**Following a review of different activities that support food access the research team pose these 50 questions for the Steering Group’s consideration.**

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| Model | Questions arising |
| **Free food typologies*** Food banks
* Community fridges
 | 1. Rather than reducing their role, to what extent can partners make better use of the expertise from the Trussell Trust and independent food banks to enhance provision[[1]](#endnote-1), *better still, to develop person-centred ways of tackling the root causes of food insecurity*?
2. Partners may wish to commission further research to first identify, then consider in detail whether outcomes in areas without food banks are different from where this type of support is in place?
3. How to explore the efficacy of the Trussell Trust’s new Financial Inclusion Strategy approach which has seen national investment to enable advice work to be more formally connected to the food bank centres (i.e. evaluation of any pilots in York and North Yorkshire?)
4. How to understand, and support, any food bank to be connected into a wider system of support in York and North Yorkshire places, resulting in better preventative and wrap around interventions that help individuals towards a pathway of ‘good help’.
5. The extent to which the sponsorship model that the Trussell Trust uses, and which has both admirers and detractors, is one that other food models could include.
6. What is the role, if any, of local authorities in supporting any further expansion of community fridges in communities of York and North Yorkshire given Co-op’s planned investment with Hubbub - how can we identify what these plans mean for Y&NY?
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| Model | Questions arising |
| **Low-cost community food retail*** Social supermarkets
* Eco Shops
* Food pantries
* Community shops / stores
 | 1. Can the evidence be strengthened to the point where a food pantry / social supermarket / community shop is knowingly able to address the root causes of food insecurity, and help clients achieve long-term food security and self-sufficiency?
2. How could the reciprocity aspect of low cost community food retail be embedded across all or more of the food models made available in communities, as this seems to amplify feelings of dignity, reduce stigma and encourage use without people feeling different.
3. How could these models operate / be adapted for rural or sparse communities?
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| Model | Questions arising |
| **Community hubs, food hubs and clubs*** Community hubs
* Food hubs
* Food clubs
* (Mixed models)
 | 1. How is it possible to develop a food offer integral to a community hub model that is relevant to, and ideally owned by / managed by the communities themselves?
2. How can the co-design of any food hub or club model be co-designed or co-produced within communities?
3. How can mixed income models be developed so that the sustainability for community food / hubs is less likely to be dependent on public sector grant / voluntary sector goodwill / donations in future?
4. How can the opportunity to maximise surplus food be realised as part of any community hub model?
5. What are the ideal conditions for developing / evolving community hubs?
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| Model | Questions arising |
| **Collaborative models*** Local Food Partnerships (LFPs)
* Food Poverty Alliances (FPAs),
* Food insecurity taskforces
* Food networks.
 | 1. There are a variety of collaborative models across the UK. Food Partnerships command the current weight of evidence around efficacy and value, however, national studies completed during COVID point to other forms being ‘powerful mechanisms’ too such as Food Poverty Alliances and Networks. York has had a Food Poverty Alliance which evolved into a Food Justice Alliance so its experiences and impact would be useful insight for this study. In North Yorkshire there is the Craven Food Partnership, Whitby Food Alliance, Ryedale Food Network and Selby Anti-Poverty Alliance. Insights, similarly, about the effects of these collaborative models would be helpful for this study in order to inform any wider strategic decision to be made about whether / how to encourage more collaborative models across York and North Yorkshire where this would lead to the desired outcomes referenced in this report section.
2. How could any existing / new collaborative model root the importance of lived experience into its design and production?
3. How can any collaborative model be viable beyond a time of heightened emergency and secure proportionate, adequate, dedicated co-ordinator resourcing?
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| Model | Questions arising |
| **Direct food provision*** Food parcels / food boxes
* Meals on wheels provision
 | 1. How is the nutritional quality of food parcels achieved / managed?
2. Should national or local government direct food insecurity interventions?[[2]](#endnote-2)
3. What is provision of meals on wheels in York and North Yorkshire? And if deemed insufficient, how is the case for investment best made to incorporate this as part of adult social care and / or public health in a pursuit of mitigating malnutrition in older people?
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| Model | Questions arising |
| **Cash-first approaches*** Providing people with money, rather than emergency food or in-kind support
* Food voucher schemes (included for comparative purposes)
 | 1. How can local authorities address increased financial hardship and food insecurity in an efficient and just way?
2. What work are local authorities and others doing to ensure that money gets directly to those who need it the most?
3. How can Cash-First responses work most effectively alongside models of wrap-around support?
4. Under what conditions would local authorities consider Cash-First rather than alternative forms of support that might unintentionally create dependency?
5. Do the examples in this chapter help us visualise further ways in which community cafes could play a part in actively promoting and participating in Cash-First approaches e.g. like the Edinburgh Take 5 Access arrangements?
6. To what extent does York and North Yorkshire find the arguments made by the [Greater Manchester Poverty Action](https://www.gmpovertyaction.org/wp-content/uploads/2020/08/GMPA-Briefing-%E2%80%98Cash-first-August-2020.pdf) persuasive regards theirs, and the LGA’s recommended, approach to a cash-first approach for local welfare assistance schemes? Would any change to the existing schemes enhance the positive outcomes for people in hardship feeling dignity, choice and control?
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| Model | Questions arising |
| **Tailored / targeted food provision*** Food support to particular population groups e.g., holiday food clubs for children and families
 | 1. How to resource the coordination, quality assurance and requirement to scale up and down in response to need?
2. The challenges in implementing holiday food schemes that have wider eligibility than Free School Meals. Where then to place thresholds?
3. How best to work with the VCSE sector that may not have food-related expertise but have the trust of people in groups where targeted food support might be most beneficial?
4. How best to build on all the learning from HAF in the past and over the next 3 years, somehow creating conditions for resilience rather than long-term dependency?
5. How to redress the evidence finding that families experiencing food insecurity were not sufficiently influencing the design of the interventions intended for them.
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| Model | Questions arising |
| **Food with wrap around support*** Where food is part of wider person-centred approach to encourage them towards a more stable and secure situation[[3]](#endnote-3)
 | 1. What is the most dignified way to offer wrap-around services to someone presenting at a food venue with very low or low food security?
2. Deploy qualified advice workers in situ as part of an integrated model – or would this be off-putting for people, would they see it as ‘authority’ leaning into their lives ‘knowing what’s best for them’? How could any mistrust of perceived or actual authority be overcome whereby an individual is more likely to agree to engage with an advice worker. In the ‘Next Stop Shop’ at FROG in Grangetown (Redcar) the volunteers work seamlessly with a qualified advice worker, dressed casually, and located in the social supermarket ready to support anyone presenting or referred in – but there are no conditions attached, no requirement to attend meetings.
3. How important is that these qualified advice workers are also capable in motivational interviewing?
4. Would models to train up volunteers in food settings be more likely to succeed and / or how could they integrate with professionals in the advice sector to provide a dignified pathway for individuals towards a more secure situation in their lives?
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| Model | Questions arising |
| **Other resources for food response*** Funding
* Food supplies
* Human resources[[4]](#endnote-4)
 | 1. For any future funding (by local authorities), what would be an appropriate mix of grants to achieve desired outcomes (and which ones?) whilst encouraging resilience rather than dependence?
2. How can funders make fair decisions when faced, almost inevitably during the foreseeable period owing to the cost of living crisis, with heavily oversubscribed applications whether for grants of other commissioning approaches, mindful of:
* Local context
* Extent and type of need
* Population focus (e.g., ‘vulnerable’, households with pensioners, children, people with a disability or other characteristics determined)
* The need to ensure equity if managing a place-based portfolio i.e., spread across localities.
* Specific challenges and additional costs to deliver / meet needs in rural / sparse areas.
* The desire to encourage collaborative behaviours in localities serving the same community where models can complement one another.
* Build on any previous funding awards for the same organisation if the intention is to support the evolution of their food support.
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| Model | Questions arising |
| **Food and education*** Community kitchens
* Community food programmes or projects with a specific ‘social making’ motivation[[5]](#endnote-5)
* Courses and demonstrations[[6]](#endnote-6)
 | 1. Are these interventions attractive for Public Health investment in York and North Yorkshire?
2. What opportunities are there for building on existing community assets to develop community kitchens and classes where they will help people that are struggling, stressed or having to stretch their budgets?
3. How viable are community kitchens in rural or sparse communities?
4. What can we learn from the ongoing work of [Community Food and Health Scotland](https://www.communityfoodandhealth.org.uk/our-work/research-evaluation/) with their innovative approach to evaluating the efficacy of these kinds of food and education models, as well as the new research and evaluation commissioned to build the evidence base on the nature and extent of community food activity in Scotland; identify the contribution of this work in reducing health inequalities and barriers to healthy and affordable food; explore new ideas for improving food and health work.
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| Model | Questions arising |
| **Community food projects*** ‘Growing food[[7]](#endnote-7)’ (community gardening)
* ‘Be enterprising[[8]](#endnote-8) (community cafes)’
* ‘Make something[[9]](#endnote-9)’
* ‘Share and celebrate’ (lunch, supper clubs)
 | 1. What is our map of provision in York and North Yorkshire like when compared to the 4 community food project framework typologies derived by the Eden Project?
2. What has been, or is, the current appetite from local residents to develop their own community food initiative / project and if they wanted to, how would they get practical advice and tips beyond the resources identified in this paper?
3. Has any local self-evaluation[[10]](#endnote-10) been tried by those running the community food projects to understand the benefits they deliver / their local efficacy?
4. Is there any evidence of York and North Yorkshire landowners being incentivised / encouraged to give over pockets of their land for communities to grow food on?
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| Model | Questions arising |
| **Food surplus redistribution*** FareShare (example only)
 | 1. What is the extent and reach of FareShare’s work in York and North Yorkshire?
2. What are the experiences of charities involved in FareShare memberships / alternative food redistribution arrangements (e.g., with local traders, supermarkets) regarding the consistency, reliability and quality of food supply to meet community needs?
3. Researchers heard a view expressed that FareShare may work particularly well for models where the food being redistributed is going to be cooked at the receiving venue (e.g. breakfast clubs) but potentially not for those models where the food is prepared as food parcels. This is a view not an evidence-informed assessment, but it suggests there is merit in asking whether FareShare as an approach is more beneficial in certain contexts than others?
4. Is there an opportunity to explore collective bargaining if this achieves an economy of scale i.e. exploring York and North Yorkshire-wide memberships in the same way that the Welsh Government trialled during the pandemic?
5. What would be the long-term goal in terms of having an effective food redistribution model across communities that encourages resilience as opposed to dependency or anything that ‘normalises’ emergency food aid?
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End notes

1. Inspired by the Craven Food Partnership. Source Stronger Communities Shaping the Future part 2 (2020). “Importantly, the manager of the Foodbank is very knowledgeable about the causes of food insecurity, and once the initial emergency food provision channels were established and working well, she helped us to appreciate the underlying causes of food insecurity and connected us to the established organisations and networks on this topic, out of which Craven Food Partnership was born.” [↑](#endnote-ref-1)
2. From: Food vulnerability during COVID-19 End of project summary of key findings (2022) [↑](#endnote-ref-2)
3. can be in mixed model, include advice services, venue-based and or Apps support. [↑](#endnote-ref-3)
4. key resources for ensuring a food response during the pandemic – this model is derived from ‘Local responses to household food insecurity across the UK during COVID-19 (September 2020 September 2021). An analysis of experiences from 14 local areas from around the UK and recommendations for future policy and practice.’ [↑](#endnote-ref-4)
5. e.g., cooking, learning and sometimes then eating together [↑](#endnote-ref-5)
6. e.g., accessed at community hubs. [↑](#endnote-ref-6)
7. e.g., community food/gardening, allotment models) [↑](#endnote-ref-7)
8. e.g., food co-ops, PWYC (Pay What You Can or Pay What You Feel’ models) community cafes, community food shops, community retailing. [↑](#endnote-ref-8)
9. Using up food that’s being wasted; making and selling your own produce; sharing your skills; community composting. [↑](#endnote-ref-9)
10. [Community café self-evaluation programme | Community Food and Health (Scotland)](https://www.communityfoodandhealth.org.uk/2017/community-caf-selfevaluation-programme/#:~:text=Community%20Food%20and%20Health%20%28Scotland%29%20is%20looking%20for,will%20meet%20up%20for%20three%20one-day%20sessions%20to%3A) [↑](#endnote-ref-10)