



Finalist's case study



City College Peterborough Enterprise CommUNITY Meet & Eat



Profile

- Adult Education
- 1,546 students
- 240 staff
- Enterprise

About the project

Social dining experience run by City College Peterborough, where we host a monthly social dining experience at our campus & across the wider Peterborough community, and areas of deprivation. We truly believe that the simple act of sharing a meal and eating together is a great way to make new friends and build on our already vibrant society. We offer a low cost 3 course meal (£2.50) to help bring people together from across Peterborough, including the socially isolated utilising surplus food.

Project partners

Fareshare, Food For Naught, Foodcloud, Riverford Farm.

The results

The problem

It is a widely known fact that being socially isolated is equivalent to smoking 15 cigarettes per day, so, through this initiative our aim is to attract the socially isolated and the JAM families. Partnering with various stakeholders through this initiative to empower and enable these vulnerable groups to maximise their health and wellbeing.

We have linked in with public health, boots opticians, troubled families, the National Literacy Trust to contribute in providing the right level of information and support. This project is part of the community strategy of the local authority to support the growth of adaptable, sustainable communities.



The approach

City College Peterborough, as part of our charitable arm buy into **FareShare** who are a charity that collects surplus foods from supermarkets and redistributes across the country. This food is perfect in every way but it becomes surplus for various, simple reasons such as broken packaging or often because of supermarkets over ordering. We never know what an order will look like, therefore we have a **'ready steady cook approach'**, together with our small team of volunteers and using the City College facilities we create a 3-course meal. We utilise most of this food through our subsidised Coffee Shop and school meals and re-donate food not used or used for CommUNITY Meet & Eat to other partners including our community hubs and recent community fridge projects.

We charge £2.50 to those who can or would like to pay. We also collect surplus food from Tesco and various local businesses including a local organic farm. Any store cupboard ingredients are from the takings if necessary.

We also have a **'pay it forward' and volunteer options** for those who wish to give and offer support to the lesser fortunate in our society. The volunteers are offered Food Safety Hygiene and various other courses through the College.

Our goals

- Reducing Social Isolation,
- Reducing food waste,
- Intergenerational integration,
- Improve awareness of wellbeing
- Assisted to reduce food poverty
- Supported community cohesion
- Assisted in upskilling the community
- Provided wrap around services – such as the National Literacy Trust and Public Health

Obstacles and solutions

Increase attendance	More advertising and promotion
Sustainability	Increase numbers of volunteers.
Cohesion	Needs to become community lead for each area.



Performance and results

We have;

- We have created 3 Community Hubs
- Fed over 1400 people at social dining events across the City since December 2016
- Successfully signposted individuals.
- Offered volunteering experience opportunities.
- Offered free training to individuals.
- Working collaboratively with Stakeholders.

CO2 savings

[If applicable, please insert your CO2 savings. Delete if not applicable. *Overall tonnes of CO2 saved using the DEFRA/DECC conversion factors. <http://www.ukconversionfactorscarbonsmart.co.uk/>. **if your initiative does not have any carbon savings please leave this area blank. If your initiative is a long-term project then please state over how many years.]

Please record the **annual** carbon savings* you have/will achieve with your initiative**.

CO2t savings 2016/2017:	29.3 tonnes actual
CO2t savings 2017/2018:	35.4 – 52.80 tonnes estimated
CO2t savings over the life cycle of the project:	35.4 – 52.80 tonnes (min) estimated per year

The future

Lessons learned:

The main objective here will be to source volunteers at an earlier stage.

Top 3 learnings from implementing your project

- 1 - Start off small, our project has steadily expanded to new locations since being implemented.
- 2 – Set realistic targets, remember it takes time and dedication for a project to become successful.
- 3 – Pick the right advertising channels for your event, word of mouth and being friendly is essential to the success of these event's.



Green Gown
Awards 2017



Dissemination
supported by:

hefce
HIGHER EDUCATION
FUNDING COUNCIL
FOR ENGLAND



Finalist's case study



Sharing your project

We create a regular updated jpeg and flyer. We promote on social media which is shared with our partners who, in turn, promote through their various social media platforms etc. Our flyers are also taken around the City and displayed in the Town Hall, Doctors surgeries, dentists, community center's, local shops, churches and businesses and showing details of event dates and areas. We have had some free promotion on local community radio stations.

What has it meant to your institution to be a Green Gown Award finalist?

The College would be honored to receive a Green Gown Award as it recognises the importance of our hard work and the impact our project has had on the Peterborough community and toward saving the planet and reducing food poverty.

Further information

eat@citycollegepeterborough.ac.uk

<https://www.facebook.com/CityCollegePeterborough/>

<https://twitter.com/CCPboro>

<http://www.citycollegepeterborough.ac.uk/>