

IPSWICH

A charity supporting young people not in employment or education is integrating cooking courses into their existing training programme. These courses will incorporate surplus produce where possible, and participants will receive accredited food safety, hygiene, and allergen training valid for up to three years. They will also have the opportunity to apply their skills through hands-on work experience at the charity's café.

A charity has received funding to enhance its services by offering budgeting courses and cooking resources, making infrastructure improvements, including additional storage for surplus food—expanding capacity by 20 households per week—and implementing an online booking system to reduce queues and improve the user experience.

Another organisation has successfully secured partial funding towards trialing the impact of income maximisation support at the point of contact in top-up shops and community food projects.

An organisation is using the fund to run a pilot that will inform the development of a permanent community cafe.

A charity has received funding to address growing food insecurity, especially among families reliant on free school meals. Their new frozen food initiative responds to customer demand, offering convenient, healthy meal options to ease the burden on local families. The food will be prepared using surplus produce from [FareShare](#).

A community center is improving its space with chairs to cater to elderly clients and young mothers, new tables to minimise health and safety risks, and a small fridge to improve efficiency and offer more chilled food.

An organisation has received funding to run a collaborative project alongside a top-up shop. Volunteers from both organisations will work together to host a series of activities and events designed to engage new individuals and families in knowledge and skills-sharing around growing and gardening, cooking, and food culture.

BABERGH AND MID SUFFOLK

Below are some examples of successful applications to both the Sustainable Communities Food Fund and the Food Security Fund.

A community fridge in Mid Suffolk is partnering with a local food growing organisation to offer access to land and weekly drop-in sessions at their community allotment. Their aim is to produce nutritious, fresh food for the community shelf and fridge to support those in need and reduce food waste. Additionally, the project will include workshops on *seed saving* and *growing your own herbal teas*.

A cookery school business in Mid Suffolk is expanding its offer to run a series of Field to Fork experiences for local high school students. This will involve a farm tour highlighting their sustainable farming techniques and a cooking session in the school kitchen using produce from the farm.

An organic vegetable farm is running workshops to engage underrepresented groups, particularly BPOC communities, with meaningful experiences on British farmland. They hope to empower and inspire participants by providing opportunities to engage with rural landscapes and sustainable agriculture. The funding covered a borehole and composting toilet, to enable water access and hosting capabilities on the land. They have used match funding with the Rural Prosperity Fund to reach their total project costs.

A community bakery is delivering a series of hands-on bread making workshops to teach people how to use cupboard staples, focussing on reducing food waste. The project will offer both free and paid spaces in each bread class, to enable those on lower incomes to access this food education.

Other successful applications include:

- New shelving units to securely display food items at a local church porch bring-and-share pantry.
- New laptops and software to assist community pantry activities.
- Accessible gardening tools for those with disabilities to engage in food growing activities at a local charity.

WEST SUFFOLK

An organisation providing support for vulnerable people received funding to continue their cooking activities, with a new approach. Attendees will learn to cook safely using an air fryer, whilst also learning about healthy foods and where their food comes from. The course will include a trip to a local farm to learn about growing food, along with activities to plant and grow their own food from seed. Attendees will also have the opportunity to achieve a qualification in horticulture or food safety.

A food bank received funding to run air fryer courses, to support people to cook with items that they might typically receive in a food bank parcel. This will support people to be more creative with the food they have and avoid food waste, whilst also learning to create more healthy meals.

A community group received funding for their 'Big Community Grow' project. This will see the development of an allotment buddy scheme with community coffee mornings to talk about successes and challenges in their allotments. There will also be a project website developed where knowledge, skills, and top tips are shared. The project will culminate with a harvest festival to celebrate participants achievements.

A farming CIC has received funding to create a community growing space. Participants will create growing beds, plant crops and harvest these, learning skills that they can then use to grow their own produce at home. The project also includes family workshops for parents and children to grow, harvest and cook food together

A food bank has received funding for their Welcome Spaces Initiative, which provides a daily space where clients can receive wider support The project also welcomes residents who do not need food parcels, offering early support to help prevent crisis and build community resilience.

A local pantry received funding for additional fridges and freezers to enable them to prolong the shelf life of some of the products they receive and so help to reduce their food waste.

A project supporting people with brain injuries has received funding to set up a new allotment project in Bury, supporting people to grow their own vegetables and then use these as part of meals cooked using air fryers.

EAST SUFFOLK

An organisation in East Suffolk has linked together with the local Food Project (Fridge), organic farms and allotment. They will run a cooking course for families and one-off sessions for adults experiencing isolation. The community food leader will help the families to eat more healthily and support families to feel empowered to continue eating better after the lessons have ended.

An organisation who already has a community hub, community fridge, and provides a winter hot meal service has been funded to offer cooking lessons to the community. These lessons will help upskill people to make food go further and batch cook nutritious meals on a budget. Families supported will be contacted after the sessions to see how they are getting on and whether they are continuing to eat in a healthy and cost-effective way.

Another project is extending the role of an existing Project Leader to continue running their Food Project, with additional responsibility to co-ordinate the delivery of cooking classes delivered at a commercial kitchen. These classes will not only look at healthy eating, but also budgeting and help with social isolation. The Project Leader will also liaise with local food producers to improve supply, avoid wastage and improve logistics.