

# Beyond charitable food aid

How can funders and communities work together to create thriving local food systems?



# Contents

1	Key Points	3
2	The Challenge	5
3	About this Report	8
4	A Different Future	9
5	Planting the Seeds for a Different Future	15
6	Changing the Funding Landscape	16
7	The Toolbox	17
8	Tracking Progress	20
9	Acknowledgments and Thanks	21
10	About Us	21
11	References	22

# Key Points

- 1** We can foster a long-term transition towards ending food insecurity and strengthening local food systems while meeting the immediate issue of rising hunger. This is a transformation that funders and communities can both help drive.
- 2** The tensions and dilemmas between the short-term need for charitable food aid and a longer-term transition can be navigated if we seek a “best of both worlds” solution.
- 3** Though government and businesses have the primary responsibility to ensure people have sufficient income or benefits to buy enough healthy food, funders and communities have agency in their work to improve our current approaches to food aid.
- 4** Many groups and organisations feel “stuck” in providing charitable food aid and find it challenging to transition towards a more sustainable approach. They struggle to meet demand and often rely on unhealthy and unsustainable waste/surplus food. To help move us towards a different future, funders can:
  - a. Visualise a future where people participate in local food initiatives because they want to, not only because they need to, where food aid is an enabler, not the end of the road, and funded work uses food to bring communities together and people into spaces for assistance (e.g. benefits help). Over time, this approach strengthens localised food systems.
  - b. Identify the values they wish to see in a future beyond charitable food aid, use those to drive their funding, and seek to express them in all actions at all levels, including in emergency relief. Funders should not accept the damage and harm that the existing system tolerates and sustains.
  - c. Prioritise funding to build on existing initiatives and through an organic, asset-based approach rather than imposing a model from outside. That includes infrastructure – building on what already exists in the community. This isn’t limited to physical infrastructure, but also social/emotional, cultural, logistical, political, or financial infrastructure.
  - d. Offer funding to enable community groups to find the time and space for learning and broader development. When faced with the overwhelming work needed to alleviate people’s hunger, it can be difficult to find the time to step back and look at the bigger picture. It can also feel overwhelming to add another ‘to-do’ item. This is something funders can help with.
  - e. Offer experimental funding for existing initiatives to try out and learn from new approaches - the ‘adjacent possible’- without pressure to ‘succeed’ on the first go. This might include initiatives to experiment with sourcing healthier and

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**To help move us towards a different future, funders can visualise a future where people participate in local food initiatives because they want to, not only because they need to.**

more sustainable food for their projects (fresh foods, agroecologically grown, etc), or providing funding for organisations to advocate for national or local policy changes to ensure people have sufficient incomes/benefits.

- f. Provide funding for the social glue that helps move food initiatives towards a future where people come by choice, rather than need – e.g. to create warm and inviting spaces that use music, storytelling, or other aspects to bring people together. Focus on people as the agents of change and invest funding to adequately resource people.
- g. Set aside some funding to enable communities and initiatives to come together, to learn from and support each other, and to create cooperatives or collaborative groups of projects working together to meet a variety of food needs in their communities (e.g. local horticultural projects linked with community kitchens, or emergency food aid providers linked with sustainable social supermarkets and a benefits advice service).



# The Challenge

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## How can communities break out of a short-term cycle and lay the foundations for something more sustainable in the long term?

Communities across the UK are united in a similar challenge: responding to rising levels of food insecurity. Nearly 30% of the UK population is not fully food secure – meaning they might experience a range of food insecurity criteria, from worrying about where their next meal will come from to going without food for a period of time.<sup>1</sup> Particularly since the pandemic, when communities sprang into action to provide food for vulnerable residents, voluntary groups and community organisations have become stuck in a cycle of crisis management to keep people fed. This necessarily leads to a short-term focus on meeting the immediate need for food. But charitable food aid providers will be the first to tell you that it is not a long-term solution.<sup>2</sup>

The food aid sector is under considerable strain, with much of its food coming from unpredictable waste/surplus food. Furthermore, their food supply is decreasing due to the rising cost of food and essentials, and demand increasing faster than ever before.<sup>3</sup> Current food aid models are also frequently reliant on waste/surplus food from an unsustainable food system, which is also facing significant challenges, including unsustainable and unhealthy food and food production methods, and a move away from local food systems.<sup>4</sup> Ultimately, neither food waste nor food poverty should exist in the first place.<sup>5</sup>

In short, people in communities across the country are moving heaven and heart to keep people fed, and the food system these communities are relying upon is not fair or sustainable. This cannot continue. Much of the responsibility for reducing the need for food aid lies upstream – primarily with the government and businesses to ensure people have enough income or benefits to buy enough healthy food. Even so, there are opportunities at a local level to lead change. All actors, including funders and communities, have agency in their work to transition our current approaches to food aid toward a more sustainable and dignified approach.

How can communities break out of a short-term cycle and lay the foundations for something more sustainable in the long term? And how can the wider system, including funders, help create the conditions that foster this transition to happen? Is there an opportunity, while moving away from reliance on food aid, to also build a stronger community-focused food system?

## CASE STUDY

# Blending Community Food with Climate and Nature

## Heart of BS13

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**We always start with a simple question: what does it feel like for the people who need to come and use this service?**

The Hartcliffe and Withwood area of South Bristol is one of the most deprived in the country, falling in the bottom 10% according to the Index of Multiple Deprivation. It's a peri-urban landscape of fragmented urban and rural characteristics – with inner city-style tower blocks surrounded by rolling hills and beautiful countryside. It's also home to Heart of BS13, a community organisation that's taking a different approach to food aid – and putting the emotional and mental health needs of residents at the very core of their offering.

Their work is currently based around three key intersecting elements. Food and nutrition, climate action and vocational training.

As Georgina Perry, Chief Executive, describes, “We run a community freezer and kitchen, where a brilliant professional chef cooks for the local community and produces gourmet freezer meals, which are then sold across the city to bring revenue into the food security work stream. We run a sustainable flower farm, where we help people who have experienced barriers to employment access vocational training. We run health and nutrition projects with families to help children achieve a healthy weight, as well as putting slow cookers in households and supporting with ingredients, recipes and workshops delivered over social media platforms. And then we also run lots of climate action events and activities, with a particular focus on children and young people’s engagement with the issue.”

The flower farm is a recent addition, replacing their community food growing initiative that a few years ago, was supplying local restaurants with salad and vegetables, with a portion going to their kitchen to feed local community. But for Georgina, there was a troubling contradiction in what they were doing: “We were selling to restaurants at prices that local people just couldn’t afford. And while some of the produce was used in our community meals, our food growing initiative wasn’t actually improving the food security of local people.”

So, they transitioned into a commercial sustainable flower farm, which helps them cover the costs of running their services, including the community kitchen and cafe, contributes to local biodiversity, and is a space for them to offer vocational training.

Georgina and her team also put dignity and empathy at the very heart of what they do. “We always start with a simple question: what does it feel like for the people who need to come and use this service? Remember that poverty places a huge burden on mental health, and one of the first things that goes when your mental health is suffering is the desire to socialise in traditional ways. Initiatives like community cooking classes can feel very exclusionary.”

She adds that “it’s not unusual in food scarce households for there to be a lot of distrust around food – different flavours, different textures. Kids, even adults, have grown up on poverty food and so that’s all they know. Families have also told us that fresh food they get from the foodbank can go to waste. Not because they don’t know what to do with it, but because they haven’t got the mental headspace or money on the energy key metre to cook a complicated meal.”

As Georgina says, “we need to stop patronising people and ask them, what do you actually want and need?”

Photo of Heart of BS13’s flower farm.  
Provided by Heart of BS13.



# About this Report

This report is the result of a project exploring how funders and community groups can work together to address immediate food needs at the same time as shifting towards sustainable and healthy community-based food systems in the longer term. This work builds on previous research by FFCC in partnership with Local Trust, called Food Builds Community, which assessed the variety of food-related work happening in the 150 Big Local communities across England. Food Builds Community explored the power of community food work to bring communities together and began exploring the potentially powerful role of funders in helping to support vibrant and thriving communities through food.

FFCC conducted eight one-to-one interviews with funders and engaged 52 funders and community groups across five workshops – three in London, one in Glasgow, and one in Greater Manchester. Together, we navigated some difficult discussions and this report highlights potential paths forward that were co-created through these interviews and workshops.

We found that a different, more positive future is available and is being built in pockets around the country. Presented here is a summary of what that future could look like, with ideas on how funders and community groups can pave the way. This report is a guide to help communities and funders navigate the tensions and dilemmas they will face in making this transition.

We hope this work will help foster a future that meets people where they are and with dignity. One which is grounded in equality and justice, and which is good for people and the planet, where community and connection are at the heart of our collective work going forward. It is an invitation to imagine and work towards a future where funders and community groups can help us get to that next horizon.



# A Different Future

Our research, conversations, and workshops have shown that communities and funders share a vision of a future 'beyond food banks' built upon fairness, justice, dignity, community, and connection. In this future, the power of food helps bring people together and provides an anchor point for sustainable and resilient communities. There are many aspects of this vision where communities and funders can lead the way, and there are some aspects where upstream change from national and local government and business will also be necessary – such as through national and local governments ensuring that everyone can afford to buy adequate, healthy and high-quality food through sufficient benefits payments, fair wages, and statutory cash grants.



## In practice, and in our daily lives, this would mean...



People access community food initiatives because they want to, not only because they need to.



A network of neighbourhood food initiatives, activities, and businesses that helps build a strong and sustainable community. The community is full of warm, welcoming, and open spaces where there is a culture of mutual support and where good food is just part of the culture.



In the context of a thriving, healthy, local food system, food aid is available as a temporary crisis response measure when there are gaps in accessing national and local benefits and grants. There is a reliable, robust 'safety net' with adequate capacity that doesn't rely on communities filling the gaps in state provision. Any crisis management services provided help to address underlying causes of food poverty.



A thriving local economy that provides food that is good for people and the planet, and a dignified means of accessing that food.



Community food initiatives diversify away from waste/surplus food, which has been reduced to a minimum, and access food through a variety of means, including direct from producers.



Food provides joy and connection, and community initiatives are using food that has connections to the local community and helps support a healthier and more sustainable food system.

Imagine... a community hub where a network of organisations and people are working to provide a warm and welcoming space for people and families to receive the support they need. There is a sense of mutual aid amongst everyone who comes, and the spirit of the hub is felt throughout the community. Everything about the hub aims to meet people where they are and nurture a sense of community – the food provided is just the enabler that helps bring people through the door. People know each other – who they are, where they're from, and their situation. The line blurs between volunteers, participants, paid workers, and funders, with everyone participating in the initiative because they want to, not only because they need to.

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**Crucially, the space has been designed with and by the community, building on existing skills, knowledge, interests, and culture, with funder and government support to enable these initiatives to take root.**

The room might have music from a live musician, with people able to receive advice on benefits and financial management and access the health service. Maybe once a month there is a job fair coordinated by the local business association, and training and skills exchange between community members to enable people to transition into different work if they so desire. Funders and government have enabled the community hub to build on existing work that was taking place, in part by providing community leaders with time and space for them to explore new models and to link with suppliers of healthy and sustainable food. There has been an increase in funding to cover the price difference in food when it is sourced from agroecological/regenerative farms – an investment in a sustainable future.

In addition to food aid for those who temporarily need it, the community hub has a café providing reasonably priced, healthy, and sustainable meals, and there is a community kitchen on site for making healthy and homemade frozen meals. The food comes from a range of sources including food grown by the community and direct bulk sales from agroecological/regenerative farmers and growers, with much less reliance on surplus food. Some of the food could be coming from a community garden project, which is supported by social prescribing funding through the health service, or there might even be a local food hub housed in the same building. Funders and government grants have supported the community to install new solar panels and to implement a whole host of improvements to the building and operations to make them as sustainable as possible. There is a new and revitalised children's centre, where health visitor appointments take place, and a playpark and a garden with an outdoor kitchen for children to grow and cook food together with older generations.

Crucially, the space has been designed with and by the community, building on existing skills, knowledge, interests, and culture, with funder and government support to enable these initiatives to take root.

## CASE STUDY

# Inventive Uses of Surplus Food Hornbeam

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**We want everyone to get involved, not necessarily as a beneficiary or a volunteer but as a community member**

Hornbeam is a community organisation based in North-East London providing healthy, affordable, and sustainable food to local residents. Project Coordinator Sophie Aoun recounts their origins; established in 1994, “it started as a climate organisation focused on building alternatives to what was felt to be an unaffordable and unsustainable norm. Their vision of low-cost, low-impact living was about creating a win-win for social justice and environmentalism.” Hornbeam has come to deliver a wide variety of projects that explore alternative ways of growing, distributing, and eating our food.

Hornbeam demonstrates the range of activities open to organisations working with food to improve public health, act on the climate and nature crisis and alleviate hunger and hardship in their community. A central part of Hornbeam’s work is their Food Resilience Network. Using food from the Felix Project and City Harvest, this project provides food banks and other similar local projects across the borough with surplus food. While this is a familiar use of surplus food, Hornbeam have found inventive ways to use this food in their work.

The Gleaner’s Community Café is open to the public on Friday and Saturday as a ‘pay what you feel’ community café using surplus food to make nutritious and affordable meals. Sophie described how their café opens wider conversations about food.

“The Café was there from the very beginning. We’ve always seen sharing food, especially food that would otherwise go to waste, as a great way to engage local people and start a wider conversation about the food system rather than as a solution in of itself.”

They also operate the Wellbeing Café, a referral-based social prescribing initiative that uses surplus food to teach food-related skills. This weekly event sees participants learning new skills together such as pickling, preserving, and bread baking. The Café fosters a friendly environment for people to experiment, build confidence and get excited about cooking. Sophie reflects that “food really helps people come out of their shells, everyone always has experiences to share or different recipe ideas and this contributes to a lively atmosphere.”

The People’s Kitchen is another Hornbeam initiative where people come together to cook and eat food that would otherwise go to waste. Helping with the cooking is optional, and many people just come to enjoy the food. Sophie explains, “Our

approach is about solidarity, not charity. We want everyone to get involved, not necessarily as a beneficiary or a volunteer but as a community member.”

Hornbeam also supports the development of local food cooperatives, a membership-based model enabling citizens to bypass supermarkets and bulk buy sustainably produced foods from wholesalers or directly from producers at an affordable price.

Photo of Hornbeam's café.  
Provided by Hornbeam.



## CASE STUDY

# Community Growing Bringing People Together

## The Bangladeshi Women's Association

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**This project, run by five core volunteers, provided a vital outdoor space for the community to connect in a period of social isolation.**

The Bangladeshi Women's Association (BWA) in Tipton, Sandwell, is a community organisation offering a range of activities oriented around bringing people together and empowering the community to take ownership of the regeneration and renewal of their neighbourhoods. CEO Syeda Khatun says it was set up in the early 1980s "by mothers who wanted to organise local activities for families, in the last forty years the organisation has grown to encompass two venues and twenty volunteer staff."

Food has always been a part of BWAs work, from redistribution of surplus food from local food chains to a social eating initiative called Come Dine with Neighbours. But when Covid-19 struck, BWA had to adapt their programme. This marked the start of BWA's community food growing initiative and community kitchen, The People's Allotment, also known as the Peace Garden. This project, run by five core volunteers, provided a vital outdoor space for the community to connect in a period of social isolation.

The land, rented from Sandwell Council, was in a poor state when they took it on. Local councillor and community support officer, Suzanne Hartwell says "You would not believe the hours and dedication that has gone into making it what it is today! People are really motivated and engaged to make this a beautiful space for the community."

The work involved in maintaining a garden is often seen as a challenge to community food growing, but for BWA this has been an opportunity to bring the community together. With chickens and a composting system, the garden is never short of work, "people have brought friends, relatives and even colleagues along to help out." And they have shared more than just their time; Suzanne says she was taken aback by the generosity of residents turning up to donate all things horticultural from garden tools, plant cuttings, and seedlings to gardening knowledge and DIY skills.

For some, the community garden presents a rare opportunity to get out of the house and socialise with their neighbours. For others it's a chance to reconnect with the past. Suzanne says, "we have a lot of residents here who grew up in rural parts of Bangladesh, coming to the garden and getting involved with growing food can bring back many happy memories". For older residents who grew up in the area, the newts returning to the wildlife pond in the garden have also brought back memories, "we see a lot of pensioners who remember Tipton having more wild green spaces, coming to the garden to sit on our bench and enjoy nature."

# Planting the Seeds for a Different Future

To help transition away from emergency and charitable food aid towards a sustainable community food system, here are some questions – which emerged from our learning process – that communities and funders can explore.

## Questions for Communities and Funders

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### Working towards a different future

- Whenever a project or activity is being set up or a new funding bid is being written, pause and ask: Is this work simply supporting the existing crisis food provision? How could this work strengthen the foundations of our future vision?

### Culture and Values

- What is the culture of food we are promoting in this work (food as fuel, food as a necessity, food as comfort, food as a celebration, food as connection, etc) and could we do more or better?
- What values are we manifesting in this work, and does it help us move towards a different future? If we were visited by strangers, what values would they see as consistent with our mix of activities? Are we living our values in practice through what we are doing and not doing?
- What practices and outcomes will we not tolerate?

### Taking the next step

- What is the next thing we could do to build on what we have achieved, the 'adjacent possible'?
- Each initiative or project doesn't have to do everything – who could we/this work connect with to create a network of initiatives moving together towards a different future?
- What is the next thing people need after food to enable them to flourish in a well-functioning community?
- What would this project or work need to create time and space to imagine and act towards a different future?

### Policy & Advocacy

- What can policymakers learn from our work and our desire to transition to a different version of the future? How can we help influence this change?
- Where are current rules and regulations constraining our work?
- What policy changes could we seek that would make a positive difference in our work? Would we have the capacity to deliver on that policy change, and if not, how could that change?

# Changing the Funding Landscape

Here's what we heard about how funders can help communities move towards a different version of the future:

## Actions for Funders

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### Food as an enabler

- Visualise a future without the need to rely on charitable food aid. Move towards a future where people participate in food initiatives because they want to, not only because they need to. See food as an enabler, not the end of the road. Fund communities to work with food to bring communities together, to bring people into spaces for assistance (e.g. benefits help), or to build a localised food system – but not as an end in itself.

### Build on existing work

- Prioritise funding to build on existing initiatives and through an organic, asset-based approach rather than imposing a model from outside. That includes infrastructure – building on what already exists in the community.
- Offer experimental funding for existing initiatives to try out and learn from new approaches, without pressure to 'succeed' on the first go. This might include additional funding for initiatives to experiment with sourcing healthier and more sustainable food for their projects (fresh foods, agroecologically grown, etc), or providing funding for organisations to advocate for national or local policy changes to ensure people have sufficient incomes/benefits.

### Enable time and space for future planning

- When faced with the overwhelming work needed to alleviate people's hunger, it can be difficult to find the time to step back and look at the bigger picture. It can also feel overwhelming to add another 'to-do' item. This is something funders can help with, by offering funding to enable community groups to find the time and space, and support to do this work of learning and broader development.
- Set aside some funding to enable communities and initiatives to come together, to learn from and support each other, and to help create cooperatives or collaborative groups of projects all working together to meet a variety of food needs in their communities (e.g. local horticultural projects linked with community kitchens, or emergency food aid providers linked with sustainable social supermarkets and a benefits advice service).

### People and Culture

- Focus on people as the agents of change, and offer funding to resource people to develop this transition.
- Provide funding for the social glue that helps move food initiatives towards a future where people come by choice, rather than need – e.g. to create warm and inviting spaces that use music, storytelling, or other aspects to bring people together.

### Values

- Identify the values you wish to see in a future beyond charitable food aid and use those to drive your funding. Seek to express them in all actions at all levels, including in emergency relief. Do not accept as a given the damage and harm that the existing system tolerates and sustains.



# The Toolbox

## Navigating Dilemmas

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**To truly move beyond and through these dilemmas, we need to move into a new approach, a resolution space, where the best of both worlds combine into something new.**

Through this work, we heard that communities and funders are committed to making the journey towards more sustainable long-term approaches to food insecurity and local food systems – to achieving the different future described above. Yet they must also respond to today's existing and growing needs – hunger and hardship - in communities. There is a strong gravitational pull towards focusing our resources and our interventions only on the short-term immediate need.

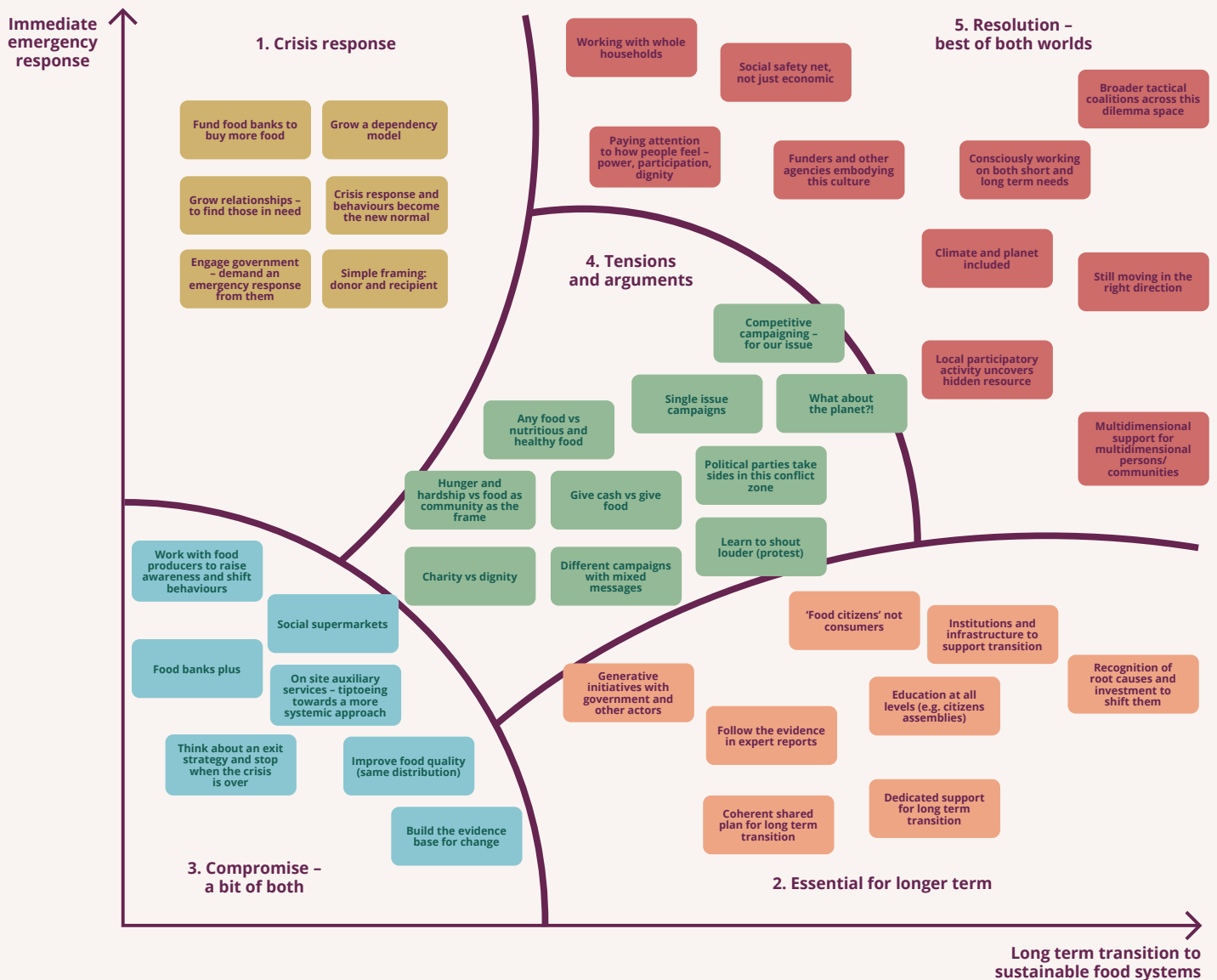
We heard also about other tensions that need to be acknowledged and navigated: policy disagreements within the government (should they provide people with food or cash?), the choice of model for emergency food relief (open to all or only on referral?), where the food comes from (waste/surplus food or purchased food?), who gets what within the community (who 'deserves' help?), competition between campaigning organisations for resources (which is more important, addressing poverty or poor health/climate change/etc?) and so on. These tensions show up as tough choices, difficult discussions, and arguments even. People feel tugged in different directions.

The toughest of these tensions take the form of dilemmas. Dilemmas are not simple either/or choices. They involve choices between two good things, neither of which we want to give up. Our natural response is that we need both. And we do. If we consistently choose one, sooner or later we will start to miss the other. To truly move beyond and through these dilemmas, we need to move into a new approach, a resolution space, where the best of both worlds combine into something new.

To move 'beyond the foodbank', communities and funders will need to address these dilemmas. They can do this in a relatively simple and creative process by working with the *Dilemma Framework* below. The framework suggests that if a community finds itself amid tension or argument, then it will help to explore the options in the following way:

1. What would we do if we chose to privilege one pole (meeting short-term needs)?
2. What would we do if we chose to privilege the other pole (favouring a long-term approach)?
3. What would a compromise look like, doing a bit of both?
4. What are the tensions, what do we find ourselves arguing about?
5. What would a creative resolution look like, a new approach, the best of both worlds in which each pole offers something into the mix?

# Exploring a Food System Dilemma



Navigating a dilemma is not a linear process, it is a dance. Sometimes we might need to move towards one pole for a while before turning more towards the other. The critical thing is not to get trapped exclusively in either. For more information and other resources on navigating dilemmas, see [www.iffpraxis.com/3h-navigational-dilemmas](http://www.iffpraxis.com/3h-navigational-dilemmas)

## The next move – an example

People involved in running a community initiative are experiencing tension because they wish to move away from providing emergency

food parcels or food vouchers towards something more sustainable in the long term, but also feel a need to keep providing them because hungry people are at their door every day. **What is their next move?**

They could seek funding to provide more emergency food parcels/ vouchers and continue down that path – which is often the default approach. They could decide to stop providing emergency food parcels/ vouchers and instead put their efforts into working with local food growers to start a community kitchen. This approach may well have the potential to work in time, but won't survive for long unless the immediate food needs in their community are also being met. So they decide to compromise and do a bit of both, raising funds for emergency food whilst also working with local food growers to provide some of the food in the food parcels. This keeps things moving and will support a stronger community food system but is an unstable solution. It risks falling short of the aspirations on both sides - to address rising food insecurity or to grow local food production. Tensions are bound to flare up again.

The ideal path will be in the direction of the best of both worlds – the other choices are OK and may be necessary in the short term, but the tensions will not go away and so the decision will only hold for a while. So in this context, how can local food systems be supported in ways that also contribute to meeting immediate food needs? What can sustainable local food systems offer to meet immediate emergency demand? Perhaps the community works with others to set up a cost-subsidised local food co-op and works with the council to provide cash grants for people facing immediate hunger, thereby both meeting immediate food needs and supporting a stronger local food system.



# Tracking progress

To track progress towards our shared vision, we recommend communities and funders use a simple 'what are you noticing' tool. This prompts us to pay attention not to 'outcomes' or 'impact' but to the speed and direction of travel. We are wanting to move away from a position where we feel trapped in providing food aid alone and towards the vision we have for the future. The process doesn't need to be complicated, just some white paper up on a wall, with some prompts to guide reflection, perhaps used every other month or six months. The simple act of paying attention to what is changing – in either reinforcing the status quo system or moving towards a new system – will prompt reflection on progress and on the tensions and dilemmas that are cropping up. It will help maintain our resolve to keep moving toward our desired future.

## Thriving local food systems: What are you noticing?

### PROMPTS

- Is food an enabler?
- Capacity and social capital?
- Spirit of collaboration?
- Modelling a different future?
- People participating?
- Learning?
- New thinking?
- Community health?
- Effort needed for results?
- Connection and cohesion?
- Values in action?
- Energy, meaning, purpose, hope?
- Agency and dignity?


# Acknowledgments and Thanks

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## About Us



The Food, Farming and Countryside Commission focuses on food and farming, climate, nature, and the public's health, for a just transition to a greener, fairer world. With partners in governments, businesses, and communities, we generate radical ideas and practical actions to transform our countryside and our economy. We help convene collective leadership on difficult questions and resource communities to become more resilient and adaptable for the challenges ahead.

## Local Trust

**Local Trust** is a place-based funder supporting communities to transform and improve their lives and the places in which they live. We believe there is a need to put more power, resources, and decision-making into the hands of communities. We do this by trusting local people. Our aims are to demonstrate the value of long-term, unconditional, resident-led funding, and to draw on the learning from our work delivering the Big Local programme to promote a wider transformation in the way policy makers, funders, and others engage with communities and place.



**International Futures Forum** is a registered charity with a mission to enable people, communities, and organisations to flourish in powerful times. We address complex, messy, seemingly intractable issues – local, global, and all levels in between – fostering practical hope and wise initiative. We support people making a difference in the face of all that stands in the way of making a difference, rising to the challenge of the moment. We develop their 21st-century competencies for thriving in complexity and their capacity for inspiring and transformative innovation.

# References

- 1 In England, Wales and Northern Ireland, only 70% of respondents to the Food Standards Agency's Food and You Survey were classified as fully food secure. 12% were marginally food secure, 10% had low food security and 7% had very low food security. Source: Food Standards Agency (2022). Food and You 2 Wave 4, Chapter 3: Food Security
- 2 See for example [Trussell Trust's 2020-2025 strategy](#) which sets out a "vision for the UK without the need for food banks."
- 3 <https://www.theguardian.com/society/2023/mar/23/uk-households-universal-credit-food-banks-covid>
- 4 <https://ffcc.co.uk/library/our-future-in-the-land>
- 5 [www.ifanuk.org/infographic2](http://www.ifanuk.org/infographic2)



**Food, Farming &  
Countryside Commission**

1-3 Gloucester Road  
Bristol BS7 8AA

t: +44 (0) 20 7118 1870

w: [ffcc.co.uk](http://ffcc.co.uk)

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England and Wales

Company no. 12562770

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The Food, Farming and Countryside Commission focusses on food and farming, climate, nature and the public's health, for a just transition to a greener, fairer world. With partners in governments, businesses and communities, we generate radical ideas and practical actions to transform our countryside and our economy. We help convene collective leadership on the difficult questions and resource communities to become more resilient and adaptable for the challenges ahead.