

Food and Climate Change

Sharing and Using Surplus Food Toolkit




Sharing Surplus Food

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The aim of this Toolkit is to:

- ★ Encourage you to think about whether you could find ways of sharing and utilising surplus food.
- ★ Explain the importance of using surplus food in relation to reducing our carbon footprints and combating climate change.
- ★ Share links  to useful information/organisations.
- ★ Highlight examples of existing projects.
- ★ Give a brief overview of how to start sharing surplus food.



What is surplus food?

Edible food, which for various reasons, can't be sold.

Surplus food can happen at any stage in the food system.

It could be because of overproduction, when supply is higher than demand, labelling errors or a short shelf life. Even overbuying at our homes.



Winchester Food Partnership believes that using surplus food should not be the answer to tackling food insecurity. Whilst it can be useful in the short term it should not be relied upon as a long term solution

Actions to tackle food poverty should combat the root causes, including low pay and insecure work, housing costs and lack of access to state welfare

More resources for councils in addressing food poverty are available on the

 [Sustainable Food Places website](#)

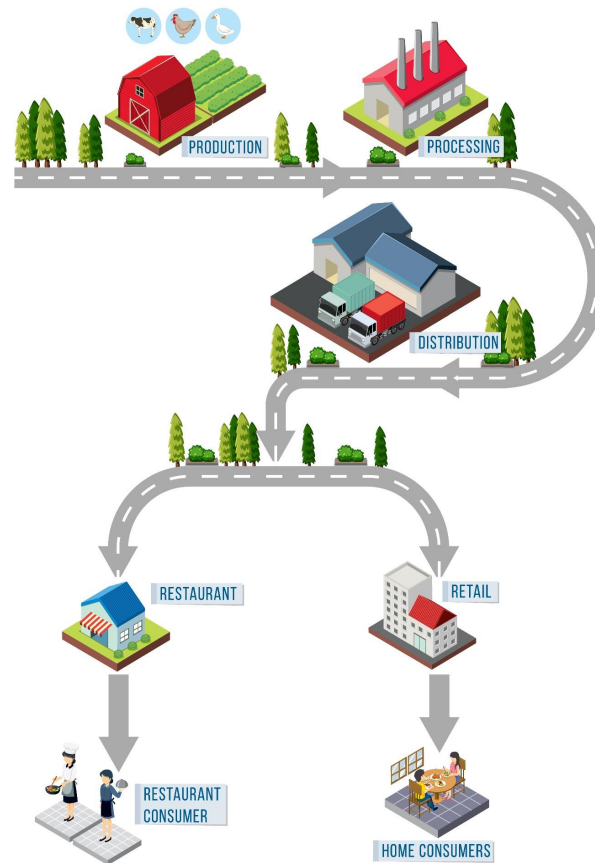


Why is sharing surplus food important?

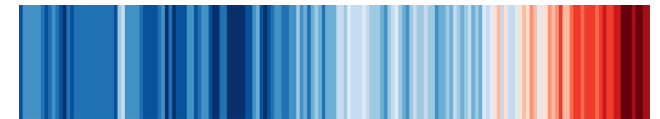
Food & climate change are connected

How we source our food and what we eat is one of the most effective ways in which we can all reduce our impact on the planet.

Food crops are sown, grown, watered, fertilised, harvested and animals are reared and fed. Then they are processed, packaged, transported and stored. It's estimated that [between 25-30% of global greenhouse gas emissions come from the food system](#).



[How much warmer is our climate?](#)



Global climate warming: 1850-2022

If surplus food isn't eaten it becomes food waste.

See our

[Reducing Food Waste Toolkit](#).



Why is sharing surplus food important?



Globally

Food loss and waste generates

8-10%

[of global greenhouse gas \(GHG\) emissions](#)

1/3 [of all food produced goes to waste.](#)

and

1/5 [of food available to consumers is wasted.](#)



In the UK

food waste accounts for

5.5%

[of the UK's GHG emissions.](#)

Wasted food is associated with

18,000,000

[tonnes of CO2e in a year.](#)

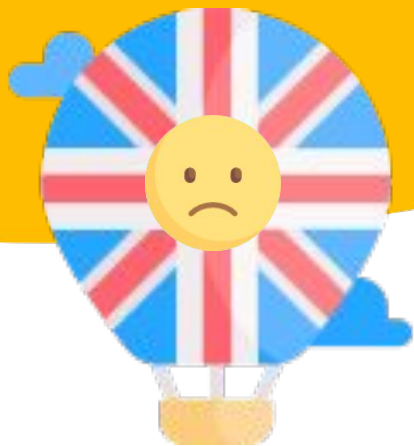
In a world where [hunger and food insecurity](#) is on the increase this is also a social injustice issue.



What does a tonne of CO² look like?
Enough to fill a 500m³ hot air balloon!

<https://www.youtube.com/watch?v=DtqSlpIGXOA>





Surplus Food in the UK

Supermarkets throw away

100,000 tonnes of edible food annually in the UK alone

The Grocer magazine



[!\[\]\(5a132f13505a6571904d622757b7a8f0_img.jpg\) The UK hospitality sector.](#)

generates a staggering

920,000 tonnes of food waste.



4.7 million tonnes [!\[\]\(35dc653d59570f8f891c312eeece91a2_img.jpg\) worth around £17 billion](#)

Food that could have been eaten but gets thrown away



£1,000 per year

[!\[\]\(b538fe54c1f3a7343e37e85cc2d00497_img.jpg\) is the cost of food wasted by the average four-person household](#)

For tips on how to reduce food waste at home look at our

[!\[\]\(21226b58c700e5231ab98d27101bac58_img.jpg\) Reducing Food Waste Toolkit.](#)



3 million tonnes (approx.)

[of surplus food is wasted on UK farms each year](#)



not through any fault of the farmers who, according to [!\[\]\(13163d77073735089069a7603de98433_img.jpg\) Feedback](#), are often under pressure to provide perfectly shaped fruit and vegetables and are trapped by the need to over-supply.



How to start sharing and using surplus food

If all measures have been taken to avoid wasting food and there is still a surplus that's edible but won't get eaten, please don't bin it!



Share with friends and neighbours.

Eg .if you end up with food left before you go on holiday, a glut of produce from the garden or have overbought for an occasion.



Seek out nearby organisations where you can source surplus food to use.

Not all of them have eligibility criteria, some are set up for everyone to use.



Find a local organisation that you can donate to.


Check first to see if they can take what you're offering.

-  [Winchester Basics Bank](#)
-  [Unit 12 Food Pantry/Community Fridge](#)
-  [Carroll Centre Food Pantry](#)
-  [The Wickham Pantry](#)

More on our website  [Shareoursurplus](#) page



Use a sharing app/online group.

 [Olio](#) allows you to advertise or collect surplus food.

You can also register to become a Food Waste Hero and rescue food from businesses to redistribute in your area



Support businesses and organisations who are actively trying to use surplus food and reduce food waste



How to start sharing and using surplus food

Consider how you can encourage sharing and using surplus food at home and in the community.



Use local notice boards, magazines, social media and events to publicise where and how food sharing can be done in your local area.

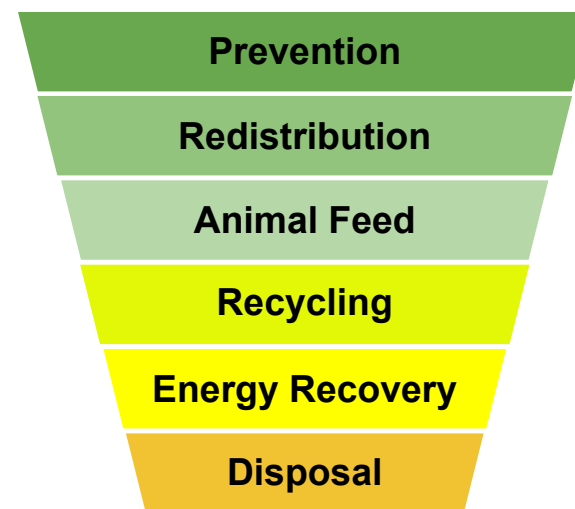


Source food for community cafes and events from surplus food distributors.



If you have links to local businesses, encourage them to redistribute any surplus food to local organisations.

Consider the Food Waste Hierarchy



We strongly believe that no food good enough to eat should be wasted.

For details of local organisations that can accept and distribute surplus food. Check out our [#ShareOurSurplus](#) website page.



Sharing surplus food safely

[Food hygiene](#) when handling food is essential to keep people safe. Setting up a project that involves sharing surplus food must be done with strict adherence to health and safety legislation. All projects must be registered before operating <https://www.winchester.gov.uk/environment/food-safety>

Make sure you know your dates:



Use By

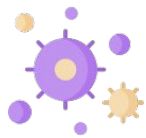
no food past its use by date
can be sold or redistributed



Best Before

food that is past its best before date can
be sold but may have started to deteriorate
in taste and quality.

[Best before and use-by dates | Food Standards Agency](#) | [How do I make sense of food date labels?](#)



Understand the [allergens regulations](#) and be careful
of allergen cross contamination when transporting surplus food.

Find out if someone needs to have [Food safety training](#) and qualification.



There is lots of information available:

- [Surplus food redistribution labelling guidance | WRAP](#)
- [Food safety for community cooking and food banks | Food Standards Agency](#)
- [Community Fridge Network - set up manual by HUBBUB - Issuu](#)



How else can sharing and using surplus food benefit us?

Other Benefits



Avoids areas becoming 'food deserts'

What is a food desert?

An area where there is poor or no easy access for residents to buy healthy, nutritious, fresh food.



If a person's budget is already limited they won't/can't try new foods because it's a financial risk. Making food more available and having access to a variety of food can lead to more varied diets.



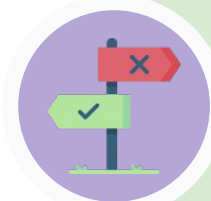
Local community fridges and pantries can be useful for anyone who finds travelling to buy food costly, time consuming or physically demanding.



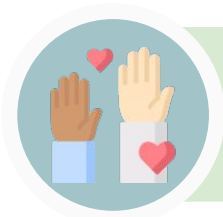
Communities with facilities and activities involving food can lead to more social inclusion, fostering a sense of belonging and shared purpose.



Being able to access surplus food locally, for free or at a reduced charge can help stretch household food budgets.



Better support networks and opportunities to signpost to other forms of available support and activities - energy support, mental health support etc



Training, volunteering and enterprise opportunities




How much surplus food is there?

There is good news, the amount of surplus food generated in the UK is falling.

The [Courtauld Commitment 2030](#) is Waste and Resources Action Programme's (WRAP) 'flagship' delivery agreement that aims to reduce food waste by 50% by 2030'.

Their latest report from [WRAP](#) shows that more surplus food than ever is being redistributed but there is lots more that could be!



170
thousand tonnes

[of food were redistributed
to people in 2022](#)



WRAP have lots of information and support on [Surplus food redistribution](#).



What is a ... ?

Food Charity

a non-profit organisation. They're often centered around fighting food poverty, insecurity and food waste. National examples are: [UKHarvest](#)

<https://www.trusselltrust.org/> <https://foodfoundation.org.uk/>

<https://fareshare.org.uk/> <https://foodcycle.org.uk/>

Food Bank

mostly run by or as a charity for people who have no means to buy food.

[Trussell Trust](#) operate food banks nationally. In Winchester there is

[Winchester Basics Bank](#) Non-perishable, in date food is donated by businesses and the public and then distributed to local people needing emergency food. There is usually a small criteria or need to be referred in order to access a food bank. They will often accept surplus food by arrangement.

Food Pantry/Community Pantry

operated by local organisations. They enable people with limited incomes, not necessarily on welfare benefits, to buy food at a discounted price. They will often accept surplus food by arrangement.

Social Supermarket/Community Food Club

not for profit supermarkets who re-distribute food, often surplus food at a lower cost to people on low incomes. There can be a membership criteria but not always. They are usually available only to people living in the local area. Offering a greater degree of choice, fill the gap between a food bank or pantry and a regular supermarket.



Community Fridge

[Hubbub - Community Fridge Network](#) These are usually free and open to anyone. They're found in community settings e.g. community centres, churches, universities and have the main aim of reducing fresh food waste. They are also found within food banks and pantries too. Food can be donated or taken.

Gleaning

[Gleaning Network](#) Obtaining permission from local food growers to harvest unwanted crops with the aim of distributing them to prevent waste.

Community Dining

examples include: breakfast clubs, food kitchens, lunch clubs. Anywhere that encourages gathering together to eat food as a group, often for free or pay-what-you-can.

[Your Place at the Table - Understanding the Impacts of Community Dining](#)

Social Cooking

Workshops and clubs encouraging people to learn to cook healthy, nutritious food. [Community Cooking Workshops - Munch Catering \(Winchester, Hampshire\)](#)



Parish Councils & Other Community Groups

A Parish Council can create impactful change by:

Championing sharing and using surplus food

- Lead by example in Parish Council organised events.
- Highlighting the importance of sharing surplus food in the local community, businesses and organisations.
- Assist with funding and grant applications for community food waste reduction projects

Broader initiatives

- Create a parish climate and nature strategy?
- Declare a Climate Emergency?
[!\[\]\(8c4dca64662d21542001ca0ed7eeb688_img.jpg\) National Association of Local Councils - Climate Change](#)
- Sign up to the Planet Pledge
[!\[\]\(3de35c640e7147a3fb61ee393128d2ae_img.jpg\) Take the Planet Pledge](#)

Further Information:

- [!\[\]\(223f1a84e0bc2cacb9c165f716817dcc_img.jpg\) National Association of Local Councils - Climate Change](#)
- [!\[\]\(c437123967ec19fa50ef7951237304ba_img.jpg\) Every Mouthful Counts toolkit for Local Authorities | Food for the Planet](#)
- [!\[\]\(5325e9c836a444f145b8307dfcd1cfab_img.jpg\) https://www.glasgowdeclaration.org/](https://www.glasgowdeclaration.org/)

Find support for taking action against climate change in your parish,

Join WeCAN

[!\[\]\(47734e4656765d20df4fdbd5b7aff048_img.jpg\) Winchester Climate Action Network](#)
– a network of local communities taking action on the climate



Start a

[!\[\]\(799877f5c2f906134441300079881630_img.jpg\) Community Fridge](#)



Become a

[!\[\]\(e50091943b385fe16d3277389202856f_img.jpg\) Community Waste Prevention Champion](#)



What's Next?



Start or volunteer to help with community projects to share surplus food e.g. a community fridge, gleaning project.

Publicise and talk about the importance of sharing surplus food, use surplus food at local events.

Become a [Community Waste Prevention Champion](#)

Set up or volunteer with a community composting scheme



Investigate what other initiatives around food you might be able to action. See *our other toolkits on the Good Food page of our website*

[Reducing Food Waste Toolkit.](#) | [Community Food Growing Toolkit](#)

Want to learn more or get funding?

Useful links



- [!\[\]\(38441ceaa711016e0bf2ad46ad394ff4_img.jpg\) Food rescue partnership aims to feed the vulnerable and reduce waste across Hampshire](#)
- [!\[\]\(6e027340d4263908f264926b1ad81c5e_img.jpg\) Food waste in the UK](#)
- [!\[\]\(781510d64f329bf3c880acf086e884d6_img.jpg\) https://wrap.org.uk/sites/default/files/2024-01/WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts%20November-2023.pdf](https://wrap.org.uk/sites/default/files/2024-01/WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts%20November-2023.pdf)
- [!\[\]\(93cdf5b84f2bfec404f7441e84b6ba5c_img.jpg\) Who we are | Food Foundation](#)
- [!\[\]\(0f0f932ce3b5577a82f34ad23239a6e5_img.jpg\) Food waste in the UK](#)
- The bread and butter thing [!\[\]\(eae2be0f6c865f0a2febc97c99fc2475_img.jpg\) Food Surplus](#)
- [!\[\]\(beb73fa08c38b910d1745a8873b27d81_img.jpg\) Food rescue partnership aims to feed the vulnerable and reduce waste across Hampshire](#)
- [!\[\]\(b5401e964162c76526213b8e70b40c2e_img.jpg\) No Loaf Lost | Real Bread Campaign](#)

Parish Councils are able to offer community grants to local projects



- [!\[\]\(b1b781be830eb908d845c527ab08d5f8_img.jpg\) Grants for Not for Profit Organisations - Winchester City Council](#)
- [!\[\]\(2176a4ba510fa27404d783166e891577_img.jpg\) Waste Prevention Community Grant Fund - Hampshire County Council](#)
- [!\[\]\(a3b1c8d49688274496e55f2751cb8993_img.jpg\) Parish and Town Council Investment Fund | Hampshire County Council](#)
- [!\[\]\(428d7e9195be7f8a26074c24b6c91839_img.jpg\) Hubbub - Grant funds](#)
- [!\[\]\(ed97b77223b22ee5f7630fce8232c643_img.jpg\) Hubbub - Community Food Hubs Grant.](#)
- [!\[\]\(09fbf882b1c74e1d905570cb87137f75_img.jpg\) Eat It Up Fund](#)
- [!\[\]\(38a5711a91e51bcf581270eb937dfb8f_img.jpg\) Grantmaking - King Charles III Charitable Fund](#)

Approach local organisations and businesses who may be able to help with funding



This is the first edition of our Sharing Surplus Food toolkit



We'd love to hear your feedback.

Please email gfm@winchesterfoodpartnership.org.uk

Let's keep learning, sharing our knowledge and utilising surplus food!



**COMMUNITY
FUND**



Esmée
Fairbairn
FOUNDATION



Our Good Food Movement aims to emphasise the contribution that food choices make to our environmental footprint.

It is part of the [Winchester Climate Action Network \(WeCAN\)](#) which is a WinACC project looking to engage Parish Councils and community groups.



South Downs
National Park Authority



Winchester Food Partnership takes no responsibility for the content in the external web pages included in this toolkit. The appearance of an organisation in this toolkit does not imply that they have endorsed the entire toolkit and we acknowledge there are many organisations with expertise in this area.

