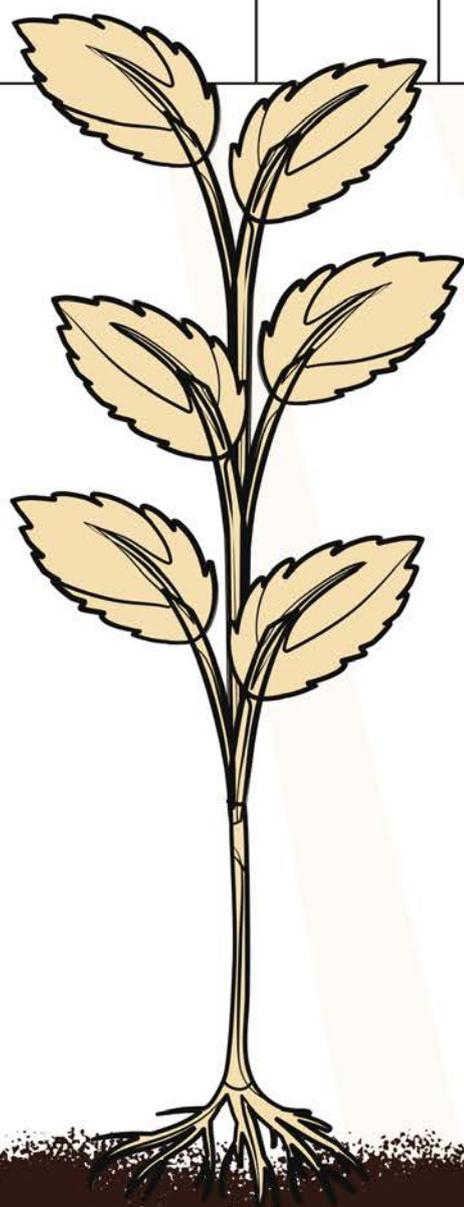
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				<p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>
<p>Heart of Birmingham Vocational College</p> <p>Map numbers 21, 44</p>	<p>Food Production</p>	<p>Learners on Heart of Birmingham Vocational College's Horticulture and Education program built a fully inclusive allotment space at their base at Edgbaston Priory Club. This consisted of setting up raised beds and planters and enabling sustainable composting so learners can grow things and use the space all year round.</p>	<p>Hodge Hill</p> <p>166 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



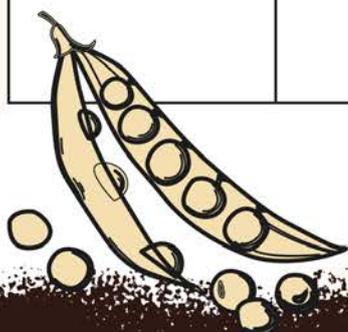
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<p>Highbury Orchard Community CIC</p> <p>Map number 22</p>	<p>Food Production</p>	<p>The project involved extending their growing plan to include more vegetables and fruits and exploring various growing techniques and pick to cook and share sessions. They co-created a series of weekend workshops in line with seasonal planting, skills and take-home planting methods (for example windowsill salads, potatoes sacks, vertical growing, hanging baskets, potager methods, seed swaps, plant swaps). In response to their community, they also supported the young adult members of their group who highlighted wanting to learn more. This included youth groups who wanted to share a whole weekend onsite, growing, picking and cooking on campfires. They also developed a regular weekly session to help build habitual benefits for healthy eating, land care, and social connections in their community.</p>	<p>Hall Green</p> <p>200 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



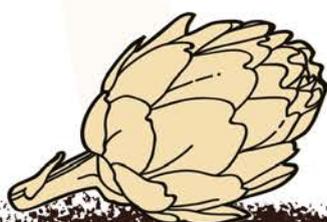
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<p>Hillstone School Map number 56</p>	<p>Food Skills & Knowledge</p>	<p>Hillstone School used the funding to upgrade their community kitchen area to provide a space to run cooking classes. The classes aimed to teach children and adults practical cooking skills that will last them a lifetime.</p>	<p>Hodge Hill Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.4 Increase the share of the population that consumes a diverse diet A1.5 Increase the share of the population that include nutritious foods in meals and snacks A1.8 Increase the proportion of diets made up of whole and minimally processed foods A4.1 Increase the share of the population that have food literacy related to nutrition A4.5 Increase the share of the population that have food handling and preparation skills</p>



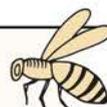
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<p>Incredible Surplus CIC (& Bags of Taste)</p>	<p>Food Skills & Knowledge</p>	<p>Bags of Taste delivered a bag of carefully packaged ingredients, cooking instructions, and essential equipment to individuals who cooked in their own homes with the help and support of an online mentor from Bags of Taste via WhatsApp. A local shopping guide was provided so participants could continue to source ingredients locally and economically. Support was provided through access to 70+ recipes, videos and on call cooking support.</p>	<p>Multiple / city-wide 58 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.3 Increase the share of the population that adhere to the recommended portion sizes of food A1.4 Increase the share of the population that consumes a diverse diet A1.5 Increase the share of the population that include nutritious foods in meals and snacks A1.6 Increase the share of the population that does not exceed the daily recommended allowance of fat, saturated fat, salt and sugar A1.7 Increase the share of the population with a balanced energy intake A1.8 Increase the proportion of diets made up of whole and minimally processed foods A4.1 Increase the share of the population that have food literacy related to nutrition A4.2 Increase the share of the population that have food literacy related to food safety and hygiene A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer A4.5 Increase the share of the population that have food handling and preparation skills D1.1 Increase in actions that are accessible, appropriate and support dignity and choice D2.4 Increase the share of the population who have access to adequate food crisis support</p>



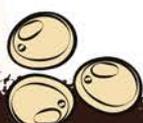
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<p>Kings Rise Academy</p> <p>Map number 58</p>	<p>Food Skills & Knowledge</p>	<p>The project inspired and empowered local families to cook affordable healthy meals, helping them develop positive habits for the future. Using home-grown food and donated produce from their food pantry, Kings Rise Academy offered a series of cookery workshops to every child and parent at the academy, focusing on healthy eating and reducing food waste. Working together with local gardening and cookery businesses, they aimed to empower their 390 children and their parents to grow their own food, prepare nutritious snacks and cook healthy meals, helping them develop positive habits for the future.</p>	<p>Erdington</p> <p>567 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



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<p>Kushinga Community Garden</p> <p>Map number 23</p>	<p>Food Production</p>	<p>Together with local residents, the garden aimed to engage migrants in growing and sharing healthy nutrient-packed foods from their home countries and heritages. This aimed to provided cultural experiences for all.</p>	<p>Selly Oak</p> <p>70 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.3 Strengthen the role of social spaces in places</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C2.1 Increase biodiversity of agricultural land and other land used for growing</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



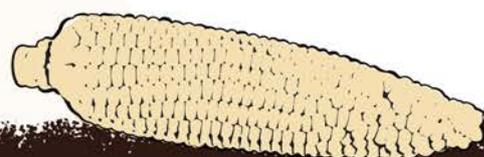
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<p>Lil's Parlour - Eat Joyfully</p> <p>Map number 24</p>	<p>Food Skills & Knowledge</p>	<p>Provision of Eat Joyfully Workshops at various locations in the city plus a Big Community Lunch. The free Eat Joyfully sessions introduced participants to a range of locally sourced, fresh fruits, vegetables and breads. This aimed to prepare and inspire session participants to try new foods, debunk myths and try something new that they could adapt at home with their own families.</p>	<p>Northfield</p> <p>927 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p>



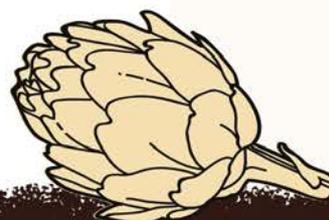
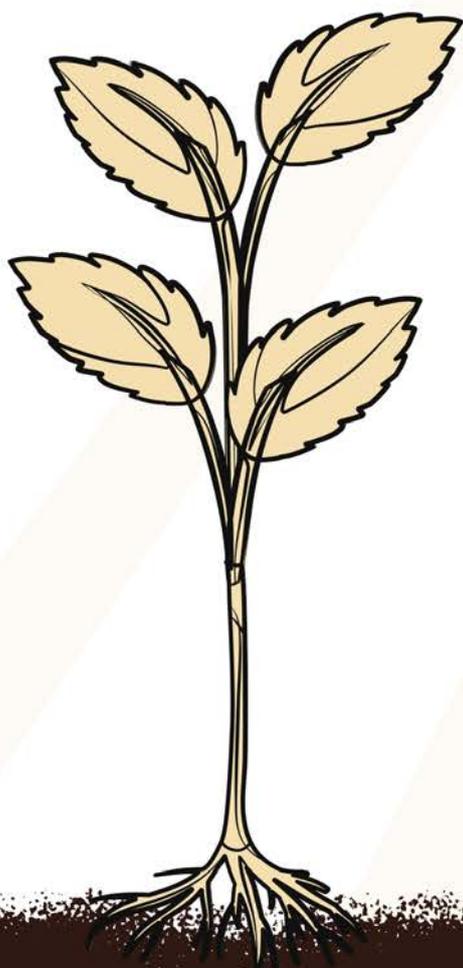
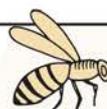
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<p>Limitless Youth Academy</p> <p>Map numbers 25, 45</p>	<p>Food Skills & Knowledge</p>	<p>The food cooking program focused on hands-on cooking sessions, nutrition education, and community meals to promote healthy eating habits and empower participants to prepare nutritious healthy meals.</p>	<p>Perry Barr</p> <p>12 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p>



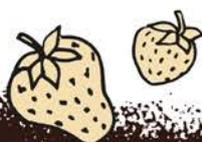
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<p>Longbridge Childcare Strategy Group</p> <p>Map number 26, 55</p>	<p>Food Skills & Knowledge</p>	<p>Longbridge Childcare Strategy Group purchased cooking equipment and ran 20 training sessions for young people on how to grow and cook healthy food.</p>	<p>Northfield</p> <p>Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



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<p>Pip & Pal's (now called Birmingham Artisan Markets)</p> <p>Map number 27</p>	<p>Food Economy & Employment</p>	<p>The project used a regular community artisan market on York Road to promote and encourage the establishment of new creative food businesses with a particular emphasis on those that celebrated the diversity of the Kings Heath community, their rich food heritage, and skill sharing. Pip & Pals worked with existing small businesses to mentor new food businesses, sharing knowledge and supporting in testing and preparing products for market.</p>	<p>Hall Green</p> <p>23 people engaged</p>	<p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.2 Increase routes into food supply chains for SMEs, independent and transformative businesses</p> <p>D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Queen Alexandra College</p> <p>Map numbers 28, 46</p>	<p>Food Production, Food Skills & Knowledge, Food Transformation</p>	<p>Queen Alexandra College supported around 50 of their clients, who are young adults with disabilities, to understand the nutritional benefits of fresh food, to develop basic "grow your own" gardening skills, and improve their food preparation and cooking skills.</p>	<p>Edgbaston</p> <p>50 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A2.3 Increase the share of the population with a healthy weight</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



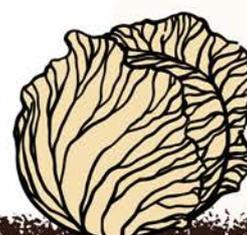
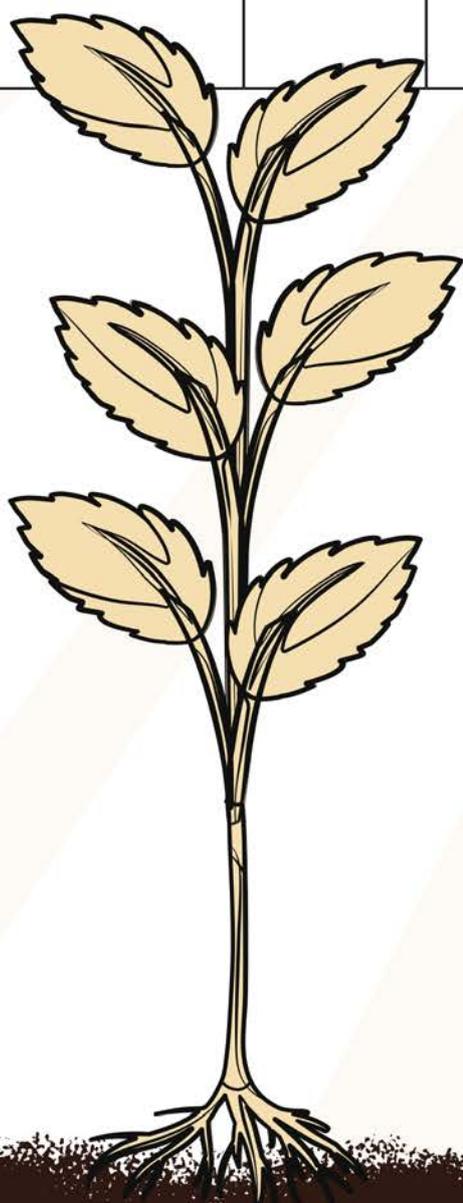
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Saathi House Map number 29</p>	<p>Food Production, Food Skills & Knowledge</p>	<p>The project offered practical support to local families facing food poverty due to the cost-of-living crisis. They delivered weekly workshops helping local women and young people to grow their vegetables and fruits from home and also provided monthly workshops to help them make nutritious and healthy meals on a budget. It also provided an opportunity for participants to share their practices, hints and tips. They also included cooking sessions using the vegetables and herbs grown in Saathi House's garden and allotment to help local people taste and experience what they could make on a budget.</p>	<p>Ladywood 60 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.4 Increase the share of the population that consumes a diverse diet A1.5 Increase the share of the population that include nutritious foods in meals and snacks A1.8 Increase the proportion of diets made up of whole and minimally processed foods A4.1 Increase the share of the population that have food literacy related to nutrition A4.3 Increase the share of the population that have food literacy related to food origins A4.5 Increase the share of the population that have food handling and preparation skills B2.4 Strengthen the role of food as a catalyst for community building and cohesion C1.2 Increase resource maximisation and waste minimisation D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



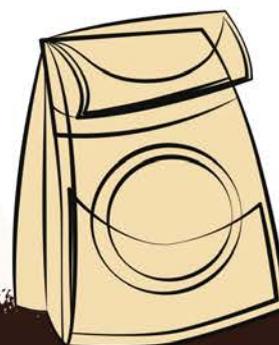
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Spring Arts CIC Map number 30</p>	<p>Food Production, Food Skills & Knowledge</p>	<p>Spring Arts CIC worked with a Birmingham-based school to deliver a food growing project on site. Through this they developed a 'how to guide' to help other schools and community groups incorporate more growing into their education and activities.</p>	<p>Perry Barr 50 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day A1.8 Increase the proportion of diets made up of whole and minimally processed foods A4.3 Increase the share of the population that have food literacy related to food origins B2.2 Increase awareness and adoption of transformative practices across the food system C2.6 Reduce harm to bees and pollinators D1.4 Increase the share of the population who have access to food growing spaces and opportunities D1.5 Increase community access to food growing land and spaces D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Spring to Life</p> <p>Map numbers 31, 47</p>	<p>Food Production</p>	<p>The project was a food programme at the Spring to Life allotment. They offered people the chance to grow and access food in the community space, while developing food growing skills. They ran workdays where local people of different ages came together to grow, learn the skills, and take away freshly harvested fruit and vegetables.</p>	<p>Northfield</p> <p>Number engaged not indicated</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D2.4 Increase the share of the population who have access to adequate food crisis support</p>

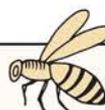
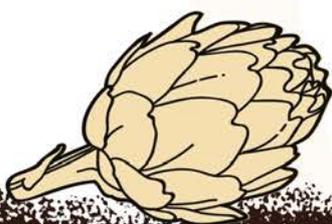


ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>St Chad's Church - Cock Hill Cooks</p> <p>Map number 32</p>	<p>Food Skills & Knowledge</p>	<p>Cock Hill Cooks involved a series of cooking sessions for vulnerable families where they learned basic cookery skills, learned to store and make use of leftover food, and shared their newfound skills at the Cock Hill Church Café.</p>	<p>Northfield</p> <p>18 people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.3 Increase the share of the population who access to knowledge, fuel, equipment and technology</p> <p>D2.4 Increase the share of the population who have access to adequate food crisis support</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>The Pump (East Birmingham) Ltd.</p> <p>Map number 33</p>	<p>Food Transformation, Food Skills & Knowledge</p>	<p>Children and young people helped to run The Pump Café and provide free food for children and young people at their open-access Youth Club. They helped to raise awareness of healthy eating on a budget amongst their peers and people from the local community, including friends and family.</p>	<p>Hodge Hill</p> <p>250 people engaged</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.3 Strengthen the role of social spaces in places</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>B4.3 Improve infrastructure that increases the availability and affordability of ethical, nutritious, safe and sustainable food</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D2.3 Increase the share of the population who are food secure</p> <p>D2.4 Increase the share of the population who have access to adequate food crisis support</p>

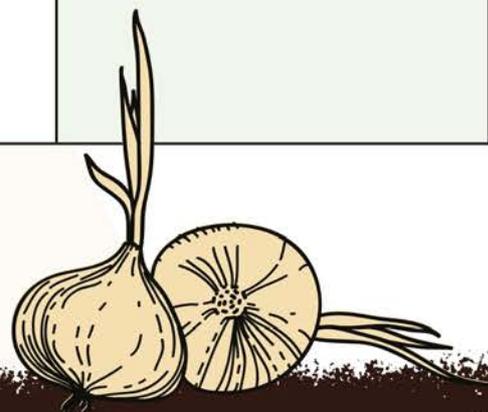
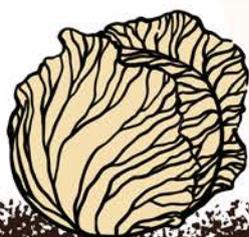
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>The Real Junk Food Project Central CIC - Eating with Edgbaston</p> <p>Map numbers 34, 48</p>	<p>Food Transformation, Food Skills & Knowledge</p>	<p>Eating with Edgbaston is a capacity-building initiative designed to build a resilient food community in Edgbaston ward and surrounding areas. The Real Junk Food Project Central CIC ran a series of intergenerational workshops which supported people of all ages through cooking skills classes, social cook-outs, discussion groups around food labelling and basic nutrition, and tasting workshops for children in the school holidays. The project also involved upskilling local people around growing and valuing food and the diverse needs and cultures of Birmingham.</p>	<p>Edgbaston</p> <p>41 volunteers and 2300+ consumers engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.2 Increase awareness and adoption of transformative practices across the food system</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



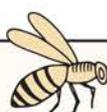
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
				<p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.4 Increase the share of the population who have access to adequate food crisis support</p> <p>D2.5 Increase access to resources, knowledge, capital, technology, infrastructure and capacity for community food initiatives</p>
<p>The Wildlife Trust for Birmingham and the Black Country</p> <p>Map numbers 36, 50</p>	<p>Food Skills & Knowledge, Food Production</p>	<p>The project involved providing wild food and related training opportunities and experiences. The Wildlife Trust for Birmingham and the Black Country also created a complex, food dense food forest at their EcoPark as an example of different ways of producing and exploring new foods. This will have a lasting legacy for the site and the community.</p>	<p>Yardley</p> <p>450+ people engaged</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>C1.2 Increase resource maximisation and waste minimisation</p> <p>C2.1 Increase biodiversity of agricultural land and other land used for growing</p> <p>C2.2 Improve soil quality and microbiome</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p>



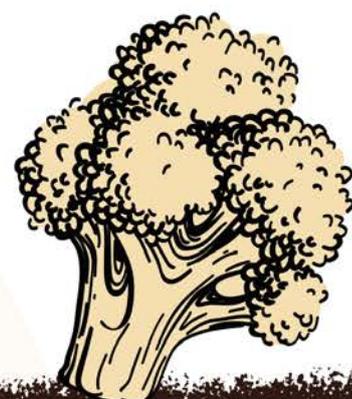
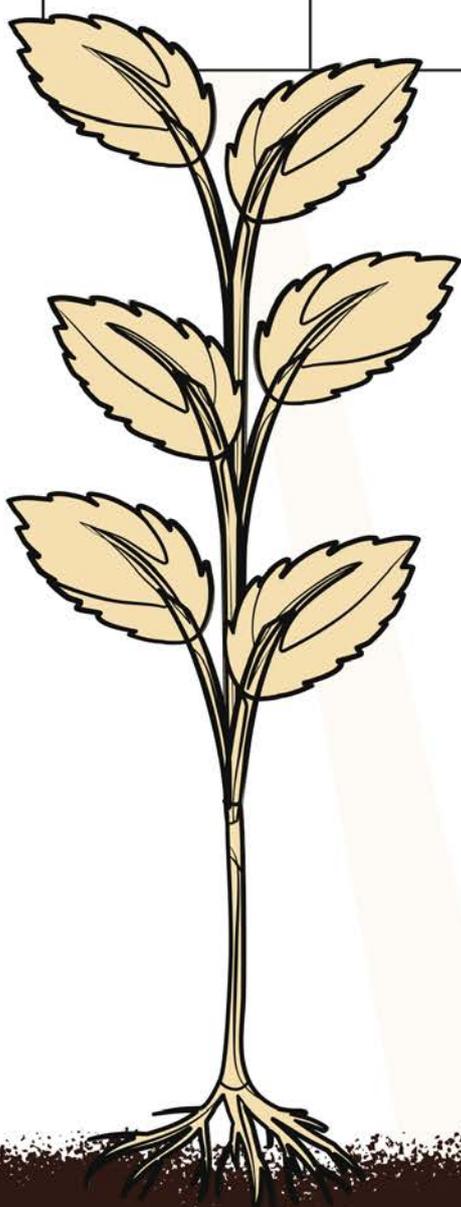
ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
				<p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p> <p>D1.5 Increase community access to food growing land and spaces</p> <p>D2.6 Maximise opportunities for food growing across the built and natural environment, including orchards, nut trees, edible planting, and productive use of land in new developments and public spaces</p>
<p>Welcome Change Map number 35, 49, 56</p>	<p>Food Production, Food Skills & Knowledge</p>	<p>The project offered participants a chance to grow their own produce, empowering and enabling the community to grow food throughout the year and connect to the city's food system. They provided individuals with growing kits (pots, compost and seeds) to take home and grow vegetables themselves, helping people to learn more about the growing food cycle and horticulture. Additionally, for those with no space or desire to grow in their own homes they offered greenhouse space at their community locations for them to watch their crops grow. This led to fresh, healthy produce individuals could eat at home and add to their family meals.</p>	<p>Hodge Hill Number engaged not indicated</p>	<p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D1.4 Increase the share of the population who have access to food growing spaces and opportunities</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Women Empowering Women</p> <p>Map numbers 37, 51</p>	<p>Food Skills & Knowledge</p>	<p>The sessions included practical cooking and interactive group activities followed by everyone sitting down to enjoy a nutritious meal. The project engaged diverse communities and adapted recipes accordingly to ensure that the learning was inclusive, relevant, and easily applicable. The sessions also had a social aspect in the hope that real friendships would be created.</p>	<p>Hodge Hill</p> <p>Number engaged not indicated</p>	<p>A1.1 Increase the share of the population that consume the recommended balance of each food group</p> <p>A1.2 Increase the share of the population that consume at least 5 fruits and vegetables per day</p> <p>A1.4 Increase the share of the population that consumes a diverse diet</p> <p>A1.5 Increase the share of the population that include nutritious foods in meals and snacks</p> <p>A1.7 Increase the share of the population with a balanced energy intake</p> <p>A1.8 Increase the proportion of diets made up of whole and minimally processed foods</p> <p>A4.1 Increase the share of the population that have food literacy related to nutrition</p> <p>A4.2 Increase the share of the population that have food literacy related to food safety and hygiene</p> <p>A4.5 Increase the share of the population that have food handling and preparation skills</p> <p>B2.4 Strengthen the role of food as a catalyst for community building and cohesion</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.2 Increase the share of the population who have access to affordable, nutritious, sustainable and culturally appropriate food</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p> <p>D2.4 Increase the share of the population who have access to adequate food crisis support</p>



ORGANISATION & PROJECT TITLE	WORK STREAM(S)	SHORT SUMMARY OF PROJECT	CONSTITUENCY & NUMBERS	ALIGNMENT WITH TRANSFORMING URBAN FOOD SYSTEMS OUTCOMES COMPASS
<p>Woodgate Valley Urban Farm</p> <p>Map number 38</p>	<p>Food Production, Food Sourcing, Food Skills & Knowledge</p>	<p>The project demonstrated how to keep animals that are used in the food chain in a way that follows all welfare guidelines. It showed how to locally produce and nurture animals, helping children understand where food comes from. The funding enabled Woodgate Valley Urban Farm to purchase two new breeding sows in order to educate, train and develop skills and knowledge surrounding local food production and animal welfare.</p>	<p>Edgbaston</p> <p>250 people engaged</p>	<p>A4.3 Increase the share of the population that have food literacy related to food origins</p> <p>A4.4 Increase the share of the population that have food literacy related to obtaining food and being an informed consumer</p> <p>D1.1 Increase in actions that are accessible, appropriate and support dignity and choice</p> <p>D1.3 Increase the share of the population who have access to knowledge, fuel, equipment and technology</p>



Appendix 2: Alignment with the Transforming Urban Food Systems Outcomes Compass (full objectives listed)

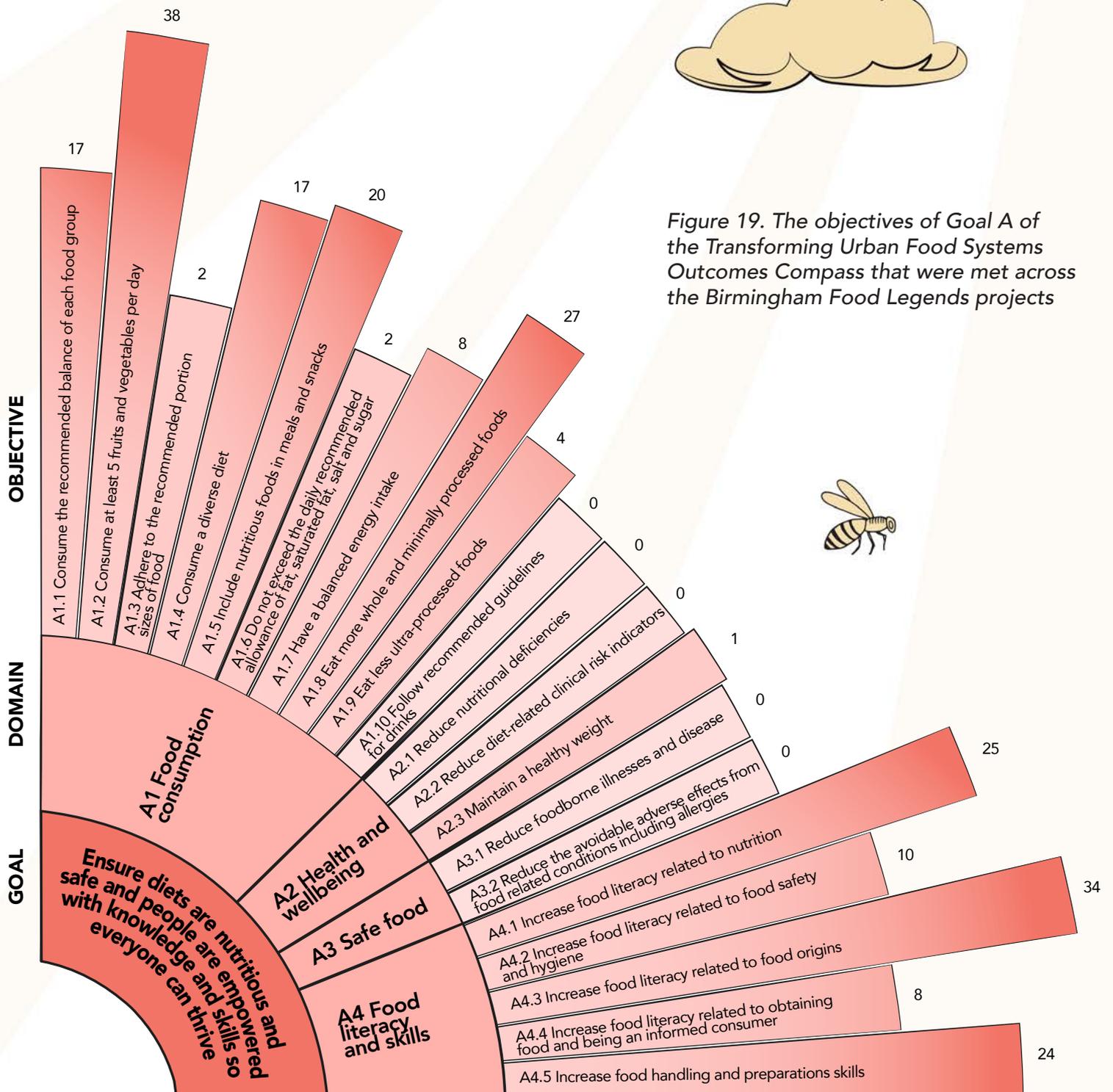
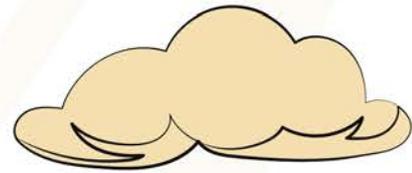
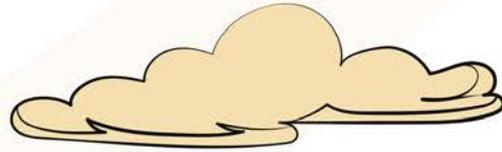


Figure 19. The objectives of Goal A of the Transforming Urban Food Systems Outcomes Compass that were met across the Birmingham Food Legends projects



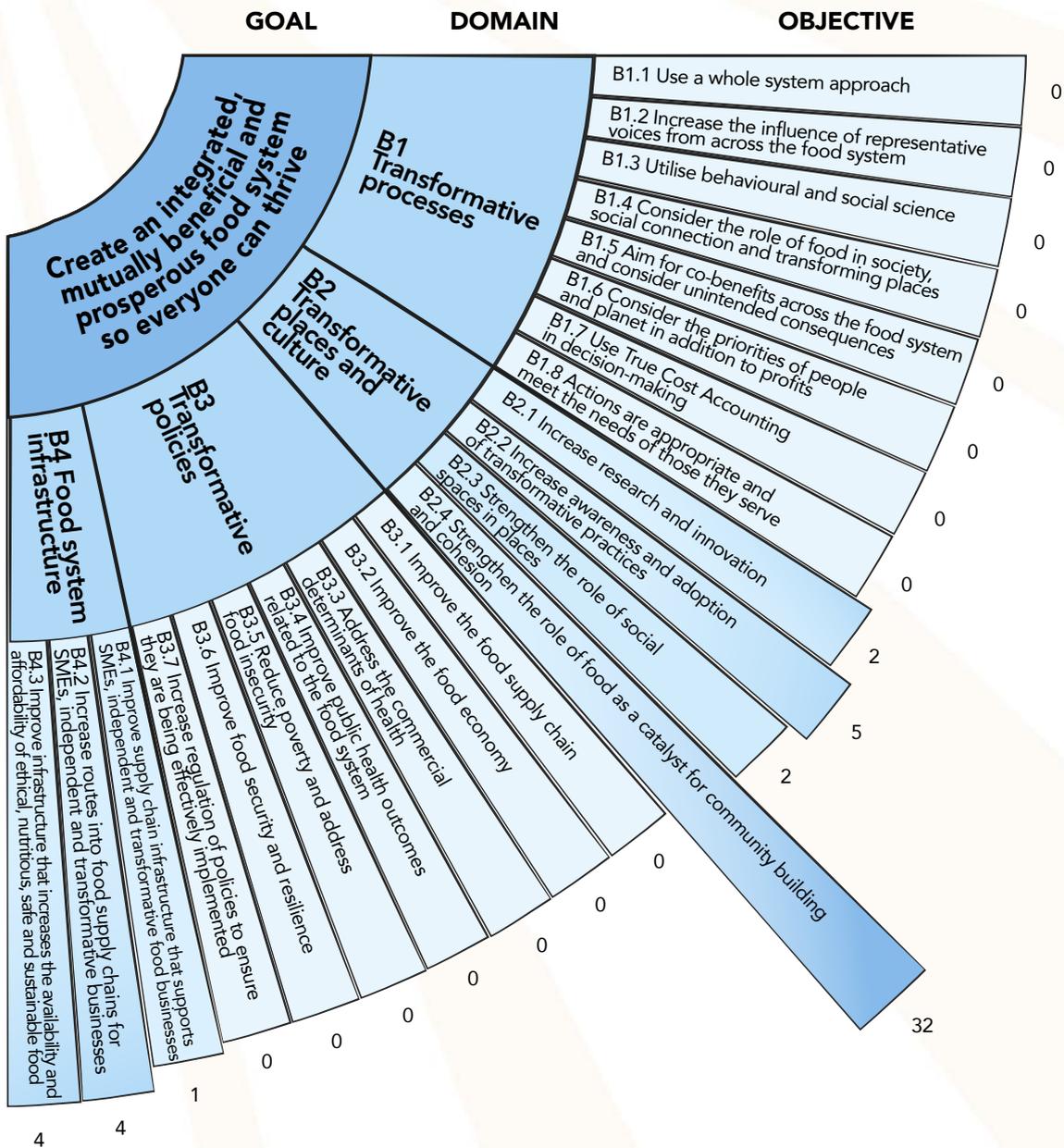
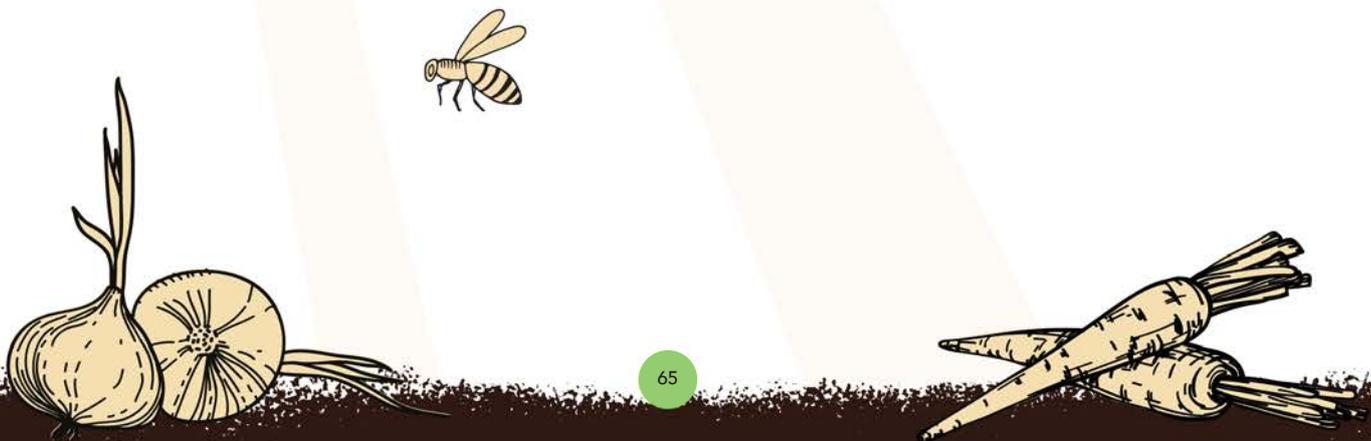


Figure 20. The objectives of Goal B of the Transforming Urban Food Systems Outcomes Compass that were met across the Birmingham Food Legends projects



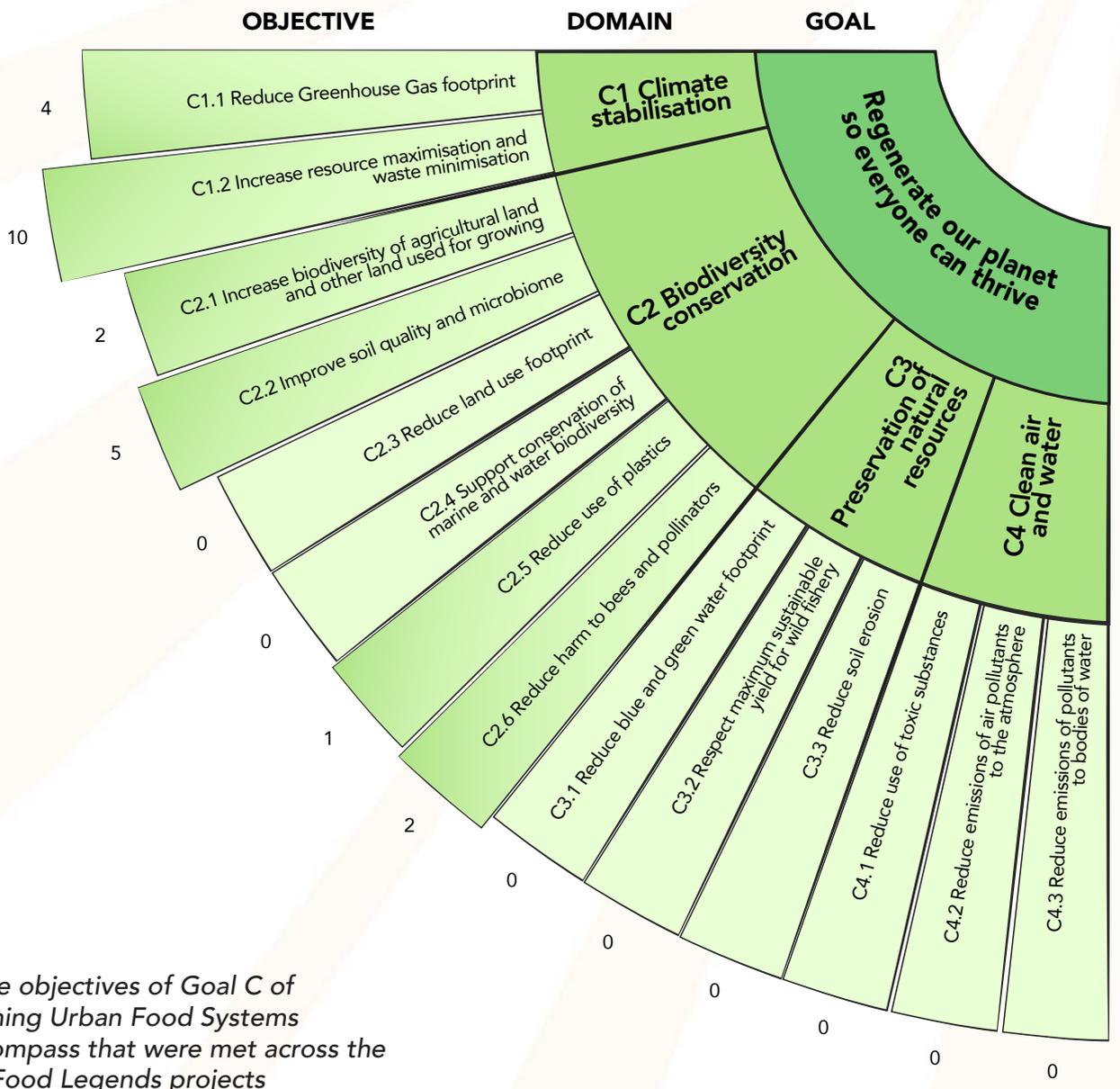
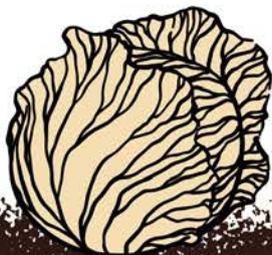


Figure 21. The objectives of Goal C of the Transforming Urban Food Systems Outcomes Compass that were met across the Birmingham Food Legends projects



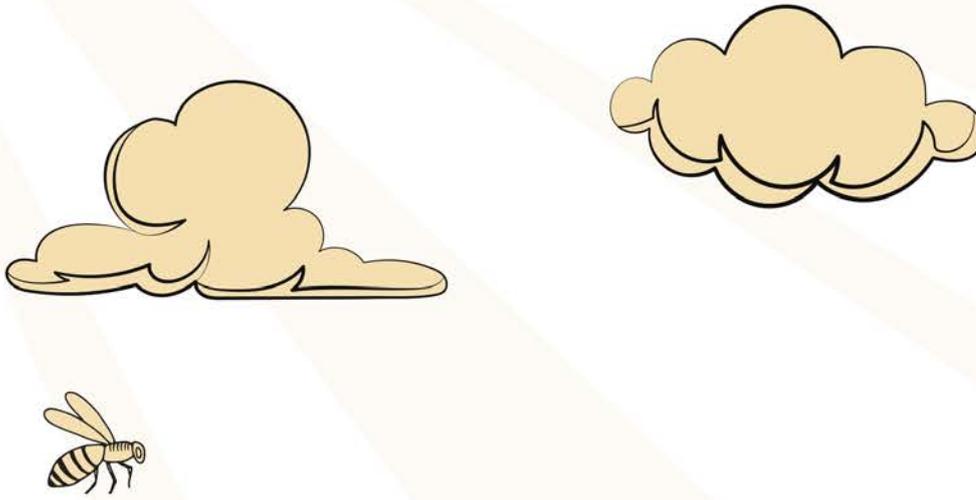
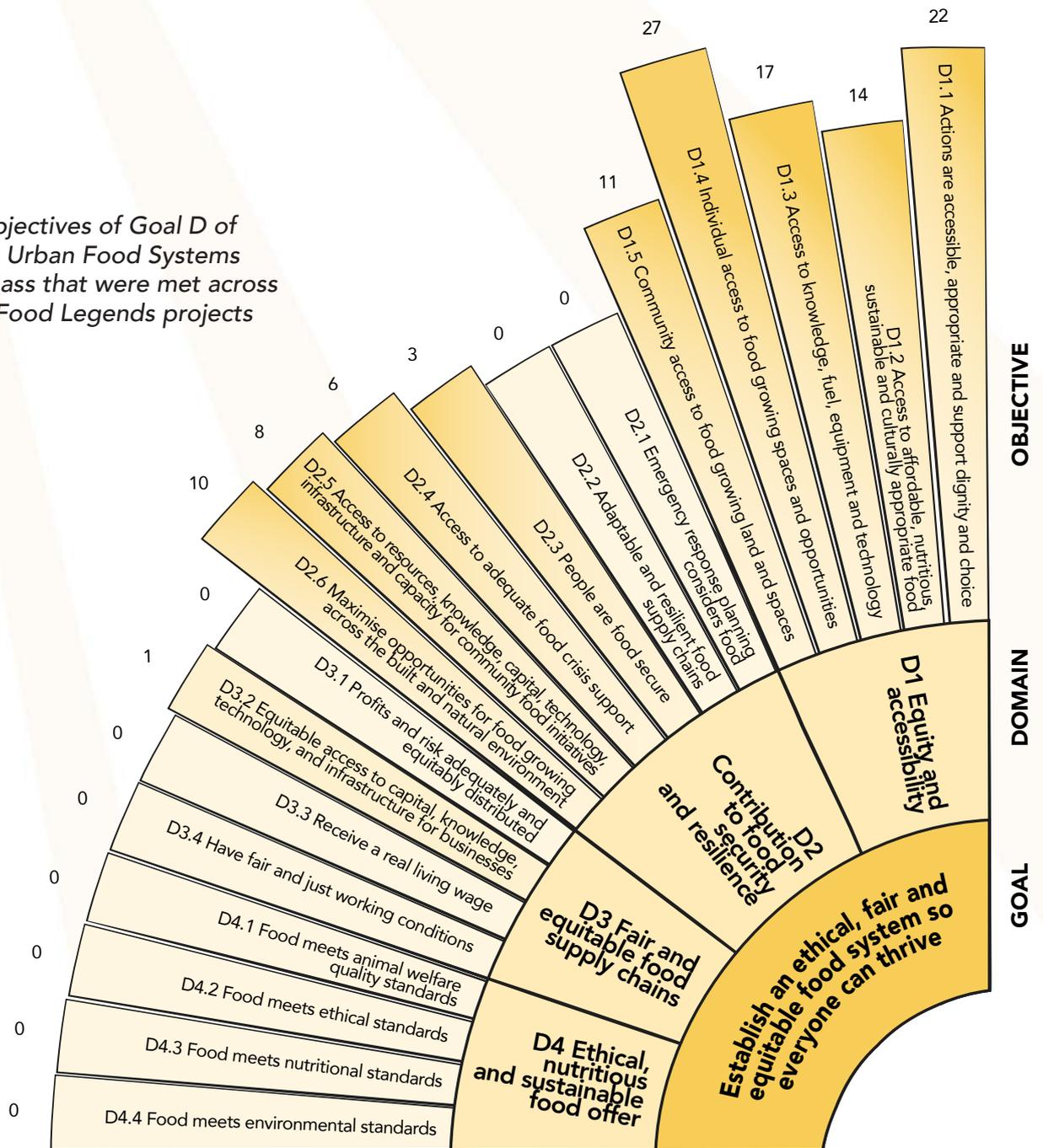


Figure 22. The objectives of Goal D of the Transforming Urban Food Systems Outcomes Compass that were met across the Birmingham Food Legends projects



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Sarah Newton, Food System Lead, Food System Team,
Public Health Division, Birmingham City Council

Special thanks to the many community organisations
who are undertaking food system work in Birmingham!



Find out more at birmingham.gov.uk/FoodRevolution

