

West Northamptonshire

Sustainable Food Place

The West Northamptonshire food partnership's vision of what we want to achieve with food.

Good food is vital to the quality of people's lives in West Northamptonshire. By promoting healthy and sustainable food as part of a thriving food economy, the West Northamptonshire Sustainable Food Charter aims to improve health and wellbeing for all and to create a more connected, resilient and sustainable town.

Signatories to the Charter - which will include public, private and community partners - will commit to work towards the aims of the Charter, to help create a vibrant, fair and diverse food culture. We will work together to promote the pleasure and importance of good food and to increase both the demand and supply of delicious and affordable, fresh, seasonal, local and organic food throughout West Northamptonshire, contributing to a thriving local economy.

All organisations and individuals are welcome to sign up to the charter – to add your support, please contact us at

The West Northamptonshire Food Charter's aims:

A thriving local economy

1. A network of diverse local, independent food shops and enterprises in all stages of food production which will provide awareness of the value of food, education about food, and offer training, jobs and livelihoods related to good food
2. Healthy, ethical and sustainable food is made available from local producers and suppliers and used by major employers wherever possible, keeping value within the local economy.

Health and wellbeing for all

3. Everyone is aware of the importance of a nutritious, balanced diet for physical and mental health and has access to healthy, sustainable, affordable food.
4. All food workers receive a fair wage, and work under fair, safe conditions

Resilient, close-knit communities

5. Food is used as a medium to build and sustain community cohesion and partnership
6. Culinary traditions of all cultures are promoted and celebrated through a variety of projects and public events.
7. Local initiatives help reconnect people with food, to bring communities together and to encourage people to improve their neighbourhoods.

Lifelong learning and skills

8. People of all ages, but especially young people have the opportunity to learn about good food -

how to grow, buy, prepare, cook, preserve, eat and enjoy it.

9. Organisations such as schools, hospitals, caterers and other businesses are inspired and enabled to create a positive, sustainable food culture.

Affordable and accessible good food for those in need and those in the greatest need

10. All our residents are able to access affordable or adequate food to sustain themselves and their families, including those in the highest degree of poverty, but not excluding those just above benefit level, including the working poor.

A reduced eco-foot print

11. Our local food system minimises resource use and waste, protects the environment through environmentally sustainable farming practices, organic principles, supporting biodiversity and farm animal welfare - and diets are low impact, with meat consumption reduced.
12. Access to growing space in the town is increased, with improved knowledge and skills for local people of all ages to produce local food, derived from influence on local planning systems.
13. There is greater management of surplus food and food waste