Peninsula Food Partnership & Plan

- The Peninsula Food Partnership is an alliance of <u>Sustainable Food Place</u> partnerships in the South West
- Collectively and individually, we work to boost the supply and demand for fresh, healthy, local, sustainable and affordable food across the South West
- We were approached by the Local Food Plan project to develop a bioregional food plan for the Peninsula because of our collaborative work over the last two years
- We have modelled a peninsula food system that shows we can meet over 80% of our food requirements locally and still export our main commodity crops
- Such a system would depend on a network of around 55 sustainable food hubs across the region.













The Local Food Plan is led by













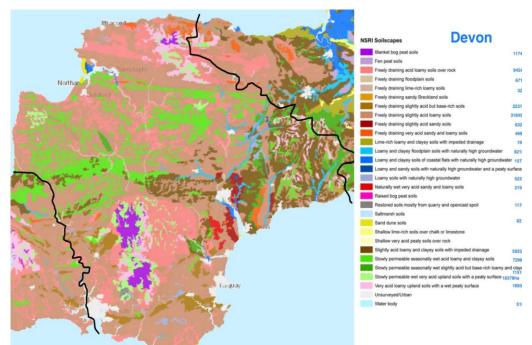
Production

In order to meet the region's dietary needs with local food, production and land use changes would be necessary

- Arable area increased by 21%
- Horticultural area increased 6 times
- **Grassland** only 28% of farmland needs to be used for grassland for local consumption
- The region could feed itself with roughly 410,000ha – utilising just over half of the current farmed area
- The remaining hectarage (nearly 370,000ha) would be available to produce food for export out of region or other land uses

		Grass- land		Horti- culture	Other	Total
Current						
land areas	ha	582,632	133,652	5,111	54,398	775,793
(Defra, 2016)	%	75.1%	17.2%	0.7%	7.0%	100.0%
Area						
needed under the	ha	215,437	161,483	30,089		407,009
Peninsula Food Plan		27.8%	20.8%	3.9%		52.5%

Production



	Area		Area PigArea		Area	Area	
		Nature	Grazers	& Fowl	Arable	Hort	Net total
Area with soil							
suitable for	ha	77,579	445,534	61,118	121,977	69,586	775,795
each type of							
production	%	10%	57%	8%	16%	9%	100%



- Based on soil series data, the model estimates the land areas best suited to each type of food production
- This will ensure that the scale and diversity of production proposed in the Plan is feasible given the region's unique landscapes

Good Food Culture: workforce & skills

The **exchange of skills and knowledge** is the human dimension of the peninsula's future food system.

The local food system envisioned in the Plan will require:

- A well educated and food literate population who understand the importance of local, sustainable food and farming and have the confidence to purchase, cook, and eat local food
- A high-skilled food and farming workforce including farmers, fishers, producers, chefs, and business owners equipped with the knowledge an expertise to operate a local food system



Sustainable Food Hubs

 Sustainable food hubs gather food from growers and other suppliers and distribute it to customers. They serve a range of functions including:

- -food aggregation and distribution
- Food processing and manufacturing
- Growing and food production
- -Catering and/or social eating
- -Education and skills development
- –Acting as a community hub
- Tackling household food insecurity
- The exact form and function of any particular hub will depend on local characteristics and needs



Source: <u>Tamar Valley Food Hubs</u>

Sustainable Food Hubs - lattice

- Sustainable food hubs function best within a symbiotic network facilitating economic exchanges of food between localities – 'the lattice'
- These exchanges serve and strengthen local food systems, harnessing local specialisms and seasonal variations
- The Peninsula Food Plan model demonstrates how a lattice of 55 sustainable food hubs could cluster across the region
- There are already several thriving food hubs in the region, and The Good Food Loop is already demonstrating how to connect them

