



Camden Green Fair & Bikefest

Food Policy

The Camden Green Fair Steering Group (CGFSG) holds an annual green fair within the London Borough of Camden. The fair is an example of Education for Sustainability, which promotes environmental, political and social awareness and understanding; and encourages active participation from, and facilitates behavioural and lifestyle changes for, residents, business, public services, charities, community organisations and visitors in Camden. The fair is aimed at all age groups, with a particular emphasis in involving and engaging young people.

I. Purpose

- To provide food for sale and consumption by a diverse community at the annual Camden Green Fair, which is healthy, respectfully produced, safe to eat; and that caters to the diverse needs of the visitors to the Green Fair.
- To promote better eating and food habits, and educate workers and visitors to the Camden Green Fair about healthy food and sustainable food production and marketing.

II. Principles and Policies

- Dietary factors are associated with the prevention of chronic diseases such as heart disease and cancer. The CGFSG will encourage healthy food and drink that is high in vitamins, protein, etc, and low in fat, sugar, salt, etc.
- Food production accounts for a significant proportion of the world's consumption of water, chemicals, fossil fuel, land area, and labour, and therefore has an important ecological footprint. The CGFSG will encourage the use of local, seasonal and organically farmed food supplies wherever possible. We can provide information to any stallholder about local, organic, delivery box schemes that cover Camden and London.
- The CGFSG strongly discourages the sale of airfreighted fresh produce at the Green Fair.
- The CGFSG strongly discourages the sale of sweetened, fizzy soft drinks at the Green Fair. We define a fizzy drink as a manufactured drink, optionally sweetened, acidulated and carbonated, the flavour of which may derive from vegetable extracts or artificial flavourings.
- Production of meat has a larger ecological footprint than production of an equal nutritional value of vegetarian food. However animals are an essential element of a sustainable, organic farm system, as they recycle nutrients into the land. Meat that is organically reared in free range conditions, when eaten in moderate amounts in unprocessed form, can provide essential nutrients as part of a healthy diet. The CGFSG will allow the sale of meat and animal-based products, as long as they are organic, locally produced, unprocessed, and there is an educational element associated with the sale of the meat.

- The CGFSG will require all stalls selling food to provide consumers with eating utensils (plates, cutlery, cups etc) that are reusable or recyclable. This means primarily paper for plates and cups, and wood for cutlery. No polystyrene products will be allowed. We would encourage food suppliers not to use plastic where at all possible.
- Poor hygiene practices encourage bacteria and other harmful organisms, and can cause food poisoning and illness. All food cooked and sold at the Camden Green Fair must comply with basic food hygiene standards and legislation

It is the responsibility of the CGFSG to ensure that this policy is implemented.

Signed:.....

Dated:.....