



FOOD FOR THOUGHT: Cambridge Sustainable Food group members. From left, Sam Dyer, Duncan Catchpole, Bev Sedley, Giulia Nicolini, Ann Mitchell, Kevin Keohane and Zoe Loughlin

Sustainable food is a hot topic

WAYS of making Cambridge more sustainable with its food was the order of the day yesterday as a new campaign continues to gather pace.

Local restaurants, cafes and food retailers were among those in attendance at Christ's College to find out more about the Cambridge sustainable food pledge.

The event featured a whole host of activities such as expert talks about the pledge, as well as environmental sustainability, food fairness, health and food waste.

Bev Sedley, chairman of

Cambridge Sustainable Food, the organisation overseeing the pledge, said: "This event will demonstrate why the new Cambridge Sustainable Food Pledge will be an important tool for local businesses in raising customer awareness about the quality of the food being offered and to promote the ethical position taken by the business – we would very much like to work in partnership with food businesses to make Cambridge a sustainable food city."

Cambridge Sustainable Food (CSF) is a network of

individuals and organisations that support local sustainable food. There are more than 60 member organisations, including Cambridge City Council, Anglia Ruskin University catering department, colleges, schools, businesses and community groups.

CSF, which has produced a Cambridge Sustainable Food Charter summarising its aims, is a member of the national Sustainable Food Cities Network and is working towards achieving a bronze sustainable food city award.