

South West Food Community participants suggested the following is needed in the South West, to support healthy food availability, access and utilisation:

Increasing local food and decreasing food waste



Policy Change and support

- Develop local food security strategy - thinking short and long term
- Link projects to the Sustainable Development Goals
- Land use - preserve peri-urban and rural areas.
- Encourage edible verges



Local food markets

- Understand local market and distribution options
- Develop a register of local growers



Food waste

- Determine where food waste is occurring across the food system
- Investigate value-adding, research and development, school education programs
- Mechanism to use waste and increase availability for community members in need.
- Increase partnerships for waste reduction

Improving food access



Transport

- Establish need and ensure equity
- Audit current transport services and explore options.
- Transport food to people - mobile market
- Consider how to utilise new Busselton airport
- Transport people to food - community bus



Voices of the community

- Listen to community wants on food security, climate change.



Increase food production

- Encourage businesses to produce food in underutilised spaces (i.e. rooftop)



Utilise Higher Degrees by Research students

- Students can research topics of relevance identified by stakeholders



Platforms to share food

- A similar platform to YUME in Victoria
- Producers can offload excess produce to people who need/want it



Start up grants

- Consider scope - either to give food away or connecting people to food - or to progress ideas/suggestions generated.
- Business start up grants



Non-government organisations connecting

- For example, car pooling to go to a market to increase social connections.
- Service deliveries of food



Explore a Regional food policy council




Land access

- Leases to enable new farmers to utilise land
- Pair up first home-buyers who want to move rural with farmers who have land

Increasing opportunities for education and skills



Education

- Develop new resources for existing education programs (i.e. schools)
- Develop education campaigns on how to use cheaper cuts of meat.
- Farmer education and consumer education to reduce waste.
- Food miles and disaster response education
- Early years and family centre education - food literacy and family meals focus.



Incubator project

- Utilise organisations' spaces for restaurant incubator
- Business incubator project



Community kitchen

Explore kitchens in community centres and how to find them.

- Register of community kitchens available and booking system
- Identify who owns them
- Consider approaching schools to use kitchens after hours
- A van, truck or kitchen could be used to link producers to storage facility. This could also offer employment and education.




Language

Shift discourse around decreasing food waste and increasing healthy food.

