

Day 1 - Wednesday 24th May

9.00 - 9.10am Main room	<p><u>Symposium Opening</u></p> <p>A welcome from lead organiser Jordon Lazell (University of Essex) and a brief intro to the Future of Food Symposium by John Harvey (University of Nottingham)</p> <p>Yvonne Dawson (Camerado) introduces the Public Living Room space</p>
9.10 - 9.40am Main room	<p><u>Introduction to the 'Ready Healthy Eat' and the 'Supporting Frontline Community-Based Organisations in the Fight Against Hunger' projects</u></p> <p>Jade Bashford (The Real Farming Trust), Lopa Saxena (Coventry University), Jordon Lazell (University of Essex) introduce the 'Ready Healthy Eat project'.</p> <p>Marsha Smith (Coventry University and the University of Nottingham) introduces the 'Supporting Frontline Community-Based Organisations in the Fight Against Hunger in the East Midlands' project.</p>
9.45 - 10.45am Main room	<p><u>Keynote - Lived experiences insight (Part 1)</u></p> <p>Chairs: Jade Bashford (The Real Farming Trust) and Lopa Saxena (Coventry University)</p> <p>We hear directly from community members whose voices are normally not heard. As part of this event's intention of placing the lived experience at its centre, this session will feature speakers from diverse backgrounds.</p> <p>Lynsey Kelleher (Stroud Food Hubs)</p> <p>Danielle Garvin + Paul Scott (NOW, Belfast)</p> <p>Caroline Ddembe-William (Hornbeam Centre, London)</p> <p>Simon Harrison + Roxie Ashby + Roy (Foleshill Community Centre, Coventry)</p>
10.45 - 11am	Mid-morning break

<p>11 - 12.15pm Main room</p>	<p><u>Themed session 1 – Ensuring equitable food access: From everyday groceries to planning for the next emergency - Co-operating with communities: Principles and partnerships in action</u></p> <p>Chair: John Harvey (University of Nottingham)</p> <p><u>Abstract</u></p> <p>Access to healthy and affordable food is not equitable across income groups and location in the UK. This themed session shares work being undertaken by food advocate organisations and businesses in order to overcome barriers to ensuring greater quality in access to food. The session considers how the post-pandemic environment has influenced consumers' food access. Looking forward there is a need to consider how to mitigate future food system shocks and also what pathways towards more sustainable and dignified food solutions look like.</p> <p>'Preparing for the next Lockdown: How can grassroots food-aid projects contribute to essential preparation for the next crisis' Louise Delmege, Bristol Food Service/ National Food Service Bristol</p> <p>'Fairer access to food in community: A long journey, together' Ed Powell, Food Mission Manager, The Co-op</p> <p>'Food equality at the NOW Group' Pauline Fitzsimons, Director of Operations in Northern Ireland, The NOW Group</p> <p>'A sustainable and dignified food solution for those in food poverty' Alicia Weston, Bags of Taste</p>
<p>11 - 12.15pm Hybrid room</p>	<p><u>Themed session 2 – Innovation in Surplus Food Services</u></p> <p>Chair: Jordon Lazell (University of Essex)</p> <p><u>Abstract</u></p> <p>Organisations that capture, store, redistribute and utilise surplus food are currently more important than ever. This surplus food donated by the retail and manufacturing sector has provided a lifeline to community organisations in the form of a source of low-cost food. This themed session gives further insight from leaders in this space on the innovative practices formed during this sector's recent transformation and expansion within the COVID and post COVID environment</p> <p>'FareShare Midlands Community Meals. Pilot, Learnings, Service' Pierce O'Connor, Projects and Programmes Manager, Fareshare Midlands</p> <p>'Enhancing efficiency through technology on The Felix Project's Green Scheme Model' Georgie Czernobay, Green Scheme Manager, The Felix Project</p> <p>'Reflective learning points on surplus food from Ready Healthy Eat Project Partners' Jordon Lazell, Lecturer in Marketing, Essex Business School, University of Essex</p>
<p>12.30 - 1.20pm Lunch</p>	

1.30 - 3pm See board for rooms	<u>Breakout group exercises - Day 1</u> A series of smaller breakout sessions will take place where attendees can learn practical skills and participate in workshops and discussions on a range of topics - See board for further details
3 - 3.15pm	
3.15 - 4.30pm Main room	Afternoon break <u>Panel debate 1 – Integrating the alternative within the conventional: What does a sustainable food system look like?</u> Panel chair: Marsha Smith (Coventry University and University of Nottingham) <u>Abstract</u> In recognising that the conventional food system is currently failing on many fronts, the question is posed of what are the alternatives and what role should they be playing in a more sustainable food system? This panel debate brings together practitioners to discuss instances where alternative practices that circumvent many of the conventional food production, retailing and distribution channels. Furthermore what role they should play in tackling issues like food poverty amongst other systemic challenges and how might they be expanded? Sue O’Neil-Berest, Food Education Manager, Cyrenians, Edinburgh Moya Kneafsey, Director of the Centre for Agroecology, Water and Resilience, Coventry University Lucy Antal, Regional Food Economies NW Senior Manager & Lead for Food Justice, Feedback
4.30 - 5pm Main room	<u>Wrap up of the day 1</u> A video made by students at Newark College will also be shown that showcases food support initiatives. Jordon Lazell (University of Essex) brings the first day of the symposium to a close

Day 2 - Thursday 25th May

<p>9.00 - 9.05am Main room</p>	<p><u>Symposium Opening</u></p> <p>A welcome from lead organiser Jordon Lazell (University of Essex) and Jade Bashford (The Real Farming Trust).</p> <p>Yvonne Dawson (Camerado) introduces the Public Living Room space</p>
<p>9.05 - 9.40am Main room</p>	<p><u>Keynote speech - Clare Pettinger, University of Plymouth</u></p> <p>A keynote speech from Dr. Clare Pettinger, Lecturer in Public Health Dietetics, University of Plymouth</p> <p>Clare Pettinger is a registered dietitian, public health nutritionist and experienced educator at the University of Plymouth. She is actively engaged in creative community research around food systems, poverty and social justice. She believes strongly that innovative collaborative approaches are required to tackle local (and global) health, social and planetary well-being challenges.</p> <p>Her current research is co-leading a 5-year consortium food systems project 'FoodSEqual: Co-production of healthy, sustainable food systems for disadvantaged communities' (led by University of Reading, funded £6m by UKRI Strategic Priorities fund) which aims for more equity in access to and affordability of healthy and sustainable diets across socio-economic levels. The project uses creative methods to empower and engage communities, giving them a voice to share their food stories, addressing issues of power to enhance wellbeing and inform social justice discourse.</p> <p>Previously (2015-2018) Clare led the 'Food as a Lifestyle Motivator' (FLM) project (British Academy funded), exploring creative methods to engage 'marginalized' communities in food activities to enhance their health, well-being and life skills. See publications and link: FLM project Also see recent documentary film: Food on the margins in Plymouth (produced by Fotonow CIC, funded via Creative Associates award from Sustainable Earth Institute)</p> <p>Clare can be found on Twitter, LinkedIn (and Instagram) - @DrCPettingerRD</p>
<p>9.45 - 10.15am Main room</p>	<p><u>Keynote - Lived experiences insight (Part 2)</u></p> <p>Chairs: Lopa Saxena (Coventry University) and Jade Bashford (The Real Farming Trust)</p> <p>We hear directly from community members whose voices are normally not heard. As part of this event's intention of placing the lived experience at its centre, this session will feature speakers from diverse backgrounds.</p> <ul style="list-style-type: none"> ● Simon Harrison + Tom Simkins + Roxie Ashby + Roy, Foleshill Community Centre, Coventry ● Charmaine Raphael -Forbes, The Hornbeam Centre, London ● Emma Young, Staff member, Cyrenians, Edinburgh

<p>10.15 - 11.15am Main room</p>	<p><u>Themed session 3 - Nutrition and Nutritional Insecurity</u></p> <p>Chairs: Lopa Saxena (Coventry University) and Annesha Makhal (Coventry University)</p> <p><u>Abstract</u></p> <p>Now more than ever community organisations are playing a crucial role in improving the diets and food knowledge of food insecure households. This themed session takes a further look at the health outcomes of those experiencing food insecurity and how this relates to nutrition. Through presenting innovative research, comments will be made on the impact of the pandemic and cost of living crisis that has seen implications for both the type and quality of food being eaten by those experiencing food poverty, as well as the quantity.</p> <p>‘How does reliance on universal credit impact food and nutritional security?’ Simon Welham, Assistant Professor in Nutritional Science, School of Biosciences, University of Nottingham</p> <p>‘Detailed assessment of population food security in a region of high deprivation’ Michelle Thomas, Research Assistant, School of Biosciences, University of Nottingham</p> <p>‘Practical advice & considerations for improving the diets of food insecure households who access community food support’ Fran Taylor, AfN Registered Public Health Nutritionist and Vic Borrill, Director of Brighton & Hove Food Partnership</p> <p>‘Nutrition in community food projects - findings from RHE’ Lopa Saxena, Assistant Professor, Centre for Agroecology, Water and Resilience, Coventry University</p> <p>‘Neodemographic approaches to food and nutrition security’ John Harvey, Associate Professor, Nottingham Business School, University of Nottingham</p>
<p>10.15 - 11.15am Hybrid room</p>	<p><u>Themed session 4 - What makes an effective surplus food network?</u></p> <p>Chair: Jade Bashford</p> <p><u>Abstract</u></p> <p>Surplus food networks are often arranged and operate in an organic, sometimes informal manner, bringing together food producers, surplus food distributors and community organisations. This themed session takes a closer look at how these networks operate and what factors influence their effectiveness. These networks are extremely proactive in forming relationships in local areas to put in place proactive and creative sourcing practices. Decisions around whether surplus food can be taken involve logistical and infrastructural knowledge around whether a group has the appropriate resources to capture, store and redistribute food items on offer. This session provides a space for those involved in the organisation of these networks to share how they manage these systems of collaboration and what influences their success at community level.</p> <p>Shay Dempsey, Food Supply Manager, Fareshare Midlands</p> <p>‘Waltham Forest’s Food Resilience Network - food redistribution as a way to build support systems amongst the community sector’ Sophie Aoun, Project Coordinator, The Hornbeam Centre</p> <p>‘Surplus food and community projects’ Jade Bashford, Programme Manager for the Ready Healthy Eat Project, The Real Farming Trust</p>

11.15 - 11.30am	Mid-morning break
11.30 - 12.30pm Main room	<p><u>Panel Debate 2a - Ready Healthy Eat Partners</u></p> <p>Panel chair: Jade Bashford (The Real Farming Trust)</p> <p>Project partners of the Ready Healthy Eat project share their highlights and key learning points, as well as what it has been like working in partnership.</p> <p>Sophie Aoun, Project Coordinator, The Hornbeam Centre</p> <p>Sue O'Neil-Berest, Food Education Manager, Cyrenians, Edinburgh</p> <p>Pauline Fitzsimons, Director of Operations in Northern Ireland, The NOW Group</p> <p>Vic Borrill, Director of the Brighton & Hove Food Partnership</p>
11.30 - 12.30pm Hybrid room	<p><u>Panel Debate 2b - Food as a Connector- Engaging Social Eating Project Partners</u></p> <p>Panel chair: Marsha Smith (Coventry University and University of Nottingham)</p> <p>We know that food can do much more than feed people, and that it has value beyond nutrition. It is a key ingredient in sustainability, social inclusion, community cohesion and health and wellbeing agendas. Realising the more holistic value of food means working across and within organisations, developing new products, services and systems. It may also require a shift in thinking or approach.</p> <p>Lee Kimberley, Nottingham City Council</p> <p>Jill Carter MBE, Pulp Friction</p> <p>Steph Henry, Bassetlaw Food Insecurity Coordinator</p> <p>Shay Dempsey, Food Supply Manager, FareShare Midlands</p>
12.30 - 1.20pm	Lunch
1.30 - 3pm See board for rooms	<p><u>Breakout group exercises Day 2</u></p> <p>A series of smaller breakout sessions will take place where attendees can learn practical skills and participate in workshops and discussions on a range of topics</p> <ul style="list-style-type: none"> - See board for further details
3 - 3.15pm	Afternoon break
3.15 - 4.30pm	<u>Themed session 5 - A sustainable future for the community sector?</u>

Main room	<p>Chair: Dee Woods (Independent Food Aid Network)</p> <p><u>Abstract</u></p> <p>Despite the increased reliance on the community food sector to respond to the mounting challenges of food poverty, insecurity and the cost-of-living crisis, these organisations are facing a precarious future. Difficulties in generating income and access to grants pose a threat to the continuation of the fantastic work being undertaken in communities. This session takes a closer look how the sustainability of the sector, commenting on the benefits, drawbacks and applicability of different income generation models and providing ground insights in how community food organisations are navigating the problems threatening their future.</p> <p>‘Reflective learning on policy engagement from Ready Healthy Eat Project partners’ Jordon Lazell, Lecturer in Marketing, Essex Business School, University of Essex</p> <p>Pauline Fitzsimons, Director of Operations in Northern Ireland, The NOW Group</p> <p>‘The growing pressure on independent food banks and a cash first approach to food insecurity’ Dee woods and Abby Preston, Independent Food Aid Network</p>
3.15 - 4.30pm Hybrid room	<p><u>Themed session 6 - Rights based approaches</u></p> <p>Chair: Lopa Saxena (Coventry University)</p> <p><u>Abstract</u></p> <p>The Covid-19 pandemic and current cost of living crisis has highlighted entrenched inequalities in food and nutrition security. It has exposed socio-economic barriers to healthy and sustainable food for those most vulnerable. Charitable food aid has primarily been the means to address these inequalities. However, it does not follow from this that the right to adequate food is realised. This themed session looks at rights-based approaches to achieving food and nutrition security.</p> <p>‘Fulfilling the Right to high quality, biodiverse foods: rights-based approaches that are healthy for both people and the planet’ Patrick Mulvany, Agriculturalist, Food Ethics Council</p> <p>‘The Right to Food: Putting it into practice in local communities’ Wendy Eades, Research and Evaluation Officer, Law for Life</p> <p>Lopa Saxena, Assistant Professor, Centre for Agroecology, Water and Resilience, Coventry University</p>
4.30 - 5.30pm	<p><u>Policy pathway session</u></p>

<p>Main room</p>	<p>Chair: Moya Kneafsey (Coventry University)</p> <p><u>Abstract</u></p> <p>This session asks how can we move towards change through policy pathways and what do these pathways look like? This session will feature insight from those engaged in policy making and delivery to offer expertise in the best way through which those with front line experience can input into the policy progress across local, regional and national scales.</p> <p>‘Brighton & Hove Food Partnership’s work in the area of policy engagement’ Vic Borrill, Director of Brighton & Hove Food Partnership</p> <p>‘A manifesto to eliminate the need for food banks by 2030’ Andrew Forsey, National Director, Feeding Britain</p> <p>‘Reflective learning on policy engagement from Ready Healthy Eat Project Partners’ Jordon Lazell, Lecturer in Marketing, Essex Business School, University of Essex</p>
<p>5.30pm Main room</p>	<p><u>Symposium close</u></p>

Abby Preston

Project Officer, Independent Food Aid Network

Abby is an MA Public Policy graduate from the University of Warwick where she wrote a dissertation on food policy under austerity in England. Her dissertation concluded that charitable food aid cannot continue to function as a de facto social safety net in the UK, and we need a strong social security system, adequate wages and job security to ensure affordable and nutritious food for everyone. At the start of 2022, Abby worked in Coventry City Council's Community Resilience team before starting to work with IFAN as a Project Officer in July 2022. She is currently collaborating with stakeholders across multiple local authorities in England to co-develop 'Worrying About Money?' cash first referral leaflets. Abby also supports and contributes to Money Counts training sessions linked to the 'Worrying About Money?' leaflets and as well as helping IFAN member organisations with questions and concerns. Abby regularly speaks on behalf of IFAN at virtual cash first referral leaflet launch events and recently spoke at a conference on food waste and food poverty on the Isle of Wight.

Alicia Weston

Alicia Weston BEM FRSA is the founder and CEO of Bags of Taste, a nationwide health inequalities organisation that works with people with multiple disadvantages to improve their diets on a low budget. Her background as an innovator encompasses not only health inequalities and food, but also finance, charity, policy making and behaviour change. A winner of the prestigious .ORG "Innovator of the Year" award, in 2019 she was awarded the British Empire Medal, both for her work with Bags of Taste. She was an adviser to the National Food Strategy and has contributed to numerous enquiries, conferences and research papers on food policy and food poverty.

Bags of Taste has worked with over 8,000 people across the country to improve their diets on a sustainable and affordable basis, both face to face and remotely. This has given them a unique insight into the causes of food poverty and the barriers people face to improving their diets. This informs their work and underlies the phenomenal effectiveness of the Bags of Taste courses.

Andrew Forsey

Andrew has been the National Director of Feeding Britain since 2019. Previously, between 2013 and 2019, he was the head of Frank Field MP's office in the House of Commons. In 2014, he served as Secretary to the All-Party Parliamentary Inquiry into Hunger in the United Kingdom and co-ordinated the Feeding Birkenhead programme, the first of Feeding Britain's regional partnerships. Together with Frank, he both drafted and led the successful parliamentary campaign for the School Holidays (Meals and Activities) Bill which resulted in the creation of the Holiday Activities and Food programme in England.

Clare Pettinger

Clare Pettinger is a registered dietitian, public health nutritionist and experienced educator at the University of Plymouth. She is actively engaged in creative community research around food systems, poverty and social justice. She believes strongly that innovative collaborative approaches are required to tackle local (and global) health, social and planetary well-being challenges.

Her current research is co-leading a 5-year consortium food systems project 'FoodSEqual: Co-production of healthy, sustainable food systems for disadvantaged communities' (led by University of Reading, funded £6m by UKRI Strategic Priorities fund) which aims for more equity in access to and affordability of healthy and sustainable diets across socio-economic levels. The project uses creative methods to empower and engage communities, giving them a voice to share their food stories, addressing issues of power to enhance wellbeing and inform social justice discourse.

Previously (2015-2018) Clare led the 'Food as a Lifestyle Motivator' (FLM) project (British Academy funded), exploring creative methods to engage 'marginalized' communities in food activities to enhance their health, well-being and life skills. See publications and link: FLM project Also see recent documentary film: Food on the margins in Plymouth (produced by Fotonow CIC, funded via Creative Associates award from Sustainable Earth Institute)

Clare can be found on Twitter, LinkedIn (and Instagram) - @DrCPettingerRD

Dee Woods

Deirdre (Dee) Woods is a food and farming action-ist who advocates for good food for all and a just, equitable food system, challenging the systemic barriers that impact marginalised communities and food producers.

Dee's work sits at the nexus of food and farming, particularly in intersectionality, diversity, equity and anti-oppression, decolonisation, reparations, the right to food and nutrition, participatory policy making, community food systems, food system change, food commons, agroecology, and food sovereignty

Dee is a founding member of the Food Ethics Council, Global Solidarity Alliance for Food, Health and Social Justice and co founder of the African Caribbean Heritage Food Network and Granville Community Kitchen. Dee is a trustee of Sustain, A Growing Culture, and the Chair of IFAN(Independent Food Aid Network). She is a director of the Landworkers Alliance and Food Justice Policy Coordinator. Dee is the current focal point for Western Europe of the CSIPM (Civil Society and Indigenous Peoples Mechanism) for relations with the CFS (Committee on World Food Security)

Ed Powell

Ed Powell, Access to Food Mission Manager, The Co-op. Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity, and solidarity, with principles including concern for our communities. From those values and principles, food justice was at the foundation of the retail consumer co-op that formed in Rochdale in 1844. The Access to Food Mission looks at how The Co-op responds to issues of food injustice today, seeking to work in partnership to support local, place-based food solutions. The Co-op today has c.2,500 food stores in the UK, with c 4.1m members.

Coming from an asset based community development background, Ed has worked for The Co-op for 15 years. Over the last two years his work has focused on supporting partnerships that move beyond emergency food provision, into interdependent community based food solutions. Prior to that he was

supporting co-operative partnerships and development in the UK with a passion for co-operative identity. He is a director of the Co-operative Loan Fund and the Community Shares Fund and a trustee of the Co-operative Heritage Trust.

Fran Taylor

AfN Registered Public Health Nutritionist

Georgie Czernobay

Georgie Czernobay is the Green Scheme Manager at The Felix Project. The Green Scheme handles point-to-point surplus food redistribution typically in central London. The Felix Project is developing a new tech platform called Felix Connect aiming to simplify and automate how we redistribute ad hoc surplus food offers.

Jade Bashford

Jade Bashford has working to create more environmentally and socially successful food systems for the last thirty years, in the community, private and voluntary sector. For the last three years she has worked for the Real Farming Trust on a partnership project called Ready Healthy Eat, which has investigated how best to offer ready meals to address food injustice.

Jill Carter

After 24 years working as a Youth & Community Worker Jill, with her daughter Jessie, set up a social enterprise - Pulp Friction Smoothie Bar CIC.

Pulp Friction supports people from Learning Disabled and Autistic communities to develop their social, independence and work-readiness skills. The work happens in community, hospitality and catering settings.

Jill has created an eclectic network of allies from the Voluntary, Private and Public Sectors - most notably with Nottinghamshire Fire & Rescue Services and with the charity FareShare. The partnership with NFRS has led to a new initiative at the Notts Fire & Police Authority joint HQ where Pulp Friction run the canteen.

John Harvey

John Harvey, Associate Professor, Nottingham Business School, University of Nottingham

Jordon Lazell

Jordon Lazell is a Lecturer in Marketing at Essex Business School. His research explores the issue of food waste. He focuses on the factors shaping consumer food waste behaviours as well as the operational and retail practices of businesses and voluntary sector organisations. He also has a keen interest in surplus food supply chains and their role in supporting community organisations fight food poverty. He has undertaken research on a range of sustainability topics such as the Circular and Convivial Economy.

Jordon is a co-editor of the Routledge Handbook of Food Waste and has published in journals such as the Journal of Business Research, the Journal of Consumer Behaviour, Sustainability, the International Journal of Nonprofit and Voluntary Sector Marketing and Social Business. Jordon has

more than 10 years experience successfully delivering projects on numerous topics. This includes the challenges facing community food organisations in light of the cost of living crisis, an evaluation of environmental engagement in the city of Coventry's 2021 City of Culture Programme, the challenges facing the creative freelance sector, the sustainability risks to Indonesian coffee supply chains, and the lived experience of decline payday loan applications, amongst other work.

Lee Kimberly

Lee Kimberley is the Head of School Catering at Nottingham City Council. Lee has almost 30 years experience in public, private and educational sectors and most recently supported FareShare Midlands to set up their innovative meal production service within the city's headquarters.

Lopamudra Patnaik Saxena

Assistant Professor at the Centre for Agroecology, Water and Resilience, Coventry University.

Lopa's current research focuses on community-led food initiatives and their intersection with nutrition, health, culture, gender, agriculture, and the environment. Her work is situated in the UK and India. Her research includes two main strands. One is food insecurity/food poverty and the changing nature and influence of food governance at the local community level in the UK. The other strand is community self-organisation for resilience from a social-ecological perspective focusing on urban biodiversity and rural indigenous food systems.

Louise Delmege

Founding member of the National Food Service network, Louise Delmege supported emergency food-aid projects nationwide to scale up and feed vulnerable people. Louise ran one of Bristol's largest emergency food delivery projects during the covid-19 lockdowns, delivering over 50,000 meals. Now working for Bristol Food Network and running the South Glos Food Alliance, Louise is leading a project that will build from what we learnt in the last lockdown to prepare for the next disaster.

Lucy Antal

Regional Food Economies NW senior project manager & lead for Food Justice

Through creating access, providing educational opportunities, and advocacy, Lucy is designing and implementing innovative actions using food as the catalyst for social change to support easy access to fresh food for all irrespective of location or income.

Lucy is a member of the Liverpool Good Food Plan task force set up by Liverpool City Council to develop a strategic response to food insecurity, related risk factors and inequalities across Liverpool's communities and economy. She is the Vice Chair of the Liverpool Food Growers Network, and chairs the steering group for the Alexandra Rose Charity Rose Voucher project in Liverpool, which helps to support young families access fresh food. She was delighted to receive the BBC Food and Farming Award as Community Food Champion in November 2021.

Michelle Thomas

Dr Michelle Thomas is a Research Assistant in the School of Biosciences at the University of Nottingham working on the Food and Nutrition Security Study in Nottinghamshire project. Michelle recently completed her PhD at the University of Nottingham under the supervision of Dr Lisa Coneyworth, Dr Sue Azam-Ali and Dr Simon Welham investigating Income and food insecurity and its impact on diet quality and micronutrient intakes of females living in the United Kingdom. Michelle research Interests include exploring the food and nutritional security of adults in the UK with an income from Universal Credit.

Moya Kneafsey

Moya is Research Centre Director at the Centre for Agroecology, Water and Resilience at Coventry University. Her research focuses on alternative food networks, short food supply chains, community food projects and food justice. She is currently co-ordinating the COACH project which aims to facilitate collaboration between farmers, consumers, local governments and other actors to scale up short food supply chains and drive innovation in territorial food systems. She is also joint co-ordinator of the RECOMS international training network on resourceful and resilient communities and co-works on FOODiVERSE, examining how diversity in diets, supply chains and governance contributes to more organic and sustainable food systems. She recently finished work on a co-authored textbook Geographies of Food: An Introduction.

Patrick Mulvany

Patrick Mulvany is an agriculturalist. His work focuses on policy and practice to realise food sovereignty, enhance agricultural biodiversity and agroecology and the related issues of the governance of food, environment and technology.

He is currently an Honorary Research Fellow at the Centre for Agroecology, Water and Resilience (CAWR) of Coventry University. He was formerly: the senior policy adviser to Practical Action/ITDG; a Co-Chair of the UK Food Group (UKFG) and the NGO Committee of the CGIAR; a Trustee of Sustain, Oxfam, Action Aid and CIIR/ Progressio; an NGO member of the governing bureau of the International Assessment of Agricultural Knowledge, Science and Technology for Development (IAASTD); a member of the BBSRC's Bioscience for Society Strategy panel; and a member of FAO's Technical Advisory Group for the State of the World's Biodiversity for Food and Agriculture.

Pauline Fitzsimons

Director of Operations, NOW Group

Pauline joined the NOW Group in 2012 and has been responsible for the design and development of services for participants with learning disabilities, difficulties and autism. Pauline is passionate about promoting the rights of people with disabilities to have equal access to high quality training and employment. Pauline has worked across the sector for over 25 years and brings a wealth of experience, both professionally and personally to the organisation. Pauline believes in delivering services designed with participants through codesign modelling.

NOW Group, a limited company with charitable status, is an award-winning social enterprise that supports people with barriers to employment and learning into the workforce. The organisation also operates successful social enterprise businesses called Loaf Catering, Gauge Impact and JAM Card, the profits support the work of the service to deliver high quality, participant led activity.

Pierce O'Connor

Projects and Programmes Manager, FareShare Midlands

Turning an environmental problem into a social solution, FareShare Midlands is the region's largest food redistribution charity. Since July 2022, FareShare Midlands have been trialling the production of healthy and nutritious meals made by repurposing surplus foods. Community meals support not-for-profit organisations who are who are tackling hunger, poverty and the escalating effects of the cost of living crisis, whilst encouraging wider social wellbeing and community cohesion associated with sharing a meal.

Shay Dempsey

I've worked for FareShare Midlands as Food Supply manager now for approx two and a half years - Prior to joining FSM – I worked in various production/operations roles in FMCG companies in the food industry producing chilled, frozen and ambient goods across many different food categories. During this time I became all too aware of the level of surplus being generated, but was also frustrated by the lack of outlets for it, and the legal and technical challenges that existed to allow us to make it happen. FareShare, the Food Industry and Retail has worked hard to break down those barriers – it's my job to find surplus food, and be the conduit between surplus food and the charity members at no cost to food partners and turn an environmental problem into a social solution.

Simon Welham

Dr Simon Welham is an Assistant Professor in Nutritional Science in the School of Biosciences at the University of Nottingham. His research includes investigating the prevalence and severity of food insecurity in the UK (United Kingdom) and understanding the impact of food insecurity and dietary change on health outcomes. Simon's further research interests include investigating exposure to maternal undernutrition in early life and exploring the impact on offspring disease and lifelong health.

Sophie Aoun

Project Coordinator at The Hornbeam Centre, a community organisation based in Walthamstow working on projects that support low cost & low impact living.

Stephane Henry

Stephanie Henry is the Bassetlaw Food Insecurity Coordinator and Point of View Project Manager for BCVS. She has been supporting social eating and surplus food projects across her District and leads a network of over 200 people and organisations to champion local food sustainability.

Sue O'Neil-Berest

Food Education Manager, Cyrenians, Edinburgh

Vic Borrill

Vic has been Director of the Brighton & Hove Food Partnership since 2008. This not-for-profit organisation takes a place-based approach to healthy, sustainable and fair food. The Food Partnerships runs practical projects such as community composting, community gardens and a social enterprise cookery school. It also supports networks of volunteer led community food projects including a surplus food network, emergency food network and green wellbeing alliance. BHFP works at a local level to influence policy and campaign for change. Vic finds inspiration from seeing time and again the ways in which the Food Partnership approach of putting food at the centre of decision making has a positive impact on health, wellbeing, the climate and community cohesion.

Wendy Eades

Wendy is a Research and Evaluation Officer for Law for Life, a national legal charity that provides legal advice guides online for anyone seeking access to justice on housing rights, benefits and family law, particularly those on low incomes. She is based in Coventry and is involved in the Coventry Food Network and the Coventry Inclusion Forum.

She has also worked as a Community Development Officer in children's centres in Coventry, helping parents on benefits and low incomes when she first became interested in food insecurity. Her interest in social justice led to a PhD in Law at Warwick University, researching the impact of welfare reform on the daily lives of vulnerable individuals living in Coventry and how it affected their human rights.

