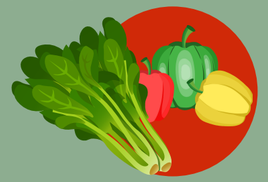
PLATEFUL CAFE

Theory of Change | Reducing Food Loss & Food Waste in Lewisham Cafes by 2030

PRACTICE
3 - 6 MONTHS



KNOWLEDGE
6 MONTHS - 2 YEARS

FOOD HUB
2 - 5 YEARS

VISION 2030

Plateful Cafe

- **Practices:** Review and adjust long-life food storage practice and procedures
- **Knowledge:** display clear information on food storage in the cafe kitchen
- **The menu:** use seasonal produce where possible and embrace variety e.g. creating a side salad which changes with the seasons

Collaboration of Lewisham NGO's

- **Public Workshops:** using waste creatively, creating good compost, eating healthy and saving money, cooking classes, celebrating 'wonky' vegetables, information on expiry dates
- **Composting**: Cafes begin composting food waste, through council collection or on site depending on the venue

Collaboration of Cafe's and Council

- **The Hub Cupboard:** Bulk buying by a cafe collective of chemical-free ingredients using economies of scale to ensure affordability for customers and a fair price for farmers
- **The Hub Garden:** growing fresh produce, herbs, salads, fruits which are, where possible, culturally appropriate. This is maintained through time banking by staff.

Healthy, affordable food is available to all local people. **Food waste is reduced** and farmers are paid a fair price. Fresh produce and **culturally appropriate ingredients** are grown through a collective of small cafes in Lewisham, using materials (soil, compost, fertiliser) produced from local waste. The collective aims to **increase social connection** in Lewisham through food growing.

This framework was created based on disussions and data gathered during the 'Making Food Green in Lewisham' Workshop, held at Plateful Cafe in March 2024. A huge thank you to participants for your ideas and enthusiasm for change in Lewisham!

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