

# beyond the **parmo**

The changing face of food culture in Middlesbrough

Middlesbrough Food Summit, 15<sup>th</sup> November 2017  
Teesside University Students' Union

## Workshop and round table discussions

There will be four workshops running simultaneously on the four themes of the Middlesbrough Food Partnership. Each workshop will have a short presentation on a local case study, then round table discussions will be chaired by the people that are delivering this best practice allowing participants to explore related issues and the key learning points.

The same four workshops will then be delivered again, allowing delegates to participate in another.

Workshop times – 12.10pm and 2.10pm

**Workshop One:** Growing, producing and buying food - encouraging sustainable food production and procurement

How Growing Middlesbrough is supporting and helping shift food procurement to local and independent producers, and the wider benefits this is bringing.

**Workshop two:** Preparing, cooking and serving – helping businesses and settings to provide healthy food choices

How Middlesbrough College are integrating local and healthy food into their catering services, and how Middlesbrough Council Public Health and Public Protection are embedding local and sustainable food throughout their practices.

**Workshop three:** Cooking and eating – supporting residents to make healthy and sustainable food choices

How Middlesbrough is tackling food insecurity head on, and how colleagues in Preston are getting local and sustainable food into areas of economic deprivation.

**Workshop four:** Reducing food waste – Reducing food related waste and food packaging

How Warrens Group (event sponsor) are transforming food waste within Middlesbrough schools and local businesses and the significant benefits this is bringing. But then examples of how avoidable food waste is being used for public consumption.

