

# Lewes COMMUNITY KITCHEN

Our aim is to establish a multi purpose community supported kitchen and bakery which has good food, real bread, education, sustainability and social enterprise at its heart.

## THE KITCHEN WILL HAVE FOUR MAIN ENTERPRISES

### 1. COMMUNITY SUPPORTED BAKERY

Will provide the people & businesses of the area with locally made bread & baked goods.

It would host the Lewes Bread Club, where people learn to bake bread, share skills & help bake bread in bulk together.

### 3. CAFÉ & TAKE AWAY

A small scale café will serve delicious, affordable, seasonal food & provide outside catering for private & public functions

It will host lunch clubs & community cook ups & be a vibrant, public place.

### 2. COOKERY SCHOOL

The cookery school will run cookery & bakery classes for private individuals & organisations as well as for community groups, schools & social care projects.

Will deliver vocational catering & hospitality, cookery leader & food hygiene training.

### 4. FRUIT & VEGETABLE DEPOT & STORE

Will sell seasonal fresh produce daily, sourced directly from local producers, & existing businesses & markets.

This fresh produce would also supply the other 3 key enterprises as well as be a distribution point for local businesses.

*This enterprise will benefit the town and people of Lewes and will champion local produce and producers.*

*It will create employment, provide work experience and enterprise support.*

*This project will be developed in consultation with local people and existing businesses and markets.*

*The kitchen will be a base for Community Chef – Good Food for All and will partner with or host other socially focused food enterprises.*

GOOD FOOD FOR ALL is a non for profit community association dedicated to improving people's diet, promoting a sustainable & ethical food system & improving the health & wellbeing of people across communities.



COMMUNITY CHEF is a socially focused business offering consultancy, training, cookery classes, workshops & demonstrations. We work nationally with schools, community groups, charities, government organisations & ethical businesses.

[www.communitychef.org.uk](http://www.communitychef.org.uk)

# Lewes COMMUNITY KITCHEN

## COMMUNITY CONSULTATION

*what do you think?*

The opinions and ideas collated here have been gathered in three ways:

- 75 people attended the Lewes Bread Club between May and November 2011 and completed a written questionnaire
- 60 people attend the Baking Communities event on November 9<sup>th</sup> 2011 at Lewes Town Hall and took part in participatory consultation activities
- 30 people attending this event completed a written questionnaire

### 1. Does Lewes need a community kitchen and bakery?

- 95% said yes
- 5% said they supported the concept, but did not live in Lewes and therefore could not say

### 2. Which enterprises would you support?

#### Bakery

- 93% said they would regularly buy bread from and support this enterprise
- 5% said they would not use the service as they did not live in Lewes
- 2% said they bake their own bread and therefore would only buy bread occasionally

#### Cookery school and training kitchen

- 75% said they would use and support this enterprise
- 5% said they supported this but would only use it if the school offered "affordable" activities
- 20% said they supported this but would not use this service

#### Café and takeaway

- 90% said they would use this enterprise
- 10% said they would not use this enterprise

#### Fruit and vegetable depot and store

- 75% said they would use and support this enterprise
- 5% said they would not use the service as they did not live in Lewes
- 20% said they supported this but would not use this service



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*what do you think?*

### 3. Would you like to be involved in this project and if so in what capacity?

100% of people who were asked said they would like to be involved with or support this project.

They were asked in which ways they would like to be involved and said they would be involved in the following ways:

- share holder - 30% \*
- investor - 25% \*
- worker - 75%
- volunteer - 50%
- student/trainee - 75%
- customer - 93%

\* 50% said they would want more information about how the enterprise will be structured before committing to any type of investment.

### 4. Which part of Lewes or specific location would you like this enterprise established?

People who answered this asked for the enterprise to be accessible to most people and should therefore be situated in central Lewes.

The following specific locations were suggested:

- Units on Phoenix industrial estate – Pop Up studio's, Furniture Now and Unit 8 were all mentioned
- Town Hall Kitchen
- The Market Tower
- St Ann's School site
- Bus Station site
- Lewes Wellbeing Centre
- Malling Community Centre

One person said it should be established on Landport, Nevill or Malling Estates as they felt there was a distinct lack of community focused services and shops.



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## COMMUNITY CONSULTATION

*what do you think?*

During the Baking Communities event, participants took part in a participatory consultation orientated around these 4 questions:

1. How can we get the community to support this project?
2. What legal and organisational structure should the project have?
3. What energy is needed to make this vision a reality?
4. What else can this project offer and how can it grow?

Below is a collation of what people thought – the nature of the activity is that there were several crossovers so I have broken this down into basic themes, rather than :

### Community Involvement

- Offer services to families and children – including kids cookery classes and a child friendly café
- Offer vocational training and apprenticeships especially for the growing number of NEETS and unemployed young people.
- Find out what the likely effect of this project will have on existing businesses and discuss this with them.
- Have a weekly soup kitchen and regular cookery clubs where people make food in bulk and take it home for later consumption
- Serve affordable, healthy and nutritious food!
- Make and sell a Lewes Loaf – a great quality and good value every day bread.
- Offer people the use of a communal oven to where they can bring dough and other foods to bake.
- Offer discounts to OAP's and people in receipt of Healthy Start vouchers.
- Work directly with local growers and existing bakeries in the area.
- Offer activities and products which will get people who don't usually buy or eat Real Bread involved.
- Offer services directly to local schools
- Offer respite activities to carers or people with mental or physical illnesses.
- Involve the community in product development and testing.
- Always ask customers for feedback
- Open late to accommodate commuters



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# Lewes COMMUNITY KITCHEN

## COMMUNITY CONSULTATION

*what do you think?*

### Partnerships

- Get local shops involved to encourage collaboration not competition – great opportunities for shared resources, supplies and distribution
- Establish this in partnership with Lewes District or/and Town Councils and with support for East Sussex
- Lewes Prison – rehabilitation, community integration and training for offenders.
- Housing co-ops and housing associations.
- Harvey's Brewery
- Steamer Trading Cook shop
- Infinity Foods
- Bills
- Common Cause Co-operative
- Pop Up Co-op
- Local Pubs

### Legal structures and governance

- Less is more – don't get too many people involved in management and decision making as it will be unworkable.
- Establish a small working group to plan the project
- Set up as a co-operative as this model encourages trust from the local community.
- A formal partnership between the 4 enterprises – either as a co-op or as a LTD company
- Have a board of trustees – Charitable trust model or community association.
- Establish a community interest company with paid directors and an unpaid stewarding committee
- Establish a workers co-op with paid and elected directors or non paid trustees
- Follow the model of the Stratford community cookery school – (a Jamie Oliver Ministry of Food Initiative)
- Follow the model of the Real Food Store Exeter - <http://www.realfoodexeter.co.uk>
- Membership following the CSA model – pay to be a member – shared work and shared benefit of produce or discount on produce.



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*what do you think?*

### Labour

- Have a core team of paid staff and don't expect volunteers to work for nothing for ever.
- Get local students involved – labour in exchange for food, cookery and enterprise skills
- Volunteers and apprenticeships
- Bike distribution system
- Prison labour
- Communal baking days where labour and produce are shared.

### Fuel

- A site which has 3-phase power already installed would be preferable – Industrial estates and farms
- A wood fired oven may be more sustainable in the long run
- Fuel for this could come from local sustainable forestry projects or businesses
- A communal wood fired oven where people bring wood and dough
- The site should generate electricity
- Grants for al-tec power sources

### Finance

- Private investors who would need a return on investment – either in dividends, products or service.
- Sell bread in advance
- Ask for bread loans or bread bonds
- Ask for donations from local and national altruists.
- Local and national grant making bodies – small awards such as Awards for All as well as from more significant funds.
- Support from Transition Network <http://www.transitionnetwork.org/cms/reconomy-project-workspace>
- Follow the OVESCO model and issue shares where only one vote is issued regardless of number of shares held.
- Have free communal baking sessions where people labour together, share some of the bread and sell the rest to pay for resources



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*what do you think?*

### Property

- Establish how much space the project will need to run and plan ahead for realistic growth.
- Start small and move as and when.
- Keep it small and mobile.

### Growth opportunities and other potential services

- Provide school meals.
- Provide healthy cooked food for people in supported accommodation.
- Sell sandwiches
- Tie into and support existing distribution systems.

**Any other ideas or feedback gratefully received**

**For more information please contact:**

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