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Centre for Food Policy 1994-2016

Teaching, researching and
influencing food policy

Centre for Food Policy Acknowledgements

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Foreword by Professor Theo Farrell

Dean of the School of Arts and Social Sciences
City, University of London



I'm delighted to introduce this new report from the Centre for Food Policy.

The Centre has a proud, research-intensive history and has shown global intellectual leadership. It has given students a more holistic understanding of how food policy works and how it can be changed for the better.

It has always been an outward-looking Centre, contributing to and learning from live food policy debate and practice.

This is a new moment for the Centre – Tim Lang has stepped back and we've made the exciting appointment of Corinna Hawkes as our new Director. Professor Hawkes brings to the role extensive and deep experience of working within international agencies, governments, NGOs, and at the interface of academia and the world of practice, on food systems policies.

Currently, she co-chairs the Independent Expert Group of the Global Nutrition Report, and sits on the EAT-Lancet Commission on Healthy Diets from Sustainable Food Systems, the Lancet Commission on Obesity, and the International Panel of Experts on Sustainable Food Systems (IPES-Food).

We're delighted to have such a dynamic and experienced colleague take the helm, and build on Tim's great leadership of the Centre for Food Policy.

It's also a momentous time for City, with our accession to the University of London. City is now ranked in the top 20 of UK universities (18th in *the Guardian* University Guide 2017), and in the top 4% of universities in the world (Times Higher Education World University Rankings 2016). Our growing success is underpinned by ever-greater research. According to the 2014 Research Excellence Framework exercise, 40% of research at City is now internationally excellent or world leading.

Our mission in the School of Arts and Social Sciences is to continue this success, to provide innovative and inspiring teaching, to support curiosity-driven and policy-orientated scholarship, and to create more opportunities for interdisciplinary research.

Most importantly, we want to produce research that advances human wellbeing and has a positive impact on our world. In this respect, the Centre for Food Policy exemplifies the very best of social sciences at City.

Professor Theo Farrell
Dean, School of Arts and Social Sciences

Introduction by Professor Corinna Hawkes

Director, Centre for Food Policy

Food policy matters, because food affects everyone

Think about it. The food growing in the fields, the food on our shelves, the food on our plates. The food being processed and changed. Food policy affects the people whose jobs are based on growing, moving, processing, buying and selling food.

Food policy affects the environment. It affects (and is affected by) economics, health and culture. Food policy determines who eats what, when, why, where and how.

Food policy spans a complex web of institutions, infrastructure, people and processes. It's subject to the influences and interests of countless parties – all of whom compete to have a say in the policies that govern the growing, storing, packing, processing, distribution, consumption and disposal of food, from farm to fork.

That's a lot of policy. But food policy is also concerned with absence of policy. What governments don't do, whether by design or neglect, is as much a policy as a specific action is.

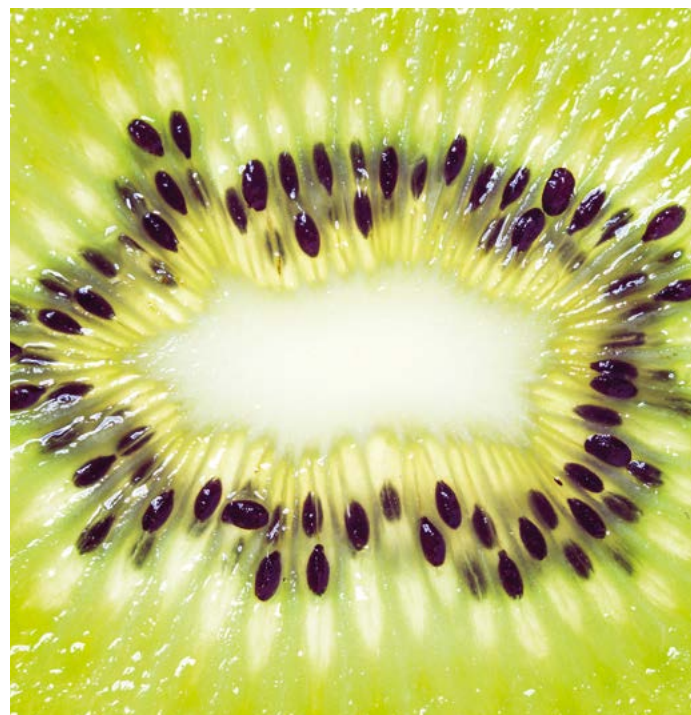
Good food policy is needed to address the multitude of food challenges – globally, nationally and locally. For food to be the business and pleasure it should be, it needs the right kind of food policy.

In the past, going back many decades, food policy was practised almost as if agriculture was the only aspect of the food system that needed managing. Preventing hunger often involved policies that aimed to square up the uneasy balance between supply and demand. Then other concerns came into play, notably sustainability.

Policy making now needs to address a broader set of goals. Health and nutrition have risen even more prominently to the fore. Policy has to cope with the world's difficult mix of both under and over consumption. In the modern food system, many have too much and others too little – many earn billions, and others a pittance. The food system is often a place of conflict. The job of policy is to find the balance, and to come to a judgment about whose interests to serve, and how.

The Centre for Food Policy has been central to a more progressive understanding of what food policy really is, what it involves and what it could do. When it was founded (initially at Thames Valley University) in 1994, it was the one and only place arguing that this deeper, broader understanding of food policy was needed to address the problems of the food system.

The Centre was founded by Professor Tim Lang. An activist, farmer and thinker, his penchant for thinking deeply and broadly about food system policies was a hallmark of the Centre's work from day one.



Professor Lang used this thinking to engage two colleagues early on, David Barling and Martin Caraher. Together, they established a Centre with a thriving intellectual base, a multitude of exciting research projects, a unique Masters and an 'activist' approach in the best sense of the word – the desire to direct scholarship and teaching towards improving people's lives.

In 2016, Tim Lang stepped back from leading the Centre. This was one development of many over 2015 and 2016 that has made it a hugely significant period, both for the Centre and for food policy as a whole:

- In 2015, the United Nations adopted the 17 Sustainable Development Goals – the series of aspirational goals countries have agreed on as a vision of global development, with food systems relevant to just about all of them.
- Countries around the world are paying increasing attention to a food systems approach, developing policies on sustainability and nutrition.
- We've seen an ever-increasing consolidation of global agribusiness and food industry but at the same time tremendous innovation and entrepreneurship in food systems at the local level and the proliferation of city-led initiatives to improve food systems, articulated in the Milan Urban Food Policy Pact in 2015.
- Britain voted to exit the European Union, with profound implications for food policy.

With these developments in mind, this report sets out what the Centre for Food Policy has done over the years to contribute to where food policy is now.

It traces the Centre's origins and its early mission to redefine food policy. It explains the Centre's mission to educate a new, more progressive, broader-thinking generation of food policy scholars and practitioners. It summarises the Centre's hugely diverse output of research. It lists the many ways the Centre has branched out and collaborated with people and organisations in numerous parts of the food policy landscape.

Above all, it shows how this unique Centre has equipped itself to take a lead in this new era of food policy, using the progressive, interdisciplinary approach it has championed from its very first day.

Professor Corinna Hawkes
Director, Centre for Food Policy



PART 1

Debating and defining a new food policy

Since 2002, the Centre for Food Policy at City, University of London has been in the forefront of the international renaissance of academic research, analysis and education in the food system. The main aim was to build a centre that asks critical questions about food policy, conducts academic research and offers top quality education.

Some key questions the Centre set out to explore were:

- What is modern food policy for?
- How is policy helping or hindering better food?
- What is the policy maker's role?

The Centre set out to produce a new generation of thoughtful, policy-literate graduates who'd be critical thinkers, asking reasoned questions and seeking to make sense of knowledge shared across different disciplines.

No single field of study has a dominant understanding of modern food policy. This needs collaboration, listening and learning. So the Centre wanted to add to live conversations on food policy.

From the start, the Centre's ethos was 'radical but reasonable' – radical, in the sense of getting to the roots of problems (radix being the Latin for root); and reasonable, in the spirit of academic, well-reasoned discussion and debate.

Origins of the idea

It was during the food policy debates of the 1980s and 90s that the idea of a Centre for Food Policy in an academic setting was born. Why a university? Simply to provide academic policy perspective and insights on discussions that had already begun but deserved critical and interdisciplinary attention.

In the 1950s and 60s, some journalists and scientists had started to question whether the industrialisation of food was undermining food quality. They also wondered whether the new age of food abundance in the West was being adequately responsive to consumerism and consumer rights.

In the 1970s, concerns about modern food's impact on health and environment began to surface showing that the post World War 2 attempts to raise output were not working effectively.

It was clear that food progress wasn't shared - there was still mass starvation in, for example, Biafra (1967-70), Bangladesh (1974) and Ethiopia (1983-85). This led to even trickier questions:

- Wasn't this what the post-war food policy institutions were created to fix?
- Why did it take a rock star (George Harrison organising the world's first 'rock concert with a cause') to get serious policy attention on Bangladesh?

In the 1980s, these strands of concern led to a flowering of fresh thinking among new civil society organisations as well as in food-concerned higher education establishments, whether they were researching nutrition, agriculture, food science or social science. This new generation of academics, civil society organisations and think tanks started debating the policy issues they'd inherited. They questioned whether post-war food policy had worked as well as expected, and whether it had paid enough attention to problems of over- or mal-consumption. Simply producing ever more food wasn't necessarily the answer.

During the years of Margaret Thatcher's government in the UK (1979-92) and President Reagan's in the USA (1981-89), a new generation of independent analysts and critics were asking questions across the spectrum of what became modern food policy.

These strands all contributed to a new food consciousness in the developed world, which accompanied but also questioned the assumption that the main food policy problems were about the developing world.



They debated a broad range of issues, from production to consumption, such as:

- What was the purpose and impact of the rising use of additives?
- Were pesticide residues dangerous?
- Did it matter that farm fertiliser use was allowing nitrates to seep into water systems?
- Why were farm animals being kept in such constrained and controlled environments?
- Did consumers know enough about their food to be able to make the informed choices economic theory said they should?
- How were changed eating patterns affecting people's risk of non-communicable diseases such as heart disease and strokes?

The new analysts and critics focused on what could be done about these problems, and asked questions about the policy processes involved.

During the late 1980s and early 1990s politics revolved mostly around the rise of market thinking. A good example of this was the 1987-94 process of bringing food and agriculture under the General Agreement on Tariffs and Trade – the system of world trading rules now organised through the World Trade Organization (WTO). For seven years, there were fierce debates about how to set the rules, what they should be and what countries would benefit. Would this institutional change resolve the problems creeping up the agenda?

What is a good food system? What is a good diet? What is the role of science in food and whom do scientists ultimately work for? What is food progress?

Some of these debates were very specific, but many were broad and philosophical:

- What is a good food system?
- What is a good diet?
- What is the role of science in food?
- Whom do scientists ultimately work for?
- What is food progress?

Meanwhile, in the developing world, 'Western' foods and tastes were arriving. And it became clear that the food policies of affluent OECD countries weren't necessarily the ones to aspire to with food safety exposés and scandals, like the breakout of BSE ('mad cow disease') in 1986. Academics in the environmental sciences suggested Western societies' cheap and plentiful food often came with the downside of significant environmental damage to soil, water, and biodiversity. Worries about food's role in climate change began to surface.

Public health data also strengthened the connection between diet and rising non-communicable diseases. The list of diseases with food connections grew to include not just strokes and heart disease but some cancers, and early signs of what has now become the overweight and obesity epidemic.

At the same time, social research highlighted sizeable pockets of a 'new' food poverty in the Western world, despite the general food affluence.

These critiques suggested it was time for a critical review of the mid-20th century food policy of maximising production to bring down prices and make food more affordable for all. Food policy needed to be about more than facilitating production. It meant analysing how food fitted into a web of interacting social forces and impacts. Food policy entailed a mix of social, industrial, economic, development and health policy considerations.

Developing the new approach to food policy

In 1973 Britain had joined Europe's Common Market (which became the European Union). This altered how taxpayers subsidised farmers, but not whether to support them. A quiet transition (arguably a revolution) had started in food production, processing, retailing and consumption across the West.

Shops were full, and consumers were spending less on food from their disposable incomes, allowing them to spend on other things. Supermarkets and the logistics sector were rapidly reshaping intra-food system dynamics. The forces shaping food were no longer simply on the land. There was now a vast, value-adding food chain between farmgate and consumers.

If policy makers wanted to tackle the problems associated with food – the new health, environmental and developmental challenges – they'd need new complex interventions and analyses. They'd also need different messages to the consuming public if they were to avoid the rise in costly diet-related ill-health.

This was easier to suggest than to deliver. The public was content with cheaper and more plentiful food, unaware of the health or environmental consequences of its new patterns of eating.

Competing interests and influences

Bodies like the UK's National Advisory Committee on Nutrition Education (NACNE) tried to educate consumers on healthy eating (1979-83) but its messages were met with fierce below-the-radar resistance from some sections of the food industry, particularly those wedded to adding fat, sugar and salt to processed foods.

A hard edge emerged in food politics. It became clear that the world of food policy wasn't immune to the influences of money and power, and that achieving sound policy in the public interest was not necessarily a simple matter of facts or evidence.



A quiet transition – arguably a revolution - in food production, processing, retailing and consumption was underway.

Across Europe and North America, discussions and arguments about this complex modern food world grew. Agricultural economics didn't have all the answers anymore. Public health advice on nutrition couldn't, on its own, tackle the social challenges of food. Environmental scientists added increasingly strong data about food's negative externalities.

The whole debate needed an inter-disciplinary approach, linking natural and social sciences. The new food policy analysis would have to take note that decisions about food were being made in a more complex, multi-level, multi-sector, multi-national world of governance.

This was what the Centre for Food Policy set out to contribute to.

Setting the Centre's Goals

In the 1980s and 1990s, Tim Lang, the Centre's founding Director, had been closely involved in this renaissance of food policy debate, working with people in think-tanks, civil society and higher education in the UK, Europe and the rest of the world.

People encouraged him to set up an academic Centre specialising in food policy. When he urged others to do it, they said 'you do it'. So the goals for the Centre crystallised as to:



**Redefine
food policy**



**Help public discussion
of food policy**



**Start high-level academic
education in food policy**

Redefine food policy

The old 'top-down' approach to food policy saw it purely as something that Governments did. In contrast, the Centre set out to explore a broader, more holistic academic approach – one that covered the whole system and acknowledged the vast range of different problems and competing demands. It saw that the field of food policy was messy and full of conflict, but aspired to pursue and debate the public good.

Help public discussion of food policy

A hitherto dominant view was that the food choices made by the public were simply up to them. By contrast, the Centre set out to consider how choice was shaped, and how power relations affect food outcomes.

The Centre wanted to help public discussion about food policy, and in particular to work with the growing and vibrant sector of civil society organisations working on food policy. The Centre could be both a longer-term, academic partner for civil society and a promoter of public engagement.

Professor Lang knew this sector's many interests and areas of focus, having been Director of the London Food Commission, a Greater London Council funded think-tank, from 1984 to 1990. He'd been a founding member of the National Food Alliance and the Sustainable Food and Environment (SAFE) Alliance (two bodies that later merged to become Sustain: the Alliance for Better Food and Farming) and the celebrity food campaign, Parents for Safe Food. He'd also worked internationally with consumer and food movements, as well as engaging with politicians who were beginning to address food policy.

Start high-level academic education in food policy

Since the emerging thinking about food policy drew upon different disciplines and bodies of knowledge, it made sense to pitch the Centre's educational offer at the post-graduate level. The Centre decided to create its unique MSc and PhD programmes.

The Role and Functions of the Centre

This illustration shows how the Centre came to think of itself. A university review of the Centre in the mid 2000s agreed that it was emerging as both an academic institution and as a 'hub' and port of call for wider society.



Assembling the centre's first team

The Centre formally started at Thames Valley University in 1994 with Tim Lang's appointment to a Professorship in Food Policy.

The funding came from the Baring Foundation – a City of London private philanthropic trust, linked to Barings Bank (founded in 1762). The Baring Foundation funded rare academic posts and, after an interview between Tim Lang and Lord Ashburton, it promised three years' funding for a new Professorship in Food Policy.

Shortly after Professor Lang took up the post, a fraudulent trader bankrupted the 232-year-old merchant Bank. But the Foundation honoured its commitment, for which the Centre remains most grateful.

Within two years, with support from the university, Professor Lang had the Centre's first team in place:

Martin Caraher was already working elsewhere at Thames Valley. He was an environmental health specialist who had moved into public health and health promotion.

David Barling also moved from another post in Thames Valley. He was a political scientist researching environmental policy and the regulation of biotechnology in agriculture and food.

Michael Heasman became the Centre's first research fellow, working on a three-year study of food skills and employment in West London. He was a journalist and social scientist with a PhD from a short-lived food policy unit at Bradford University.

In 2002, the Centre and its three staff moved to City, after an amicable negotiation between the respective Deans. The motive for moving was to build the Masters and PhD programmes and to participate more effectively in international research. Thames Valley management and colleagues were very supportive of the move.

For extra support, the Centre gradually appointed several Honorary Research Fellows, who visited, advised and conducted joint research. These were: Rachel Carey (University of Melbourne), Charlie Clutterbuck (environmental consultant, UK), John Coveney (Flinders University, Australia), Jane Dixon (Australian National University), Corinna Hawkes (who became Centre Director in 2016), Mark Lawrence (Deakin University, Australia), and Geof Rayner (public health policy consultant, UK).





PART 2

Educating future leaders

An interdisciplinary approach – the world's first Masters in Food Policy

The Centre for Food Policy established the first ever Masters in Food Policy in 1998. While there are now a small number of related Masters around the world, it remains unique.

The ultimate aim of the Masters was to educate the next generation of food policy makers and influencers. It was deliberately set up to allow for people who were working; many students already worked in the food world and studied part-time or through distance learning. More and more though, it attracted full-time students.

The Masters course aimed to allow students to step back – to think more broadly, critically and analytically about how food policy can improve the global food system. It looked (and still does) at how food policy has been used historically to address problems related to power, culture and governance, and how food policy can address food systems problems from the local to global scale.

Barling, Caraher and Lang designed the course to be interdisciplinary, drawing on social sciences – such as sociology, political science, economics, anthropology, psychology, cultural studies – and sciences, notably health, nutrition, epidemiology and environmental studies. For years, it has attracted students who are deeply interested in food matters, who want to make a difference and learn to challenge their own assumptions.

In 2010-12, the university funded a two-year experiment with a Food and Nutrition Policy optional route led by Dr Helen Crawley, and with Dr David Buffin running the Masters. But for the majority of its life, the MSc has been organised around five modules:

FPM001: Food & Public Policy considers what is meant by food policy – its themes, history and institutions. It gives an overview of food policy development.

FPM002: Political Economy of Food reviews the power dynamics in food policy at international, regional, national and local levels.

FPM003: Food Culture and Society explores social and cultural factors in food policy – its class dynamics, the meaning of food, and how social roles shape choices.

FPM004: Food, Public Health and Environment considers whether policy makers can integrate data and knowledge about food's impact on health and environment. It introduces methods of critical multi-criteria analysis.

FPM005: Dissertation and research methods gives students the chance to conduct an original piece of research into a topic of their choice, under a lecturer's supervision.

Each year since 2005, the Worshipful Company of Cooks has given a generous prize to the top MSc Dissertation and the Worshipful Company of Farmers gives another generous prize to the top agriculture-related Dissertation.

Staff who teach the Masters also teach in other courses across City, including BSc Sociology, BSc Nursing, MSc Behavioural Economics, MSc Health Policy, MSc Health Psychology and Research Workshops for all Masters Programmes in the Department of Sociology.

Our students and alumni

Over nearly two decades, both the Centre's post-graduate programmes (MSc and PhD) attracted students from across the world, as well as the UK and Europe. Students join the course for various reasons. Some want to change career direction or build professional skills. Some just want to reflect and re-evaluate. Some want to inject specialist food knowledge into their existing work. Others want to extend their academic horizons.

Our Masters students come from diverse backgrounds and bring a range of experience to the programme. Most have undergraduate degrees, in subjects ranging from geography to Russian literature, and some have already done Masters degrees in other areas.

We've had all kinds of students, from artisanal bakers to staff from government ministries, from policy think-tanks to civil society organisations, from research administration to nutrition

or environmental science. This range makes each cohort vital and intellectually challenging.

Once graduated, they go on to work in a wide variety of jobs and sectors. There are Food Policy *alumni* at the World Health Organisation, the Food & Agriculture Organization of the United Nations, the World Bank, the US Senate, the UK Government and the European Commission. They work for some of the biggest multinational food companies in the world, or at local food projects and civil society organisations, such as Sustain: the Alliance for Better Food and Farming, Consumers International, Friends of the Earth and Action on Sugar. Some run their own food businesses, including micro-entrepreneurs, and at least two run cooking schools. There are five Centre graduates running restaurants around the world. One *alumna* lectures in home economics in Sligo and sits on the Healthy Ireland Council; another works on an obesity programme in British Columbia. They're united by the fact that, as one of them said, "once you've studied food policy, you see it everywhere."

Here are some of their stories on the Masters course and their careers afterwards:



Amanda McCloat (2009)

Head of Home Economics, St Angela's College, Sligo, Ireland

Amanda's first degree was in home economics. In Ireland, home economists have been important advocates for healthy and sustainable food practices.

She completed her MSc in Food Policy by distance learning, which allowed her to keep her teaching job in Ireland – by now she was lecturing at St Angela's College in Sligo. It was an enjoyable experience and she was impressed by the quality of support and materials for distance students. More importantly, she felt that what she was learning was empowering not just her but her students as well.

The Minister of Health has recently appointed Amanda to the first ever Healthy Ireland Council, a voluntary panel that advises the minister on various aspects of public health. In 2014, she re-enrolled at City to start a PhD in food policy.



Andrew Whitley (2007)

Bread maker, teacher and campaigner, West Linton, Scotland

A former BBC journalist who set up the Village Bakery in Melmerby, Andrew was already a 'covert campaigner' for nutritious, environmentally-friendly bread when he began the Masters. He found a name for his views in the Centre's 'ecological public health' approach. The course broadened his thinking, and it was interesting to connect his experience of running a business (and supplying supermarkets) with the theoretical and empirical literature.

Andrew wrote his dissertation and book (*Bread Matters*) simultaneously, and then co-founded (with Sustain) the Real Bread Campaign. He now teaches bread making in the Scottish Borders. He still campaigns, and has launched a new platform, Scotland the Bread, to demonstrate, from field to oven, how nutritious grains can be grown using low-impact methods and turned into delicious, healthy bread by fulfilled bakers.



Anna Sanders (2012)

Deputy Director, Civil Service Talent, Cabinet Office, London, England

Anna had the unusual experience of doing the Masters part-time while working as a food policy official at Defra. There, her career spanned some significant policy developments, including the Labour Government's cross-cutting strategy *Food 2030*, and the *Green Food Project*. She says the course deepened her understanding of the issues, and gave her a useful forum for testing and discussing ideas.

In 2012 she moved to the Cabinet Office to work on Civil Service Reform. However, she maintains her interest in food policy, and spent two years as a voluntary adviser to the People's Supermarket, the London local food co-op. She continues to argue that food policy needs to be taken seriously across many sectors, especially since the UK voted to leave the EU.



Åsa Giertz (2012)

**Senior Agriculture Economist,
Food and Agriculture Global Practice,
World Bank, New York, USA**

Åsa's first Masters, from Stockholm, was in economics. Her interest in food emerged later when she worked in Rome for the Food and Agriculture Organisation and then in Washington DC, where she focused on agriculture at the World Bank.

Åsa took the Masters because she wanted to become a better technical expert in her field. The course helped her to think more broadly and gave her arguments a more secure academic foundation. In particular, it showed her the extent to which agriculture is inextricably connected to diet in one direction and the environment in another.

She constantly uses what she learned. She recently wrote a chapter on food and agriculture for a World Bank report on Southeast Asia, in which the focus (on changing lifestyles and food demand) was shaped by her studies at City.



Ingrid Keller (2006)

**Policy officer for chronic diseases, DG SANTE,
European Commission, Luxembourg**

Before she started the Masters course, Ingrid was working at the World Health Organisation in Geneva on its global strategy for diet, physical activity and health. Although she had a degree in nutrition and home economics, and a Masters in public health from her native Germany, she still felt her education hadn't really equipped her to understand policy.

Ingrid did the course part time, by distance learning. She says it filled in a lot of background, increased her understanding of how policy is made, and 'sharpened her eye' for reading it. She particularly enjoyed how her dissertation allowed her to put her own work into an academic context.

After the Masters, Ingrid went to work in Luxembourg for the European Commission, where she managed the Health Programme. Now, though, she is responsible for DG SANTE's work on chronic diseases, where her understanding of food policy is once again essential.



Caroline O'Leary (2011)

**Scientific and Regulatory Affairs
Specialist, PepsiCo, Cork, Ireland**

Caroline's first degree, in hotel and catering management, led to a job in hospitality, after which she spent four years in medical recruitment. But she had developed an interest in food policy and wanted a career change.

She came to London to do the course full-time, and having expected to be interested in nutrition, became fascinated by the regulatory aspects of policy. She then spent three years at Nabim, the millers' trade association.

When she went back to her native Cork, she got a job with PepsiCo, whose multinational scale provides fertile ground for a regulatory specialist. Caroline now helps to ensure all PepsiCo's products meet changing regulatory requirements wherever they're sold, as well as scanning the horizon for policy developments that might affect the company.



Jamie Sadler (2015)

**Managing Director, Food Nation,
Newcastle upon Tyne, England**

Jamie took the Masters course after his first degree in nutrition, partly for personal development but mainly to help strengthen Food Nation, the social enterprise he had set up in Newcastle. Food Nation tackles diet-related ill health by providing cooking lessons and food education, at its own cooking school and in community settings.

Jamie did the Masters by distance learning. He says it helped him to see food issues in a completely different light, and showed how he and his team could have an impact on policy as well as on the streets of Byker. Two years later, Food Nation has helped Newcastle City Council write its first Food Plan.

Meanwhile Food Nation has opened a takeaway restaurant that will demonstrate how this much-maligned sector can be sustainable, as well as generating some income for the project.



Georgia Machell (2009)

**Research and Evaluation Officer, National
WIC Association, Washington DC, USA**

Georgia had no intention of staying in academia. With a first degree in American studies from Manchester, she went to Chicago to work for a non-profit helping homeless people. Realising that many of their problems were diet-related, she decided to study food policy at City, to see if these problems could be solved 'upstream'.

She found it very challenging, 'in a good way'. One of the things she most enjoyed was the diversity of the other students – "it's unusual to be able to discuss food policy in a group with both hardcore vegans and people who work for multinationals".

After the Masters she worked as a research assistant at City for two years then stayed on to do a PhD. She now works in Washington DC for the National WIC Association, supporting the US federal nutrition support scheme for pregnant women and young children.



Jorunn Sofie Randby (2005)

**Senior adviser, Norwegian Directorate of
Health, Oslo, Norway**

Sofie couldn't find a food policy course in Norway, so in 2004 she came to London and enrolled full-time.

The Masters opened her eyes to food culture and food politics. "I didn't realise food could be such a battleground," she recalls. Back in Oslo, she did another Masters, in public health nutrition, then she got an internship followed by a staff job at the World Health Organisation in Geneva, working with the Expert Group on Food Marketing to Children (chaired by Corinna Hawkes). In 2011, she started her current position in Oslo.

Sofie has recently begun a PhD that will study Norwegian schools' implementation of food policies. She says her time at the Centre taught her a way of thinking that now serves as a 'screen' through which she filters information about food, health and policy.



Megan Mitrevski Dale (2010)

Associate Director, Corporate Responsibility and Sustainability Communications, Coca-Cola European Partners, London, England

With a degree in international business and marketing, Megan was working in the UK for the business consultancy Deloitte when she realised she wanted a more fulfilling career. Food interested her, and a friend told her about the Masters course.

She studied part-time, while working, and wrote her dissertation on the difference between US and UK policy approaches to a sugar tax. In her current role, she's responsible for Coca-Cola European Partners' corporate sustainability report.

Megan says the main thing the course gave her was a solid background on the drivers of food policy. She has no doubt that this understanding has made her a more effective champion for sustainability inside business. She feels strongly that corporations are important actors for sustainability.



Nikita Gulhane (2005)

Proprietor, Spice Monkey, London, England

Nik didn't want to do a Masters – he already had one, in geology. But cooking was his passion, and by now he was working as a journalist on Radio 4's Food Programme. He was looking for a short course on food politics, but having been invited to sit in on one of Tim's seminars on the Masters, he was hooked.

The course was stimulating, but more than that, "once you've done food policy," he says, "you see food policy everywhere". Afterwards he returned to journalism and set up Spice Monkey, which from the outset was not just a cookery school but also a forum for discussion of food policy.

One of the things he valued most was the course's relevance. Topics he studied when they were bubbling under the surface are now part of everyday discourse.



Noelle Virtue (2005)

Regional Coordinator, BC Recreation and Parks Association, Canada

With a degree in biology from Canada, Noelle was working as a scientific officer at the Food Standards Agency in London when she discovered that food was her real interest. She took the Masters full time while still working. Halfway through, she moved to the Women's Institute, where she remained, leading campaigns on a range of food issues, until 2009.

Back in British Columbia, she got a job at the BC Healthy Living Alliance, advocating against childhood obesity. In her current job, she manages the MEND Programme (Mind, Exercise, Nutrition, Do it!), an international childhood obesity intervention.

Noelle says the Masters changed her career path. The course's subjects felt very topical, and she still values being kept up to date on policy by the emails the Centre circulates.



Pam Brunton (2007)

Chef and co-owner, Inver restaurant, Argyll, Scotland

Pam abandoned her philosophy degree at Edinburgh to get a kitchen job, then rose through the ranks of chefdom, collecting experience at a range of restaurants with Michelin stars, including Restaurant Tom Aikens and the Greenhouse in Mayfair.

She persuaded David Barling to admit her to the Masters despite her lack of a Bachelors degree. She did the course full-time, while working part-time as a cheesemonger at Neal's Yard in Covent Garden. Afterwards, she worked at the food charity Sustain, and then her urge to cook returned. In 2015, she and her partner opened Inver, on the shores of Loch Fyne.

She says the biggest thing the course gave her was confidence. Theory and experience blended to become "part of who I am". It all informs how she now runs her kitchen.



Tina May (2007)

Senior Director of Sustainability, Land O'Lakes, Minnesota, USA

When Tina started the Masters, she had just quit a job she loved as an international grain trader. She was interested in 'what made the markets move', which led her to food policy. She got a job in Washington DC with a non-profit, the Sustainable Agriculture Coalition, but quickly realised that to do any kind of policy work, she needed a Masters.

She came to London, took the course full-time, and describes it as the best year of her life. She was soon offered a job back in Washington, helping to draft the 2008 US Farm Bill. She then spent 10 years working on successive farm bills, either in the Senate or as a presidential appointee.

She has recently moved to Minnesota to take up a newly created position at Land O'Lakes, a major US farmer-owned agribusiness. There, her simple ambition is to persuade its members to farm more sustainably.



Tom Beeston (2007)

Chief Executive, Rare Breeds Survival Trust, Kenilworth, England

Tom attended Harper Adams Agricultural College then spent 10 years working in the commercial food sector while taking holidays in Italy, where the 'slow food' movement was coming to life. Realising this was the food world he wanted to work in, he set up Farm W5, a farm shop in West London – one of the first to specialise in mostly British, organic and artisan food.

After graduating from the Centre, he set up a food consultancy focused on catering, sustainability and British food. He also worked on the UK Government's PAS 2050 standard on product life-cycle greenhouse gas emissions. For the past three years, he's been with the Rare Breeds Survival Trust, championing Britain's traditional livestock.

He feels if he hadn't done the Masters, he wouldn't have had the same journey, "and it wouldn't have been as much fun".

Innovative Food Systems Teaching and Learning



Since 2015, the Centre for Food Policy has been host to another unique teaching programme, Innovative Food Systems Teaching and Learning (IFSTAL). IFSTAL is a collaborative project with a group of other institutions – the Universities of Oxford, Reading and Warwick; plus (through the Leverhulme Centre for Integrative Research on Agriculture and Health), the School of Oriental and African Studies, the London School of Hygiene and Tropical Medicine, and the Royal Veterinary College.

The Centre, with the above partners, was part of the consortium that won a £2.25m grant from the Higher Education Funding Council for England (HEFCE) to create the IFSTAL programme (2015-17).

IFSTAL is a teaching initiative where post-graduate students can come to learn about food systems. Like the Centre for Food Policy, IFSTAL recognises that no one discipline alone can solve the massive and growing problems facing global food systems. A three-year HEFCE-funded project, IFSTAL brings together the varied ideas and perspectives of post-graduate students working in food-related subjects across the south of England.

These PhD and Masters' students come from seven higher education institutions and many different areas of food research, from anthropology to zoology.

IFSTAL offers a bespoke online meeting place, as well as face-to-face events like lectures, workshops, away days and an annual summer school. Students share and critique one another's ideas, using critical food systems thinking to address challenges like food waste, antimicrobial resistance, malnutrition, food security, animal welfare and sustainability.

IFSTAL is voluntary, free to join and non-credit bearing. All postgraduate students from any discipline studying at the participating

institutions are welcome to join IFSTAL at any point in the academic year. It doesn't distract students from their home course. Instead, it builds on and enhances their learning and employability. They work not only with fellow students and leading academics, but also with a wide range of workplace organisations. From government departments to NGOs, supermarkets to international think tanks, food professionals are keen to work with IFSTAL students – sharing some of their organisations' real-life challenges.

During the first year, IFSTAL recruited over 300 students, many of whom are still involved as *alumni* to mentor future students, continue their own learning and meet possible future employers.

As the name suggests, IFSTAL is, first and foremost, about educational innovation. The project has overcome some bureaucratic barriers to inter-institutional working. One of the key achievements in the first year was creating an online platform that students and staff in the seven IFSTAL institutions could easily access and share.

IFSTAL has been able to use City's brilliant educational technologists from the Learning Enhancement and Development unit (along with colleagues from education departments from the other partner institutions) to help IFSTAL develop learning technologies for the project's cross-site aims. IFSTAL is experimenting with technologies that also feature in the Centre's Food Policy MSc and PhD programmes – webinars, chat rooms, lecture capture and social media.

See www.ifstal.ac.uk for further details on the IFSTAL programme

Year Two has already seen higher engagement from the students. In October 2016 a launch event for the new academic year included a four-way live link up of our sites. Students and staff from all the institutions communicated with each other in real time.



PART 3

Decades of food policy scholarship

A fresh understanding of food policy

When the Centre for Food Policy first opened in 1994, the team realised that the term ‘food policy’ needed a serious critical overhaul.

‘Food’ mostly meant nutrition or farm products. ‘Food policy’ mostly meant agricultural policy. ‘Food policy analysis’ often meant from an economics perspective only. And ‘food policy actors’ were often assumed to be government only.

From the very beginning, the Centre aimed to understand food policy as an integrated practice – an interdisciplinary field concerned with **the entire food system**. So the Centre’s scholarship began with redefining food policy.

A common theme was to analyse whether a better, integrated food policy was even possible. The Centre began mapping out what the food system is and how policy influences it. From its inception the Centre contributed studies, ideas and analysis on this vision of a new, integrated food policy.

Books

The Centre quickly started generating material for what became 11 books in 15 editions, offering overviews and nuanced micro-studies of specific issues. These books showed that food policy involves the whole food system and entities way beyond government.

Sustainable Diets: How ecological nutrition can transform consumption and the food system

Pamela Mason and Tim Lang (2017).

Abingdon: Routledge Earthscan ISBN: 978-0-415-74472-0

Food Poverty and Insecurity: International Food inequalities

Martin Caraher and John Coveney (2016).

Switzerland: Springer. ISBN: 978-3-319-23858-6

Ecological Public Health: reshaping the conditions for good health

Geof Rayner and Tim Lang (2012).

Abingdon: Routledge ISBN: 9781844078325

Avoiding Future Famines: Strengthening the Ecological Foundation of Food Security through Sustainable Food Systems

J. Alder, D. Barling, P. Dugan, H.R. Herren, H. Josupeit, T. Lang, U. Lele, C. McClenen, D. Murphy-Bokern, S. Scherr, R. Willmann and N. Uphoff (2012) Nairobi, Kenya: United Nations Environment Programme. ISBN: 9789280732610

Food Policy: Integrating Health, Environment & Society

Tim Lang, David Barling and Martin Caraher (2009).

Oxford: Oxford University Press. ISBN: 10: 019856788X

Ethical Traceability and Communicating Food

Christian Coff, David Barling, Michiel Korthals, and Thorkild Nielsen, eds. New York: Springer ISBN: 13: 9781402085239

Food Wars: the battle for mouths, minds and markets

Tim Lang and Michael Heasman (1st ed 2004).

London: Earthscan, October ISBN 1-85383--701-4 & 6 (2nd edition ISBN: 978-1-13-880262-9)

The Atlas of Food [winner of the André Simon Food Book of the Year award 2003]

Erik Millstone and Tim Lang, eds. (1st ed 2003). London: Earthscan (& New York: Penguin & Paris: Autrement) (2nd ed 2008 Earthscan & University of California Press) ISBN: 10: 0520276426

Lifespan Development in a Mixed Economy of Care

Martin Caraher (2000).

Philadelphia: W.B. Saunders Company. ISBN: 0443057362

Psychological Aspects of Caring in a Mixed Economy

Martin Caraher and Di Marks-Moran (1996).

Philadelphia: W.B. Saunders Company / Open Learning Foundation. ISBN: 10: 0415089336

The Unmanageable Consumer: Contemporary Consumption and its Fragmentation

Yiannis Gabriel and Tim Lang (1st ed 1995). London: Sage (2nd ed 2006 / 3rd edition 2015) ISBN: 9781446298527

Journal and magazine articles

Journals and magazines have always been an important way for the Centre to contribute to ongoing discourse on food policy.

Between them, Tim Lang, Martin Caraher and David Barling had over 200 different articles published between 1994 and 2016.

Research projects

The Centre has conducted research projects for a very broad range of organisations. Much of the Centre's research has been for important public bodies – in local and UK government, the EU and internationally.

Here are some of the organisations the Centre has conducted research projects for. For details of each specific study, see the list in part 5.

UK Government

- The Department for International Development
- The Department of Health
- The Social Exclusion Unit
- The Home Office
- The Food Standards Agency
- City & Hackney Authority
- Coventry City Council
- Preston City Council
- Tower Hamlets
- Haringey Local Authority
- The Ministry of Agriculture
- London Regional Office NHS
- The National Consumer Council
- Chief Scientist's Foresight Programme



Other Governments

- Australian Research Council
- Australian Commonwealth Scientific and Industrial Research Organisation (CSIRO)
- Nature and Food Quality (Netherlands)

Financial institutions

- The World Bank

European Union

- The European Training & Assessment Foundation
- The European Commission
- The European Parliament's Science & Technology Options Assessment

United Nations

- World Health Organization (Geneva HQ and Regional Office for Europe)
- United Nations Environment Programme

Public health associations

- French Society of Public Health
- Swedish National Institute of Public Health
- European Science Foundation
- Safefood (Ireland)

Charities and non-profits

- Greenpeace UK
- Soil Association UK
- Worshipful Company of Cooks
- Esmée Fairbairn Foundation
- Leverhulme Trust
- Friends of the Earth (England, Wales & N Ireland)
- HealthWay (Western Australia)
- Can Cook Liverpool

Think tanks

- Chatham House (Royal Institute of International Affairs)
- Demos

As well as contributing to books and journal articles, this research has been presented in numerous public forums and academic meetings.

Additional research staff

Many of the Centre's projects have involved additional research staff, including:

- Donna Simpson
- Annie Seeley
- Georgia Machell
- Sue Lloyd
- David Buffin
- Michelle Wu
- Sarah Bowyer
- Hilary McGough
- Heidi Baker
- Maureen Burns
- Maria Mansfield
- Claire Alp
- Zoe Brewster
- Jennifer Gresham
- Sofia Vilela
- Susana Santos
- Julie Smith
- Lindy Sharpe

Research themes

The Centre has explored a huge number of policy issues. Cutting through all of them was an integrated approach to food policy and food policy analysis.

The Centre analysed what an integrated approach could be for the UK in a special issue of the journal *Social Policy & Administration* (2001 and 2002). Its thinking was adopted by the UK Prime Minister's Strategy Unit's work on Food Policy in 2007-08. This culminated in the Cabinet Office *Food Matters* report and Defra's *Food2030* strategy – the first integrated UK food policy (rather than an agricultural policy) since World War 2.

Through Honorary Research Fellow Geof Rayner's work with Tim Lang, the Centre also pioneered thinking on eco-systems and human health linkages through the book *Ecological Public Health* (see 'Books' list above). It argued that any perspective proposing single policy 'bullets' won't fully understand the scope of the problem and merely contributes to a 'policy cacophony'.





Taking on board this integrated framing throughout all of its research, further topics covered by the Centre's research included:

The governance of food policy -- public and private, global to local

The Centre applied the concept of governance (i.e. the processes and structures through which decisions about public policy by state and non-state actors are made and influenced) to policy interventions into food production and consumption. Notably, by participating in a number of international and multidisciplinary funded research projects, we applied governance analysis to:

- The performance of food chains and food standards and their traceability (Ethical Traceability) and transparency (Transparent Food)
- Environmental and social sustainability of food products (Sense & Glamur)
- Local governance initiatives in the public procurement of sustainable food (Foodlinks)
- Establishing local food policy councils (Purefood).

In 2012 the Centre was a co-founder with the Public Administration Group at Wageningen University of the European Consortium for Political Research-ECPR's Food Governance research network, now numbering 100 academics.

Food safety and environmental regulation

The Centre, in its earlier years, researched the weaknesses of the environmental and safety regulatory frameworks for genetically modified crops and food. It also researched the forms that new public agencies and processes for food safety and nutrition should take.

The Centre did this through a series of studies funded by:

- NGOs (such as Greenpeace)
- Foundations (such as the European Training and Assessment Foundation)
- Governmental and legislative advisory bodies, such as the European Parliament's Science & Technology Assessment Office, Netherlands Ministry of Agriculture, Nature and Food Quality's Steering Committee for Technology Assessment and the European Commission 6th framework research project *Traceback*.

Policy analysis of food security as sustainability

The Centre's research added to policy thinking about food and sustainability through funded research reports. This included the project "National sustainable food security in the UK (2006-8)". (See list in part 6.)

The Centre also worked with HM Government Sustainable Development Commission to develop a 6-cell 'omni-standards' approach to food sustainability.

Policy-makers needed a simple yet comprehensive metric to apply to the broad understanding of food and sustainability. The 6-cell approach suggested that complex bodies of food-related policy concern could be ordered in a way that would help policy makers to better integrate what otherwise remained spread across diverse policy 'boxes'.

This approach gained prominence on several important international fronts, such as:

- The UN Environment Programme's Avoiding Future Famines, (launched at UN Rio+20)
- Strategy discussions, like whether the EU Common Agricultural Policy could be reformed into a Common Sustainable Food Policy
- With the Netherlands' EU Presidency
- At joint meetings of the Agriculture and Health strands of the OECD in Paris.

The Centre also worked extensively on food insecurity issues at the local level (see 'food poverty' theme).

From the very beginning, the Centre aimed to understand food policy as an integrated practice – an interdisciplinary field concerned with the entire food system. So the Centre's scholarship began with redefining food policy.

Sustainable diets

What is a 'good' diet for the 21st century? This seemingly simple question was always of interest to the Centre, as well as a growing body of scientists since the turn of the century. One aspect of interest was the sustainability of diets relying on long food supply chains: were 'food miles' – a term coined by Tim Lang – bothersome or beneficial?

The Centre asked how policy frameworks can help evidence of food's impact on human and ecosystems health.

Through participation in the Sustainable Development Commission, the Centre was able to progress thinking about reshaping diet and health advice to include an environmental dimension. Incorporating data from Oxford researchers, the UK government began to develop changes to its health advice, suggesting consumers for example note sustainability criteria when choosing fish.

The Centre introduced the notion of 'food miles' to describe the distance an item of food travels from source to consumer. Its value has been internationally debated for decades. Some argue that it's not an accurate indicator of energy use (which it was never meant to be anyway), while others say it's been a powerful meme, capturing cultural aspects of identity and engaging consumers in knowing more about where their food comes from.

Meanwhile, food companies have used the idea of food miles to redesign trucker inefficiencies, and it has entered the Oxford English Dictionary.

The Centre built on this interest by seeking clarification of what a 'good' 21st century diet might be. It played a leading role in the 2010 Rome Symposium on Sustainable Diets hosted by FAO and Bioversity International (part of the CGIAR).

Tim Lang opened the three-day Scientific Symposium and co-chaired the meeting that created the much-cited 2010 definition of Sustainable Diets (which you can read at fao.org). Professor Lang also designed and led the Sustainable Development Commission's 6-cell approach (2011), which now forms the structure of his and Dr Pamela Mason's (MSc Food Policy 2010) *Sustainable Diets* (Routledge 2017).

The 6-cell approach suggests that when policy makers are helping societies aspire to sustainable diets from sustainable food systems, they should give equal emphasis to food quality, social values, health, environment, economics and governance. The UN's 17 Sustainable Development Goals and the Paris Climate Change Accord (both agreed in 2015) require little else if the targets are to be met.

The Centre's case is that sustainable diets are not exclusively a matter of greenhouse gas emissions – vital though they are. But even if that were all that society wanted to change, the other elements of change would have to be addressed. Sustainable diets have to tick 'multi-criteria' policy boxes.

The Centre introduced the notion of 'food miles' to describe the distance an item of food travels from source to consumer. Its value has been internationally debated for decades. Some argue that it's not an accurate indicator of energy use (which it was never meant to be anyway), while others say it's been a powerful meme, capturing cultural aspects of identity and engaging consumers in knowing more about where their food comes from.



Understanding the changed food environment and implications for food poverty policy

From the start, the Centre prioritised consumers' interests, especially those on low incomes. It contributed to the discussion of what food citizenship means in a consumerist society, and how it's affected by changing diet-related health patterns.

Areas where consumers shop and eat have undergone a revolution since the 1950s. In the 1990s, The Centre was involved in the debate about 'food deserts' and how policy could respond to changes in the local food environment.

Tim Lang had been a member of the Conservative Government's Nutrition Task Force Project Team on Food and Low Income and on Retail Planning that had explored the notion of food deserts. He and Martin Caraher brought to the Centre a keen interest in the issue of access to shops, and Professor Caraher has conducted a series of studies into the local food environment.

The Centre took a continuing interest in the role of street and covered markets. A particular focus was whether local governments could rebuild local shopping. By the 2000s, big chains were returning to city centres with local formats, and the Centre's interest shifted to studying the changed urban experience of food locality. Alternative forms of retailing were also subject to research. The Centre conducted an evaluation of food co-ops in England for the NGOs Sustain and Making Local Food Work. (See research projects in part 6.)

In London, the Centre mapped fast food sellers' proximity to schools, including work commissioned by Haringey Local Authority (see project list in part 6). In Preston, Lancashire, we looked at the cost of food in local stores and how healthy it was. In Tower Hamlets, there was a high concentration of fast food outlets around schools, with fast food outnumbering healthier outlets five to one. Recent work on fast food outlets around schools published in *Appetite* shows how complex the situation is regarding the choices young people make.

The eating public's experience is affected not just by food supply, but also by marketing. In 2003-04, the Centre contributed to a landmark study on the impact of advertising on children, for the Food Standards Agency.

Martin Caraher gave evidence to both the All-Party Parliamentary Groups on food poverty and the Fabian Commission on food poverty. The more recent focus on food banks and food poverty has placed the Centre at the core of these debates.

Professor Caraher edited a special edition of the *British Food Journal* on food banks and food poverty in 2014 and has been working with other colleagues in the Centre on the portrayal of food poverty in the media.

This work, like that arising from the food miles and food deserts issues, is part of a global academic debate.

Cooking skills

The Centre has a long tradition of working on cooking skills and their policy implications. The first funded project the Centre undertook was for Health Promotion Wales in 1997.

This was followed by a review of national data on cooking skills in 1999, which paved the way for others to work on this topic. Articles from this work are still widely quoted and used. The review concluded that there was a role for policy in supporting cooking as a means of promoting health, while at the same time identifying the limits to what it can achieve in the light of other influences on health (such as income and socio-economic status).

It was ground-breaking in that it highlighted how people from higher socio-economic groups were less likely to have cooking skills but had healthier diets, because of other resources and capitals available to them.

Other key funded research projects (see list in part 6) have included 'Chefs adopt a School' funded by the Worshipful Company of Cooks, 'Can Cook' evaluation in Liverpool and 'COOK WELL' with the University of Dundee for DEFRA and Safefood Ireland. Several PhD students have worked on this important area, including a funded PhD project on cooking in schools, funded by the Worshipful Company of Cooks.

A special edition of the *British Food Journal* is planned for 2017 on cooking and health, edited by Martin Caraher.





PhD research

The PhD programme has built up slowly and consistently since it began in 1997 with a donation from an anonymous donor.

Frances Short was the first student to begin a PhD at the Centre. Her thesis, which she finished in 2003, was on the meaning and reality of modern cooking. It led to her publishing a book called *Kitchen secrets: The meaning of cooking in everyday life* (Berg, 2006).

By late 2016, the PhD programme had grown to hosting 15 doctoral students. In part 6, you can see a list of all our current and former PhD students, along with details of their research.

Recognition

Within a decade, the Centre was being recognised for its scholarship and impact. In the 2008 Research Assessment Exercise (the last

time the Centre's work was judged separately from other academics at City), all its submitted publications were rated of world and/or national significance in its 'Unit of Assessment' (UoA 40).

The RAE Quality Rankings placed the Centre seventh out of 67 working in the social and public policy field with an average of 2.85. This small Centre thus rated the second highest of all the university's submissions.

83% of the research outputs were rated as of world class standing or of international excellence.

In the 2014 Research Excellence Framework, the Centre was submitted under the Sociology Department's unit of assessment. The Centre co-led on the submission and provided two thirds of the department's impact case studies, helping it rise significantly up the national league.





PART 4

Engaging with the world of food policy

An outward-looking approach for public good and public impact

The Centre for Food Policy has always been based in a university, but has been outwardly focused from the very start. This was based on the ethos that to gain understanding of food policy realities requires close observation and involvement.

The Centre's founders believed that for concerns as live and pressing as those addressed by food policy, staying distant from policy processes would consign research-based knowledge to oblivion – or at least to marginalisation, in the 'for academic interest only' file.

Over the years, the Centre's staff members have had active public roles in food policy beyond the university. This has played an invaluable role in our teaching. Students come to the Centre because food policy is such a live issue. This feeds their educational input and provides up-to-date insights on emerging, as well as long-standing, issues.

Accordingly, the Centre has played a full part in presenting ideas in the media, where it has an international profile. Aided by being active on Twitter and other public platforms, it has become known for its public presence in matters of international and national food policy debate. Part of this role has been to explore possible policy reforms.

These two examples show how successful this process can be:

- In 1996, two Centre research reports, *Modernising UK food policy, and Food Standards and the State*, became central resources in debates about governmental reform. The Cabinet Office used them to start the process of planning change in 1997 through the James Report. Tony Blair commissioned it in opposition, and then accepted it as Prime Minister, making it the Green Paper.
- This led to the government creating the Food Standards Agency in 2000. As Parliament scrutinised its creation, it placed the Centre on two Select Committee processes. The Centre also wrote a paper in *The Lancet* in 2008, criticising the erosion of the Agency's independence – the food industry initially had no representation on the Agency's board, but now had a majority.
- In a 2005 paper, the Centre (with colleagues in other Universities) argued that countries like the UK should improve central co-ordination of food policy and create a council of Food Policy Advisors. The UK government took this up two years later when it decided to rethink its food policy. The Council was created in 2008, overseeing a period of review and redirection.
- In 2006, the Centre wrote a paper for the World Health Organisation, auditing the ways big food companies were addressing the WHO's diet and health agenda. This helped win support for putting such an exercise on a permanent footing. The Access to Nutrition Index (ATNI) is now an annual feature, co-funded by the Wellcome Trust.

Advisory roles

Some of the Centre's effectiveness stems from staff being prepared to work informally – advising people who already have influence, and helping people who take a generally supportive role in food progress.

For example, the Centre has helped out some internationally known celebrity chefs, been invited to multi-sector meetings on 'hot' topics held under the Chatham House rule (non-attributable discussions), and held discussions with politicians around the world.

This unpaid work has been both informative – giving privileged insights and information – and sensitive. The Centre has done this work to help policy actors address scientific evidence, to help form policy solutions, to review policy implementation and delivery, and to pursue the goal of promoting better integrated food policy.

Members of the team have frequently also been invited onto more formal advisory and review panels for foundations and trusts, as well as being on panels for projects. For example, from 1992 to 1994, the Conservative Government's Nutrition Task Force placed Centre staff members on its Low Income Working Party and its School Meals Working Party.

In part 6, you can see a full list of the Centre's involvement in advisory processes.

Engaging at the local level

A lot of food policy influence happens (and fails) at the local level. So in the context of the research on local level policy (see 'Research Themes'), the Centre has taken a particular interest in understanding and participating at this level. Staff have been members of the London Food Board (advisor to the Mayor of London) since 2006. The Centre has worked with Tower Hamlets, Preston, City and Hackney, Haringey, Can Cook in Liverpool, Food Nation in Newcastle, Glasgow Centre for Population Health, Cabinet Office and the Office of the Prime Minister's Policy Action Teams. The works mentioned in the 'Understanding the changed food environment and implications for food poverty policy' (see list in part 6) are good examples of further work on the local level.

Supporting civil society

The Centre is known for engaging closely with civil society. The team were founding members of both the National Food Alliance and the Sustainable Food and Agriculture Alliance, who merged in 1999 to create Sustain – the UK's alliance of civil society food organisations.

Tim Lang was chair, and when he stood down, David Barling became a Council member. This connection built a Civil Society Organisation (CSO) focus into the Centre's work from the start. The Centre has a proud record of working with small as well as big CSOs.

This ethos of support sometimes goes to extraordinary lengths. When a PhD student, Jessica Duncan, was studying the policy processes of the newly reformed UN Committee on World Food Security – for over a year, she ended up giving translation help to international CSOs attending the committee!

Closer to home, Centre staff have appeared as witnesses on various Citizens' Juries into topical matters, from genetic modification to food quality. Over the decades, the Centre has done a lot of these kinds of unpaid engagements, as well as paid research projects (see 'Research Themes').

City has always been aware and supportive of the Centre's work with CSOs. The university reviewed the Centre in 2006 and started a discussion on how to upscale this informal work nationally, using the Centre as best practice.

The result was the 2012 plan to create the Food Research Collaboration (FRC), largely funded by Esmée Fairbairn Foundation, with some other match funding.

Within 30 months this had turned into a network of over 500 academics and civil society representatives working on food. It has hosted events and publications, distilling state of the art knowledge for public discussion.

The Food Research Collaboration (FRC)

City established the FRC in February 2014, funded by the Esmée Fairbairn Foundation and employing three part-time members of staff.

Its goal is to bring academics and civil society organisations closer together. This helps CSOs to better understand and apply university research, and it also makes sure they get the academic input they need for their work.

The FRC is embedded within the Centre for Food Policy and has been able to draw on the expertise of Centre staff.

Between 2014-16 it produced fifteen co-created briefing papers on topics of interest to academia and civil society. These topics have ranged from policy advocacy through to the health concerns around energy drinks and the likely implications of Brexit for food.

These would not have happened without the very generous input of the many academics and CSO staff who have contributed to writing papers directly or to advising on them via a project team.

The FRC runs numerous events at City, including:

- The very popular Food Thinkers seminars, drawing in expertise from around the globe
- Several roundtable meetings to discuss topical issues such as agricultural labour and sugar policy change
- Workshops for members on, for example, using visual arts in developing food research ideas.

Since February 2014, the FRC's membership has grown to over 500 individuals (350 of them academics), from 123 CSOs and 97 universities, working on a wide range of food issues across the UK. A recent membership survey showed that the FRC has built up a highly supportive and engaged group of members who understand its unique value.

See: <http://foodresearch.org.uk/what-we-do/> for further details of our work.

Collaboration across universities and think tanks

The Centre regularly collaborates with other academics both within and beyond our own university. European research has made this a necessity, but we had already formed strong bonds with institutions outside Europe, like the Australian and New Zealand Agri-Food Network, and in North America.

The Centre set up a series of cross-disciplinary seminars for academics and civil society organisations in 2003-05, funded by the Network Foundation. These events showed the deep interest in the Centre being a location for critical 'thinking aloud' about food policy problems.

Requests to join EU research consortia continued to grow. Under the 6th and 7th Frameworks and Horizon 2020, the Centre undertook an expanding research agenda.

One research project alone had the Centre working with over 20 universities from 15 countries. It has worked with many European universities, including Aalborg, Barcelona, Bonn, Ghent, Pisa and Wageningen.

The Centre also has long-established relations with colleagues in universities in Australia, Brazil, Canada, New Zealand and the USA, and has regular visitors from across the world.

In 2014-16, the Centre worked with Essex, Edinburgh and Cardiff Universities to run a national rotating seminar series looking at the future of food. This reinvigorated the importance of food-as-work within modern food policy.

Academic advisory boards

The Centre has always been active in the academic community and has been invited onto many advisory boards for projects such as:

- UK Royal Institute of International Affairs (Chatham House) Working Party on Food Supply in the 21st Century, 2005-06 and phase 2, 2006-2008
- Advisory Group for 'Livestock – Climate Change's Forgotten Sector: Global Public Opinion on Meat and Dairy Consumption' project, Royal Institute of International Affairs (Chatham House)
- Advisory Group, Food & Climate Research Network (EPSRC funded), University of Surrey 2008-2012, reconstituted at University of Oxford 2013 - present
- Expert Advisory Group, London Health Observatory (Department of Health) (2003-2006)
- Advisory Board ESRC Cultures of Consumption programme 2002-2007
- Nuffield Trust 'Health of the People' Public Health Act advisory group, 2002-2004
- Member of Core Group of UK Research Councils' Global Food Security Project: Priority questions for the UK Food System 2013
- ESRC research college, External reviewer for Wales Health and Care Research Wales Studentships
- NICE expert panel on CVD prevention

Peer reviewing

The Centre played a full role in the normal academic processes of peer review for many journals. Between 1994 and 2016, Centre staff were editorial advisors or members of journals such as:

- *Agriculture and Human Values*
- *Anthropology of Food*
- *Appetite* (Board member)
- *BMC Public Health* (Board member)
- *British Food Journal*
- *Frontiers in Nutrition* (Board member)
- *International Journal of Sociology of Agriculture and Food*
- *Journal of Epidemiology and Community Health* (Board member)
- *Food Service Technology*
- *International Journal of Agricultural Sustainability*
- *International Journal of Consumer Studies* (Board member)
- *Global Change and Human Health* (now *Eco-Health*)
- *Food Policy*
- *Food Control*
- *Health Policy*
- *Health and Place*
- *Public Health*
- *Revista Portuguesa de Saude Publica*
- *Journal of Rural Studies*
- *Food Culture and Society*
- *Social Science and Medicine*
- *SSM - Population Health*

The Centre also took leads on special issues in journals such as:

- *British Food Journal*
- *Political Quarterly*
- *Public Health*
- *Public Health Nutrition*

Catalysing academic thought through seminars and symposia

The Centre has helped to nurture many avenues of research on policy engagement through its events. The Centre has also hosted a long-running series of Food Thinkers seminars. For over 10 years, these seminars have brought high-profile speakers to the university from diverse fields, such as academia, industry, civil society and journalism.

Some of the academics the Centre has hosted include Jane Dixon (Australian National University), Mark Lawrence (Deakin University, Australia), Marion Nestle (New York University), Michael Pollan (University of California Berkeley), Barry Popkin (University N. Carolina), Janet Poppendieck (Hunter College, New York), and Sergio Schneider (Universidade Federal do Rio Grande do Sul, Brazil).

In 2015-2016, the Centre's interdisciplinary seminar series 'Sowing hope and struggles: Ecofeminism, Food and Social Justice' brought together people from politics, sociology, food policy, development, women's and cultural studies. It hosted leading thinkers such as Prof Hilal Elver, UN Special Rapporteur on the Right to Food; and Rosie Boycott, Chair of the London Food Board.

The City Food Symposia

Since 2010 the Centre has hosted the leading annual food policy event in the UK: the City Food Symposia. For years, we'd sensed a need for an annual UK food policy conference. Funded by the Worshipful Company of Cooks, an ancient City of London livery, this meeting takes hot issues in food policy and brings specialist speakers to summarise and debate.

The first Symposium was on Food Skills. It set out to explore the need for a comprehensive food system approach to food skills in the UK. The day before the Symposium, the UK Government hosted the first system-wide UK meeting, and announced important reviews.

The Symposium highlighted the policy gap between the food industry's interest in skills enhancement and that of the urban food movement. A pattern for topicality was set, and annual symposia followed:

- 2011:** 'Where is UK Food Policy going?'
- 2012:** 'Local Food Policies in Practice: the state of the sub-national'
- 2013:** 'Ecological Public Health: creating alternatives to (health) business-as-usual'
- 2014:** 'Sustainable Diets: what is a C21st good diet and what needs to happen?'
- 2015:** 'UK, Food and Europe: in or out?'
- 2016:** 'Looking back, looking forward: food policy in the 21st Century'

The Symposium now attracts hundreds of people, with a high presence of *alumni* from all over the world. The Centre films Symposia and posts the lectures online.



International affairs

The Centre has been very involved in international food policy discussions. In the mid 1990s, the World Health Organisation began to involve the Centre in its policy formation.

Working with the nutrition team in Copenhagen, the Centre advised and helped launch the ambitious first and second Food and Nutrition Plans for the Regional Office for Europe. The Centre also began to work with the Geneva headquarters, for instance mapping and delivering diet and physical activity policies.

The Centre helped support the WHO's resolve, for example, when it came under pressure to bow to sugar industry lobbying and financial threats in the 2000s.

A few further examples of international engagement include:

EAT-Lancet Commission on Healthy Diets from Sustainable Food Systems

May 2016, to report by Sept 2017.

Member and co-chair of Policy working group.

Research group for UNEP Food Security report for UN Conference on Sustainable Development

Rio+20, (2012). Member. Scientific Advisory Committee, EAT-Forum Stordalen Foundation, Norway, 2013. Member.

International Science Committee.

Carasso Foundation, Spain & France, 2013. Member.

Virtual Network of Experts on the Implementation of the Global Strategy on Diet, Physical Activity and Health

World Health Organisation (August 2005-2008). Member of Advisory Group on Food & Nutrition Security in Urban Areas, UN Food and Agriculture Organisation (Rome HQ), (2002-2003). Member.

United Nations' Advisory Co-ordinating Committee, Sub-Committee on Nutrition (ACC/SCN)

Dec 2001-April 2002. Consultant.

Food and Nutrition Action Plan

World Health Organisation Regional Office for Europe, 1996 – 2002. Consultant advisors.

Food and Nutrition Initiative

French Presidency of the European Commission, 1999–2000. Technical Advisor.

Food & Nutrition Training Programme

World Health Organisation. Mediterranean countries (2002); Balkans - Slovenia (2000); Baltics & Scandinavia – Riga. Consultants.



PART 5

What's next for the Centre?

A note from the Director

This report shows that the Centre for Food Policy has a solid history of moving forward into the 21st Century. I am looking forward to working with my colleagues, including Professor Martin Caraher, Dr Claire Marris and Professor Tim Lang, to take the Centre into its next era.

In the coming years, our scholarship and analysis will continue to have a wide scope. The Centre will continue to bring what we learn into our research and into our teaching, and we'll still connect with the policy community at all levels and be outwardly focused. We'll still aim to make a difference.

The Centre will work harder in a few more ways to adapt to changing times. Cutting across all our scholarship will be seven aspects of policy research:

- Where policies exist and what they are
- What policies do or don't achieve, and for what kinds of people
- How policies develop and change and the factors that drive policy success and policy failure
- The governance of food – how decisions about food policy are made
- The interests that shape policy, make it work or fail
- How policies to improve the food system could be designed more effectively
- How can we most effectively learn and transfer lessons about policy between regions, countries and cities?

The Centre will collaborate more with the very best researchers in complementary fields. We're already interdisciplinary by nature, and always have been, but we'll keep extending our reach and including even more fields of study in our research. This will allow us to contribute our thinking to others' scholarship, while also better understanding the different aspects of science and social science that can contribute to food policy. The value we add to collaborative work will be our focus on policy, our food systems approach and our focus on engaging at the outset with the decision-makers relevant to the research and with the people affected by it.

The Centre will focus even more on finding answers. This is never easy, because there are never any single answers. But despite the challenges, we need to make judgments. In our research, teaching and outreach, we plan to focus more on providing specific, practical insights the policy community can use and respond to requests for analysis and input from this community as much as we can.

The Centre in the past has had a considerable focus on the UK, Europe and Australia. In future, we'll be exploring beyond. We will apply our approach to research in international development. To find solutions, we need to learn lessons from everywhere, and identify the links between them. While people experience their food system at a local level, each area of the food system is always affected by what goes on elsewhere. Events in wealthier countries affect low and middle-income countries and vice versa. We need better policies at the local, national and global levels to leverage these connections and influence change.

Our Masters programme has always attracted students from all over the world and will continue to do so. The Food Policy MSc will remain core to our mission of equipping the decision-makers of tomorrow with food systems thinking as a practical skill they can use in the real world of food and food policy.

Building on the extensive experience of the Masters, we'll aim to expand our educational offering through short courses and training.

Throughout this, the Centre will continue with its core task: redefining food policy. We know a food systems approach is what we need. We know there are multiple problems that often conflict. We know that solving these problems is going to require action by multiple sectors at multiple levels. This holistic, food systems approach will remain at the core of who we are and what we do.

What is needed now is to bring *people* far more into food policy. The people affected by the global food system's problems. The people eating, working and living in the food system. The people who most stand to benefit from change. Food policy could connect with people much better than it currently does. We can develop, design and deliver policy in a way that meets people where they are; that integrates people's voices, concerns and realities; that translates people's lived experiences of food and food systems into more effective approaches; and that involves listening, reflecting and learning in a meaningful way.

This inclusive, people-centered approach will be at the core of the Centre's work in future years. Please do join us.

Corinna Hawkes

What is needed now is to bring people far more into food policy. The people affected by the global food system's problems. The people eating, working and living in the food system. The people who most stand to benefit from change.





PART 6

Facts and figures

The Centre for Food Policy – a Timeline

1992	Tim Lang given Professorship of Food Policy at Thames Valley University.	2006	Doctoral programme expansion (running to 2015) with £150,000 doctoral funding. Director appointed Sustainable Development Commissioner.
1994	Centre for Food Policy starts, as Professor Lang takes up his post, funded by Baring Foundation.	2008	Martin Caraher is HealthWay Fellow in West Australia. Centre publishes the first intervention trial on effects of teaching children to cook.
1995	Martin Caraher begins research with Professor Lang on cooking skills. First major grant (£285,000) for 3 years research on food employment in West London. Michael Heasman joins as first Research Fellow.	2012	Centre joins Department of Sociology, School of Social Sciences (now Arts & Social Sciences). David Barling begins collaboration with CSIRO of Australia, comparing UK and Australia food policy development, completing in 2017.
1996	David Barling transfers from Dept. Politics to develop Masters in Food Policy. System of Hon Research Fellows starts.	2014	Centre wins £258,000 funding to create Food Research Collaboration, majority funded by Esmée Fairbairn Foundation. Marta Antonelli visiting scholar from Roma 3 University. Martin Caraher is Thinker in Residence, Deakin University, Australia. Sergio Schneider, Visiting Professor from Brazil (running to 2015).
1997	Frances Short, first PhD student, starts.	2015	Centre wins £2.25m HEFCE funding for IFSTAL project with Universities of Oxford (PI), Reading, Warwick, and LCIRAH (University of London). Jane Dixon as Leverhulme visiting professor from Australia (running to 2017). David Barling leaves the Centre to take up Professorship at University of Hertfordshire.
1998	MA Food Policy begins.	2016	Corinna Hawkes appointed Director. Claire Marris appointed as Senior Lecturer. City joins University of London.
2000	Distance learning MA created.		
2002	Centre moves to City, University of London, School of Health Sciences, joins new Dept. of Health Management & Food Policy.		
2003	Restart of Masters as MSc.		
2004	PhD programme begins expansion. Expansion (running to 2014) of EU international projects: Ethical Traceability; Transparent Food; Traceback; Purefood; Foodlinks; Sense; Glamur; worth over £1m.		

The Centre's research projects

GLAMUR: Global and Local food chain Assessment: a Multidimensional performance-based approach

[Feb 2013 - Jan 2016] EU 7th Research Framework collaborative research project under the KBBE theme.

SENSE: Harmonised Environmental Sustainability in the European food & drink chain

[Feb 2012- Jan 2015] EU 7th Research Framework collaborative research project under the KBBE theme.

Purefood: Urban, peri-urban and regional food dynamics: toward an integrated and territorial approach to food

[Dec 2010 - Nov 2014] Marie Curie Initial Training Network under the People work programme.

Constructing a National Food Policy: policy integration and co-ordination pathways and challenges in Australia and the United Kingdom

[Oct. 2012 - Sept 2016] PhD studentship: Co-funded Commonwealth Scientific and Industrial Research Organisation (CSIRO).

Foodlinks: Knowledge Brokerage to promote sustainable food consumption and production: linking scientists, policymakers and civil society organisations

[Jan 2011- Dec 2013] EU 7th Research Framework collaborative research project under the environment theme.

Transparent Food: Quality and Integrity in food – a challenge for chain communication and transparency research

[Dec. 2009- Nov. 2011] EU 7th Framework Research Framework Co-operation and Support Action.

Food security and UK policy

[2008] Report to the Soil Association UK.

National sustainable food security in the UK

[2006-2008] Funded by the Esmée Fairbairn Foundation Environment Programme.

European Food Systems in a changing world – Scientific Forward Look: European Science Foundation/COST.

[2006-2007] ESF/COST European Commission funded.

EU Public Health rapid alert management and food traceability systems – unit of Traceback

[May 2008 - Jan 2009] EU 6th framework research integrated project.

Ethical Traceability and informed food choice

[2004-2007] EU 6th framework collaborative research project.

Food safety norms, public health and consumers: international governance challenges

Report for the Steering Committee for Technology Assessment of the Ministry of Agriculture, Nature and Food Quality for the Netherlands.

Codex, the EU and Developing Countries: an analysis of developments in international food standards setting

[2003] Report for the Rural Livelihoods Department of the UK Department for International Development (DfID).

EU proposals for the regulation of GM food and feed and the implementation of Directive 2001/18 on the deliberate release of GMOs

[2000] Policy briefing paper for UK National Consumer Council.

European Union Food Safety policy options

[2000] Joint research project University of Athens, Centre for Food Policy, TVU and the Science Policy Research Unit, University of Sussex for the European Parliament's Science and Technology Office of Assessment (STOA).

Policy reports on GM Food & Crops

[1999] Two reports to Greenpeace, UK.

Social Impact of Food Biotechnology

[1998-1999] Report for European Training and Assessment Foundation, Wageningen, The Netherlands.

Research on cooking in schools

[2007-2008] Worshipful Company of Cooks.

Food access and poverty/food deserts

[2008] City and Hackney Public Health.

Review of food policy in UK administrations

[2008] Caroline Walker Trust.

Review of social enterprise

[2009-2010] Five Children and Families Trust Liverpool.

Food access and poverty/food deserts

[2007/2009] Preston Public Health.

Food Trust

[2010-2011] Australian Research Council (ARC).

Cooking and health initiative

Five Children and Families Trust Liverpool

Cooking

[2010-2011] CanCook evaluation, Liverpool.

Evaluation of food co-ops in England

[2010-2012] Sustain and Making Local Food Work.

Fast food outlets

[2013] Haringey Local Authority.

Visiting professorship

[2015] Leverhulme.

Research fellowship

[2015] HealthWay, Perth.

Advisory processes

A list of many of the Centre's involvements in advisory positions, 1994-2016:

Horizon Scanning Subgroup

UK Department of the Environment, Food and Rural Affairs, 2002-03, 2003-2004. Member.

All-Party Parliamentary Inquiry into Hunger in the United Kingdom

2014-2015. Speaking invitation.

Horizon Scanning Article 13 project

UK DEFRA, October 2004-2005. Advisor Panel.

Council of Food Policy Advisors to Secretary of State

Defra, 2008–2010. Member.

Expert Advisory Group for Healthy Weight Healthy Lives programme (and Interim Core Expert Group on Obesity, 2007)

UK Dept. of Health, 2008-2011. Member.

Foresight Obesity Programme

UK Office of Science & Technology, 2006-2007. Specialist Advisor.

Review of Food and Food Policy

Prime Minister's Strategy Unit, 2007-2008. Advisors.

UK Government Sustainable Development Commission

2006-2011 Natural Resources, Agriculture and Rural Commissioner (cross-departmental remit reporting to Prime Minister). Member.

Scottish Diet Action Plan Review (of a decade of Scotland's Food and Health policy)

Scottish NHS Executive, June 2005 to September 2006. Chair.

Plan for sustainable farming and food in the South East and London

Government Office for the South East/Defra Steering Group for Delivery, 2003. Member.

Ministerial Organic Action Plan Task Force

Department of the Environment, Food and Rural Affairs, 2002-2004. Member.

3-person Task Force on Regulations and Small Business

UK Food Standards Agency, 2000-2001. Member.

Advisory processes (cont'd)

UK House of Commons select Committees:

- (a) Joint Health and Agriculture Committees Inquiry into Food Standards Agency Bill, 1998-1999
- (b) Agriculture Committee Inquiry into Globalisation, 2000
- (c) Joint Health and Agriculture Committees Inquiry into Food Standards Agency, 2000
- (d) Health Committee inquiry into Obesity, 2003-2004. Special Advisors.

Scottish Government

Two advisory bodies reviewing (a) food policy development and (b) local food development funding.

Expert Working Group on health and environmental sustainability on food and drink

Scottish Government, 2010.

Food Chain, Animal and Plant Health Advisory Group Assessment of SANCO Policy Impact on the Common Agricultural Policy (CAP)

European Commission Health and Consumers Directorate General, 2011. Invited expert.

Improving Hospital Food Standards Project Expert Reference Group

Department of Health (England & Wales), 2012-2013. Member.

Expert Reference Sub-group on Sustainable Food and Catering Services

Department of Health (England & Wales), 2013-2014. Member.

Organic Action Plan team for England

UK Government Department for the Environment Food and Rural Affairs' (DEFRA), 2002-2007. Member.

Social Exclusion Unit, Policy Action Team 13 – Access to Shops

UK Cabinet Office, 1998-2000. Member.

Community Involvement Working Party

UK Cabinet Office, 1998-2000. Chair.

5-a-day Local Community Initiatives & School Fruit Pilots England Committee

(responsible for allocation of £60m p.a. for the School Fruit Scheme giving free fruit to primary schools). New Opportunities Fund, 2002-2003. Member.

London Development Agency/London Mayor

Up to June 2009. London Food Commissioner.

London Olympic Food Committee of LOCOG

Member.

SE England Public Health Food Group

Member.

Australian Strategic Health Research Program

Reviewer.

Australian Public Health nutrition collaboration

Committee member.

US Institute of Medicine Advertising review

Contributor.

National Heart Forum

Associate member.

NIHR on public health priorities

Invited to contribute. Reviewer.

European Preventing Obesity Project

Expert.

BBC R4 food awards

Judge.

Children's Food Bill committee

Member.

London SciTech Challenges fund

Advisor.

NICE (CVD prevention and spatial planning)

Contributor and advisor.

Numerous local food policy developments such as those in Somerset, Bristol, Birmingham, Bradford and Brighton

Advisor.

Liverpool PCT/LA food action plan

Advisor.

Healthy Communities Collaborative for Food

Chair (2004-2006).

International Obesity Task Force

Scientific Advisory Council. Member.

Glasgow Population Health Centre

Advisor (on food and schools).

The French Culture programme (Fonds français pour l'alimentation et la santé)

Only non-French advisor and reviewer.

Scientific committee of SafeFood Ireland (an all-Ireland body set up under the peace process)

Member.

Scientific Committee of the International Obesity Taskforce

Member.

Wellcome, Levehulme, Cancer Research UK, British Heart Foundation

Reviewer.

Irish Research Council

Reviewer – health and food related applications.

DG SANTE

Reviewer.

European Consumers, Health, Agriculture and Food Executive Agency (CHAFEA)

Reviewer.

Canadian Public Policy Analyse de politiques

Reviewer.

Netherlands Organisation for Scientific Research (NWO)

Reviewer.

Health Research Council of New Zealand

Reviewer.

Australian Medical Research Council (AMRC)

Reviewer.

Social Sciences and Humanities Research Council of Canada

Reviewer.

Regional Health funding councils in South Australia, Victoria and West Australia

Reviewer.

National Research, Development and Innovation Office (NKFIH), Hungary

Reviewer.



PhD students past and present – full list

Frances Short had the honour of being the first to complete a PhD in Food Policy from the Centre, in 2003. Her thesis was on the meaning and reality of modern cooking, which fed into the much-cited book *Kitchen secrets: The meaning of cooking in everyday life* (Berg, 2006).

David Buffin's thesis looked at how policy makers addressed the complexity of environmental and human health concerns when setting pesticide standards.

Jessica Duncan conducted a participant observation study of how the UN's reformed Committee on World Food Security operated – including whether its new format meant it gained or lost influence. She also wrote a book: *Global Food Security Governance: Civil society engagement in the reformed Committee on World Food Security* (Routledge, 2015).

Andrew Gatley did a comparative study of French and UK approaches to domestic cooking, finding that the French culinary culture was changing differently to the UK's.

Miriam Greenwood conducted a pioneering policy study of the 1950-2012 British fishing sector. She investigated its mode of governance and change in supply, processing and consumption of seafood in Britain – particularly on sustainability, food safety and quality.

Jess Halliday did Marie Curie EU programme research into local-level food policy formation in England, 2012-2014. She explored five case studies of how local groups are trying to improve local food sustainability.

Mary-Ellen Hodgins explored the changing dynamics in Canadian agri-food policy regarding innovation and food technology drivers. She looked at functional food and natural food products.

Ariadne-Beatrice Kapetenaki used social marketing perspectives to see if they could make sense of (and offer policy corrections to) Greece's run-away rates of obesity despite millennia of the Mediterranean Diet.

Georgia Machell conducted research into the UK's Healthy Start programme, applying a critical lens to its practicalities and whether it was a just and equitable food welfare policy option.

Jan Moorhouse looked at the development of English policy towards horticulture. This formed a case study of whether the 2002 Curry Report (which argued for a more market-oriented approach to UK food supply) has led to an improvement in vegetable output.

Barb Seed conducted sub-national research on the active community food security movement in British Columbia, Canada. She investigated whether or not its effectiveness was being shaped by increasing closeness to (and funding from) the public health profession.

Anita Tull asked the topical question: why should any nation teach its young people to cook? Through a sequence of studies, she concluded that there was no one reason – that changing historical circumstances provide different rationales, with culture and environmental messages now looming large.

Lisa Vaughan's starting point was the alarming rise of type-2 diabetes in East London's minority ethnic populations. She conducted multi-lingual exploration of how social pressures shape inter-generational differences in the disease's prevalence.

Current PhDs – full list 2016-2017

Raquel Ajates Gonzalez has conducted a multilevel comparison of food and farming cooperatives in Spain and the UK, analysing trends and factors shaping their development and how their practices have an impact on food sustainability.

Jannie Armstrong has conducted research identifying narratives in food security policy in Southeast Asia, exploring how global normative approaches to a contested term are interpreted in developing world policy contexts.

Hannah Brinsden has done fieldwork on how policy advocacy works (and doesn't work) in a diet and health context – seeing whether food policy change can and should pursue 'evidence-based policy'.

Laurie Egger is looking at the impact of food assistance on food insecurity and nutrition in young children in the US and the UK. Her study aims to give a voice to deprived families who can help evaluate and inform policy.

Harvey Ells is looking at how different English street markets in the UK are reflected in wellbeing – whether markets' role is the creation of retail-related social capital and what this means for policy.

Ceyhun Güngör is investigating Learning and Knowledge Transfer processes of non-competitive collaborative groups and their role in shaping food sustainability policy. This involves two national and international case studies.

Karl-Axel Lindgren has looked at the seminal 2013 Indian Food Security Act to see whether the interests of the urban poor featured in the formulation of the policy and its anticipated impact.

Amanda McCloat is working on policy issues related to the place and location of Home Economics in the secondary school curriculum in the Republic of Ireland. Her focus is on why and how Home Economics education and its role in the curriculum is established while in areas such as the UK it has lost its focus.

Natalie Neumann is assessing policy's role in supporting farmers' markets in the UK, asking: are they reaching all levels of society and creating equality in access to locally farmed and nutritious food?

Sharon Noonan-Gunning has focused on food-related obesity policy and explored disconnects between the state and parents and the relevance of social class. In this context of the social gradient, the research elicits the lived experiences and food policy solutions of working class parents.

Daphne Page is exploring the perceived link between urban agriculture and sustainability in municipal urban food strategies within the UK's Sustainable Food Cities Network.

Kelly Parsons is examining the challenges involved in constructing an integrated 'whole of government' national food policy, through a comparative analysis of Australia's 2013 National Food Plan and the UK's *Food Matters* (2008) and *Food 2030* (2010).

Lynne Richards has looked at the role of para-professionals (lay community food advisors) in health promotion and behaviour change in Central Canada. She's building on work she began in the UK, and is trying to ascertain people's motives and effectiveness.

Lindy Sharpe has gone back to the founding ideas of sustainability and considered how the under-researched third 'pillar', social sustainability, is being defined and implemented – finding there's a varied but still nebulous approach to social sustainability within UK food policy, the food industry and civil society.

Rebecca Wells has looked at how food policy and UK media interact, using, as a case study, UK government recommendations on red and processed meat consumption and bowel cancer prevention.

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