

PROJECT PROPOSAL

Engagement and Action Trial for the Tasmanian Food and Nutrition Strategy

(EAT Tasmanian Food and Nutrition Strategy)



PROPOSED BY

Food and Nutrition Working Group

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I. THE PROJECT PROPOSAL

I.1. Issue

Food, Nutrition and COVID-19: a catalyst for change

The COVID-19 global pandemic has revealed weaknesses in our food system with potentially far reaching impacts on jobs, economic growth and the health and wellbeing of Tasmanians.

So far, we have seen:

- people not being able to afford and access food
- global supply chain impacts on food and farming inputs (imported ingredients and fertiliser)
- fragility of relying on 'just in time' distribution models
- demands experienced through reliance on a small number of major retailers (stockpiling and empty shelves).

In Tasmania, food system innovations, like online farmers markets and farm-to-consumer direct sales have evolved rapidly over the course of the pandemic. These have gained traction to reveal new opportunities for ensuring all Tasmanians have access to healthy food. We have learned that a diversity of suppliers, scale of operations and retail models increases our food system's resilience to major shocks such as pandemics and natural disasters.

Tasmania is an island with a closely connected population and internationally renowned, vibrant and quality food industry. Embracing these unique qualities gives us an ideal opportunity to grow jobs and economic prosperity across the regions of the state, while providing healthy food for our population to support health and wellbeing over the course of the pandemic and into the future.

In November 2019 the Food and Nutrition Working Group presented a series of food and nutrition priorities to the Premiers Health and Wellbeing Advisory Council. One of those priorities was to work towards a comprehensive, whole-of-government food and nutrition strategy that aligns policy objectives for jobs, economic growth and healthy food for all Tasmanians. The four initiatives presented in this paper draw on the previously recommended priorities in the context of COVID-19. Through the four proposed initiatives we aim to respond to the impacts of COVID-19 while building relationships and broad commitment to pave the way for future development of a whole-of-government food and nutrition strategy.

Background on food and nutrition in Tasmania

Healthy, affordable and safe food is vital for good health and wellbeing. In Tasmania, like other states and countries, we are experiencing rising rates of overweight and obesity as well as high rates of conditions like cardiovascular disease, some cancers and type 2 diabetes because of our overconsumption of food, poor diet quality and our lower than desirable levels of physical activity.

The incidence of food insecurity is a concern, especially in disadvantaged populations and paradoxically, through a poorer quality of diet, food insecurity leads to a greater risk of obesity and diet-related chronic conditions in adults, in addition to the worry, stress and mental health impacts of being unable

to access good food. Poor access to healthy food in Tasmania is the result of a lack of availability and affordability of healthy food where people live work and play, and transport challenges in getting to where healthy food is available¹. Recent survey results² indicate COVID 19 has led to more Tasmanians being unable to afford and access the food they need and shown how much Tasmanians value eating local produce but don't always find it available, affordable or accessible. See box 1 for recent survey findings relevant to food in Tasmania.

Box 1 Tasmania Project: Food Findings

The Tasmania Project Food Survey asked 1,170 Tasmanians about the food that they consume. Half of respondents (50%) reported changing the way they buy and consume food during the COVID-19 pandemic.

Food insecurity

- The Tasmania Project Food survey found that a quarter of respondents reported experiencing a decline in access to enough food for an active, healthy life since March 2020; ie reported running out of food and they couldn't afford to buy more.
- Low-income households, young people, single parents, and those with a disability were most at risk.
- Those who have experienced changes to employment or a reduction in income as a result of COVID-19 are experiencing the highest levels of food insecurity.

Eating local food

- Eight out of every ten participants agreed it was important to buy food grown locally.
- Most respondents said that Tasmanian produce was extremely important or very important, and more than half said it was more important because of the COVID-19 pandemic.
- Almost all agreed that it is important to know where your food is produced (92%), how it is produced (91%), and who produces it (87%).
- 43% of respondents reported buying either 'a lot more' or 'somewhat more' Tasmanian produce, and 49% had bought about the same. Respondents mostly preferred and purchased local fruit and vegetables and meat, chicken and dairy were also frequently purchased.
- Most respondents (61%) thought that Tasmania exports too much of its best quality food.
- Fewer than 10% of respondents think Tasmanian produce is cheaper than imported produce, and 1 in 5 (21%) believe that Tasmania's produce is only available in expensive restaurants and specialty shops.

Implications

- The findings imply greater awareness of the need to transition to a more circular and sustainable food system, one where food is produced and consumed locally with minimal waste and with attention to soil health.
- The results combined clearly indicate Tasmanians are developing a deep appreciation of food's inseparable economic, social and environmental dimensions.

¹ Miriam Vandenberg and Leah Galvin (2016) *Dishing up the facts: Going without healthy food in Tasmania* written for the Heart Foundation as part of the Healthy Food Access Tasmania Project
<https://www.healthyfoodaccesstasmania.org.au/wp-content/uploads/2017/09/Dishing-up-the-facts.pdf>

² The *Tasmania Project* is run through the Institute of Social Change at UTas and aims to fill a gap in what is known about people's lives in Tasmania by establishing a large and continuing social research platform to gather information and ideas from a representative sample of residents and to provide the findings as quickly and as usefully as possible to those making critical decisions about the State's immediate and long-term future.

Our current food system is characterised by overconsumption of unhealthy foods. Australians get more than one third of their food energy in the form of low nutrition, high energy, highly processed food³. These foods are heavily marketed to Australians and their children. The current food environment encourages easy access to highly processed and packaged foods depleted of nutritional value while fruits and vegetables and other healthy core foods remain less accessible. Very few Australians meet the recommendations for fruit and vegetable intake⁴.

Improving the food environment in Tasmania will not only enhance health and wellbeing outcomes but will have co-benefits for other important government priorities:

- **Regional growth and economic development:** Building and strengthening local food systems⁵ in Tasmania provides a prime opportunity to stimulate economic and job growth in regional areas as well as contribute to positive community health and wellbeing. Job opportunities in the sector include in production, processing, logistics, transport, food preparation, hospitality and retail.
- **Visitor Economy:** Promoting Tasmania's fresh local food to visitors will lead to more success in this industry and may mean more produce available at affordable prices for Tasmanians. Tasmania's brand includes the reputation of high quality, locally grown food. Strategies to improve the food environment in Tasmania will serve to protect this reputation and ensure brand authenticity.
- **Agricultural priorities:** While most of Tasmania's agricultural policy is primarily to support high quality food exports, there is an opportunity to build local food systems and support more resilient regional communities that can rely on access to local produce. In these uncertain times, having reliable access to local markets is a plus for businesses that have traditionally relied on international market exports which are currently unstable.
- **Climate change:** The food system issues causing overweight and obesity and other chronic conditions like heart disease, diabetes and some cancers are also contributors to the production of greenhouse gases and climate change impacts, which in turn is expected to make food insecurity worse, as extreme weather events cause droughts, interrupts growing seasons, and changes the prices of basic food commodities.
- **Community participation:** The community and local government sectors aim to connect people and reduce social isolation. Food is a great way to connect people and communities. There is also growing demand from Tasmanians to know more and understand the provenance of the food they eat and this has been a common finding on food-related consumer surveys since the emergence of COVID-19 (See box 1).
- **Education:** The Education sector recognises the importance of health and wellbeing for learning. For example, if children turn up to school hungry or feeling unsafe it will affect their

³ Institute of Health and Welfare 2018. Nutrition across the life stages. Cat. no. PHE 227. Canberra: AIHW.

⁴ ibid

⁵ Local food systems are where food grown and processed locally can be purchased locally

ability to learn. Strategies to improve the food environment of children and families will serve to enhance beneficial learning outcomes as well as life-long healthy relationships with enjoying food and eating together.

- **Planning for population growth:** When infrastructure, planning and transport are working well for people they can access jobs, live in affordable housing and fresh food is nearby. People will live in safer and more liveable communities. In turn, liveable communities attract businesses and people wanting to settle there, bringing financial benefits to homeowners, businesses and local governments. It is important that all Tasmanians can benefit from these opportunities. A vibrant food and farming sector also means building relevant infrastructure (processing, packaging, distribution and logistics hubs).

Principles for proposal development

In developing priorities, the principles negotiated across whole-of-government for the 2004 Tasmanian Food and Nutrition Policy have been applied. These principles remain relevant and are consistent with contemporary public health practice and include:

- development of the local food industry in recognition of its contribution to the State's economy
- right of access to a safe and affordable food supply for all Tasmanians
- consumer participation in the development and implementation of food and nutrition policy and programs
- prevention and early intervention in relation to diet-related disease and food-borne illness
- a whole-of-population approach to policy implementation, with recognition that some vulnerable groups may require additional focus
- partnership approaches and collaboration in policy implementation
- innovation
- environmental sustainability
- evidence-based and evidence-informed practice, including monitoring and surveillance

Scoping criteria for proposal development

The following considerations were also applied:

- Co-benefits beyond health through the health in all policies approach where responsibility sits across more than one sector and benefits are realised beyond health alone.
- Building on existing strengths (includes established partnerships or project scoping already underway)
- Short term outputs with longer term benefits for health, the economy, social inclusion, equity and the environment
- Alignment with best practice healthy eating advice⁶.

⁶ National Health and Medical Research Council. Australian Dietary Guidelines. Canberra; 2013. [cited 2019 October 03]. Available from: https://www.nhmrc.gov.au/files/nhmrc/file/publications/n55_australian_dietary_guidelines1.pdf

This proposal outlines a specific opportunity designed to take a food and health in all policies approach to implementation and one which aligns to COVID-19 recovery. There are many other health and community sector food and nutrition priorities in Tasmania at varying stages of implementation.

1.2. Project Description

Engagement and Action Trial for the Tasmanian Food and Nutrition Strategy

The ultimate intention is 10-year Tasmanian Food and Nutrition Strategy that is developed by a coalition of Tasmanians and works to generate jobs, economic development and healthy food for Tasmanians.

It has been 16 years since the last Tasmanian Food and Nutrition policy was developed. Even without the impact of COVID-19, much has changed throughout the Tasmanian economy and food system. We now have access to new markets and logistics such as regular fresh food air freight direct to Asia, a rise in 'start up' niche food companies with expertise in processes such as fermentation, and global recognition of Tasmania's brand as a gourmet food and beverage destination and experience. Advancements in technology mean we can order a meal from a local business at the tap of a button, have it delivered by third-party drivers employed in the gig-economy and win food and beverages through gamified social media apps. Yet the social enrichment that comes through sitting down to enjoy a meal around a table with friends and family is not universally enjoyed by all Tasmanians.

These changes in the modern food environment, with the ongoing and worsening burden of poor nutrition, underscore the need to act strategically on food in Tasmania, in order to reap co-benefits across for social, economic and health domains.

This proposal suggests starting with a series of four carefully crafted initiatives for immediate engagement with a broad cross-section of stakeholders to act on constructive solutions that support Tasmania's recovery from COVID-19 and move us toward a more resilient food system. Starting on these action plans *before* developing the strategy enables the following:

- Strengthen existing networks and establish relationships with important new partners
- Demonstrate commitment from across organisations and institutions
- Demonstrate track record for achieving beneficial change
- Trial processes that may be useful in the stages of strategy development, implementation and evaluation.

See page 9 for a figure outlining the initiative.

This action plan model is currently being used nationally across jurisdiction for addressing childhood obesity and found to be manageable and scalable. It is an effective way to make progress on a wicked problem prior to having the ultimate roadmap, resources or opportune timing to tackle the bigger issue.

In two to three years' time, when the immediate impacts of COVID-19 have passed and the initiatives have been successfully completed, timing will be more appropriate to commit to the development and

implementation of a Tasmanian Food and Nutrition Strategy. The strategy should be centrally coordinated to mobilise political systems and institutions to adopt policies and allocate resources. The 10-year approach makes it possible to respond for as long as necessary to ensure good food for all Tasmanians through a thriving food and farming sector that ensures jobs and economic development across the whole state. There are strong existing models of how a 10-year food and nutrition strategy could be developed that we can look to for guidance. See box 2 on Vermont Farm to Fork Plan for an example outline and the case study in the appendix for a more detailed overview.

Engagement and Action Trial for the Tasmanian Food and Nutrition Strategy

Relief to Resilience *Striving for an equitable, inclusive, respectful and empowering model of food access for all Tasmanians*

Actions may include good practice guides, communities of practice, partnerships between local producers and emergency food relief providers

Indicators

% experiencing food insecurity, (case studies), EFR food volumes, food types and operational models, food system diversity

Partners

Department of Communities, community sector emergency food relief providers, TASCOS

Good Food Schools *Taking an integrated approach to promote a healthy local food culture in Tasmanian Schools*

Actions may include school food plans, trialling local food procurement targets for canteens or school meals, leadership development opportunities for school food champions

Indicators

Evidence of integrated school food activities and emerging school food culture
 ↑ wellbeing/food literacy
 Food plans in development

Partners

Department of Education, Tasmanian School Canteen Association, DPIPWE (school farms)

Resilient Local Food Systems *Working with the local government sector to maximise their influence on strong local food systems*

Actions may include updated regional food profiles, case studies on leadership and associated enablers, training and development programs, good practice guides and communities of practice, cross-jurisdictional learning opportunities

Indicators

Existing food profiles updated, needs assessment identifies tools and resources required
 Food Plans in development

Partners

LGAT, 1 to 3 local councils, Eat Well Tasmania, Department of Health

Tasmanian Local Food Procurement *facilitating institutions to transition to local procurement resulting in job creation and improved access to seasonal Tasmanian food⁷*

Actions may include audits to establish benchmarks (% local), securing partnerships with institutions, strengthening the Buy Local policy, economic analysis of benefits (jobs and local spend)

Indicators

Procurement policy changes
 ↑ access to and consumption of local food
 Job creation in food system
 Guidelines developed and used
 ROI results reflect net benefit

Partners

Eat Well Tasmania, DPIPWE, Treasury, State Growth, Brand Tasmania, , Public and private institutions (hospital, aged care, university), catering/food service companies, Growers/Producers, Wholesalers, Processors, Distributors, Fruit Growers Tasmania and Tasmanian Farmers and Graziers, Sprout Tasmania)

10-year Tasmanian Food and Nutrition Strategy

A coordinated cross-government, cross-sector plan enabling leadership on food system development, championing healthy local food as a driver of economic development⁸

Indicators

↑ economic development
 ↑ jobs in the food and farming sector across Tasmania's regions
 ↑ access to local food for all Tasmanians

Partners

DPAC coordinating and engaging all relevant government departments, University of Tasmania, Eat Well Tasmania, food producers, processors, wholesalers, food retailers of all sizes, nutrient and waste sector

⁷ See appendix for detailed proposal on the Tasmanian Local Food Procurement from Eat Well Tasmania

⁸ See box 2 and appendix for outline and detailed case study of the types of goals and outcomes possible through this approach

Box 2 Vermont Farm to Plate Plan

Farm to Plate is Vermont's 10-year food system plan to increase economic development and jobs in the farm and food sector and improve access to healthy local food for all Vermonters. The ultimate purpose is to encourage policies and strategic investment that accelerate movement toward strong local and regional food systems. It works to identify infrastructure investments and public policy recommendations that support new and existing enterprises that increase local resiliency in these changing times (climate change, pandemics, volatile commodity markets, rising costs of energy, feed and fertiliser, global competition).

It was created through an 18-month statewide public engagement process using interviews, events, data analysis and research to craft a 10-year strategic plan for food system development (2010-2020).

The strategy includes 25 goals covering the following areas:

Total local consumption	Institutional consumption
Food-related health problems	Farm production expenses
Land in agriculture	Environmental impacts
Food production	Dairy sustainability
Farm viability	Food literacy
Processing infrastructure	Distribution infrastructure
Local food availability	Nutrient management
Food access	Educational opportunities
Jobs and establishments	Livable wages and safe workplaces
Business planning and technical assistance	Access to capital
Leveraging financial resources	Efficiency and renewable energy
State leadership	Strategic coordination

The networked approach to leadership and implementation using a steering committee, working groups, cross-cutting theme teams and time-limited task forces under a collective impact approach has been credited with much of the successful implementation.

Achievements

In its first eight years:

- Purchases of local food in Vermont have increased by \$176 million to \$310 million in total (13.9% of total food and beverage sales)
- 6,559 net new food sector jobs were created
- 742 net new food sector businesses were created
- Food insecure households has dropped to 9.8% from 13.2%.

Due to the success of the initial plan, in 2019 Vermont started developing the next 10-year plan which includes an additional goal to improve soils, water, and resiliency of the working landscape in the face of climate change.

1.3. Goals and Objectives

Vision for Tasmania: a resilient island state with a strong seasonal and local food culture that drives healthy food consumption by the whole Tasmanian population, generates a vibrant food tourism sector, creates meaningful jobs across the regions and is supported by a world-class, sustainable agri-food system.

- Relief to Resilience: Striving for an equitable, inclusive, respectful and empowering model of food access for all Tasmanians
- Good Food Schools: Taking an integrated approach to promote a healthy local food culture in Tasmanian Schools
- Resilient Local Food Systems: Working with the local government sector to maximise their influence on strong local food systems
- Tasmanian Local Food Procurement: Facilitating institutions to transition to procurement resulting in job creation and improved access to seasonal Tasmanian food.

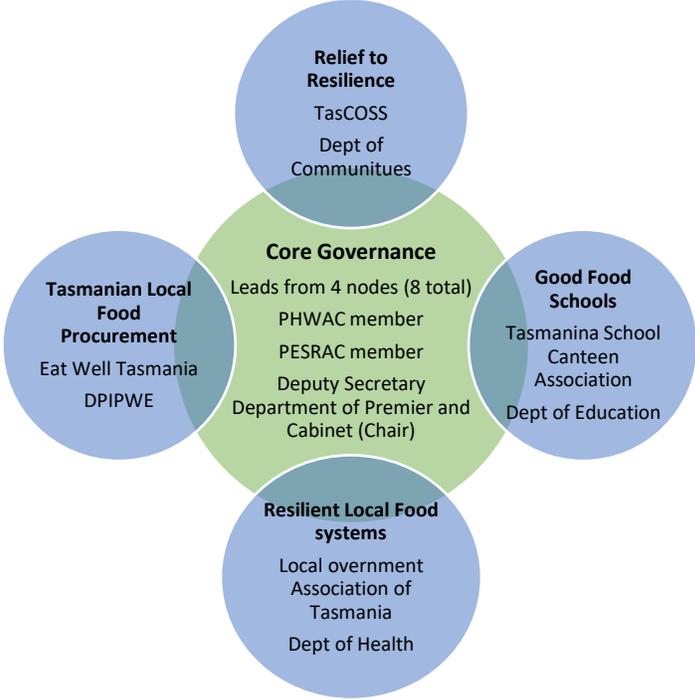
1.4. Partners

The strategy and first four trial initiatives are designed with collaboration across government departments, community sector organisations and private industry to achieve a common beneficial purpose. In the framework on page 9 lists lead partners, where there is interest from the Council in pursuing specific options, further consultation with relevant stakeholders will be required to develop a more comprehensive business case and stakeholder analysis.

Upon request from the Council at their August 5th meeting, a draft governance model has been developed for the Trial (see figure below). The model demonstrates how each of the trials would be co-led between a relevant government agency and community service organisation, and importantly how integration will be encouraged across trials and into the development of the strategy through a core governance group composed of trial leads and executive members of the two relevant Premier's Advisory Councils. A core position could also be delegated to a University of Tasmania representative.

The trial leads are shown for each initiative, noting each node will have its own working/advisory/steering groups as required to suit the project. The core governance meeting and reporting schedules are yet to be determined and advice from the PHWAC would be informative in deciding this. Insights developed through the trials would inform the ideal governance model to lead into development of the 10-year strategy.

Proposed governance model for the Engagement and Action Trial (EAT) for the Tasmanian Food and Nutrition Strategy



1.5. Measuring Success

In line with the Tasmania Statement’s commitment to measuring change, each project will establish measurable indicators of success at the outset. See framework on page 9 for potential indicators of success for each initiative. The ability to collect these indicators and assess change over time will depend on how well-resourced these projects are.

1.6. Community Involvement

Surveys of Tasmanians food preferences and behaviours since COVID have strongly indicated a demand for access to quality local produce. These initiatives were prioritised due to the foundation work already done to scope partnerships and approaches.

Each of the initiatives would be led and coordinated from the relevant community organisations that holds the networks and expertise to engage and deliver on the outcomes and will be supported from at least one relevant government department. An appropriate mechanism of community engagement will be decided by the governance group and undertaken to ensure community input is considered throughout the life of each initiative and into the development of the 10-year Food and Nutrition Strategy.

The following organisations have already indicated their support for this proposal and a willingness to lead the relevant initiatives.

- Department of Communities
- Local Government Association of Tasmania

1.7. COVID-19 Recovery

Renewing the Tasmanian Food and Nutrition strategy has been considered for some time and is now overdue. The health and economic impacts of COVID-19 highlight the need to plan and act strategically right now to ensure a world-class, sustainable agri-food system providing meaningful jobs across the regions, a strong seasonal and local food culture that drives healthy food consumption by the whole Tasmanian population and a vibrant food tourism sector.

Each of the four initiatives was designed with COVID-19 recovery in mind, considering the impacts on Tasmanian consumers as well as those individuals and organisations that make up the food system. The table below outlines how these principles have been considered through the development of this proposal.

2. PREMIER’S HEALTH AND WELLBEING ADVISORY COUNCIL PRINCIPLE ALIGNMENT

Principle	Detail
Drive investment to create employment related to COVID-19 recovery	<p>Jobs in food and farming are diverse and include production, processing, logistics, transport, food preparation, hospitality and retail. The multiplier effect of selling more food locally, boosting local businesses means money recirculates in local communities and creates jobs in addition to food system jobs in those regions.</p> <p>Overall aim of the long-term strategy is to increase the numbers of good jobs across regions and sectors and the range of initiatives will support jobs and training in the community sector, tourism and hospitality, all of which employ significant numbers of women and young people who have been particularly affected by the current downturn.</p>
Build strategies to minimise impact on our social fabric and social renewal	<p>Relief to Resilience- social connection around food is crucial to reframing the change this initiative seeks to create. Food available with dignity and shared in-person (where possible/safe).</p> <p>Schools and local government areas-where enjoying growing, preparing and eating food is supported and encouraged for the value gained through social and emotional connection.</p> <p>Social renewal could be a specific aspect of the long-term Tasmanian Food and Nutrition Strategy to ensure sustained focus on this issue in response to the impact of COVID-19.</p>
Build strategies to minimise impact on economic factors	Relief to resilience- food access with dignity for those worst impacted by economic downturn

	<p>Schools will support children from families facing hardship and be able to take a range of approaches to support student and family social and economic needs through food initiatives.</p> <p>Local Governments will be well placed to build food plans that meet the challenges faced by local families, producers and businesses</p> <p>Local Procurement- benefits of local markets (at the scale of institutions) while international trade is unstable is beneficial to Tasmanian food businesses.</p> <p>Strategy- Stimulating skills and training, private-investment, jobs, regional economies, vertical integration and creating diverse scales and markets across the food industry.</p> <p>Potential development of infrastructure to help build business (examples could include mobile berry freezing units, food processing hubs for diverse crops, local meat production facilities)</p>
<p>Recognise our need to live and work with the coronavirus pandemic until such time as a vaccine is available</p>	<p>Decided against original concept of a state-wide forum due to travel and social distancing advice.</p> <p>The initiatives outlined here are feasible with current restrictions. Any events will be a much smaller scale, targeted event designed to be effective while keeping safe and based on successful Tasmanian Food Cluster forum model from 2019 which has just held a successful follow-up event online.</p> <p>Initiatives will be finalised in consultation with Public Health Services to ensure following safe practices. Contingency plans built in to enable the process to proceed in alternative ways if required.</p> <p>Delaying development of the strategy recognises the significant disruption occurring now and the need to wait for a more appropriate time to begin the strategy development process.</p>
<p>Enable ongoing containment measures that will impact how our community interacts</p>	<p>As above, all initiatives will be developed recognising the current health advice on containment measures where relevant to implementation (eg meetings and events) and will have contingency plans for implementation if required.</p>
<p>Enable ongoing containment measures that will impact how our businesses operate</p>	<p>Initiatives are designed to support this situation through their direct support to enterprises across the food system as well as through striving for equitable healthy food access for those impacted by the economic downturn.</p>

Focus on Tasmania's unique brand	<p>The Tasmanian brand is a critical part of the 10-year Food and Nutrition Strategy and the initiative on local food procurement will specifically leverage the Tasmanian brand.</p> <p>Tasmania's clean green food image and premium produce provides a significant opportunity to market local food to Tasmanians while also realising economic benefits from accessing visitor and export markets at the same time.</p> <p>Tasmanians want to eat local produce but there are access barriers (perceived and real)</p> <p>It is beneficial for producers to be able to access the local market until exports and international markets stabilise.</p>
General principles	
Taking into account current (and changing) Public Health advice	Will work closely with Public Health Services to ensure safe practises across all initiatives
Evidence based	<p>Refer to section 3 on Policy Alignment.</p> <p>The working group have shown a commitment to using public health evidence by working with a food systems approach and generating and integrating new evidence to ensure the action areas align with how we know food system actors, including Tasmanian consumers, are reacting to COVID-19.</p>
Community acceptance	The proposal is supported from a diverse group of food system stakeholders and evidence from recent consumer surveys on what Tasmanians need and want from their food system.
Evidence of a Health in all Policies approach, in line with the Tasmania Statement	<p>See part 3 Policy Alignment, noting the initiatives were chosen to meet health, social and economic policy aims through community, education, local government and agriculture and tourism sectors.</p> <p>This proposal was crafted to specifically meet these aspects of the Tasmania Statement:</p> <ul style="list-style-type: none"> • Involving Tasmanians • Working together on shared priorities • Decision for current and future benefits • Measuring change • Recognition of the role of fresh food, economic and social participation, relationships are our strength
Address anticipatory care-	Malnutrition in all its forms makes the largest contribution to global burden of disease ⁹ . Strategies that improve the food supply and enable healthier diets for the Tasmanian population will be beneficial for chronic conditions prevention and management.

⁹ Development Initiatives. *Global Nutrition Report 2017: Nourishing the SDGs*. International Food Policy Research Institute: Washington D. C; 2017.

3. POLICY ALIGNMENT

- Tasmania Statement
- Health in all Policies approach
- Healthy Tasmania Strategy
- Australian Dietary Guidelines (National Health and Medical Research Council)
- National Obesity Prevention Strategy (in development)
- NOURISHING Framework (World Cancer Research Fund)
- INFORMAS Framework
- Sustainable Development Goals

This proposal demonstrates alignment with local and international public health and food and nutrition policy by taking a food system approach to improving the food environment across a range of settings. The initiatives are designed to engage across government departments and work with community and private sector organisations to reach mutually beneficial goals for nutrition through influencing social, economic, education, regional development and agricultural policy.

4. INDICATIVE COSTINGS/BUDGET

The significant groundwork already done by working group members and their organisations shows commitment to strengthening the local food system to benefit all Tasmanians. These contributions include but are not limited to:

- COVID 19 consumer surveys on food impacts
- School meals trial
- Scoping project for next Tasmanian Food and Nutrition Policy
- Launch of the We Eat Local app
- Local Food systems projects supported through the Healthy Tasmania Fund
- Action learning project, video and reports on institutional local food procurement
- Liaison with other jurisdictions to learn from comparable projects

With this substantial foundation in place to inform the next steps, an investment of dedicated resources is necessary to signal commitment and progress the projects in a timely and effective way

Estimated costings for this proposal

Project	FY20/21	FY21/22	FY22/23	Initiative total
Relief to resilience				
Project officer	75,000	75,000		\$150,000
Resources				
Good Food Schools				
Project officer	75,000	75,000		\$180,000
Resources	15,000	15,000		
Resilient Local Food Systems				
Project officer	75,000	75,000		\$180,000
Resources	15,000	15,000		
Tasmanian Local Food Procurement				
Project management	160,000	160,000		\$375,000
Travel and accommodation	11,000	11,000		
Sector Engagement	10,000	15,000		
Communications	3,000	5,000		
Food and Nutrition Strategy development*				
- Coordinator		75,000	150,000	\$165,000
- Events			15,000	
Yearly Total	\$ 439,000	\$ 446,000	\$ 165,000	\$1,050,000

*The budget includes the estimated costs of the strategy development process only and includes coordination and consultation events. The budget for strategy implementation would follow in the proceeding 10-year period and be costed based on its content.

In-kind support that would also contribute to success with this plan could include:

- Senior figures across government and private sector as passionate, active ambassadors for Tasmanian food.
- Committing influential decision makers across government departments to actively engage with the four initiatives and ultimately as champions for the development and implementation of the strategy.
- Looking for opportunities to embed food and nutrition sensitive actions into other state government priorities (for example incentivising hospitality and tourism ventures to champion seasonal, local produce or establishing a trial of institutional food procurement in a public setting such as hospitals or correctional facilities).

5. APPENDICES

Eat Well Tasmania - Recovering from COVID-19 Through Tasmanian Local Food Procurement and Proposal on Actioning the PESRAC Interim Report

Case Study on Vermont Farm to Plate – also available here:

<https://www.vtfarmtoplate.com/uploads/Case%20Study%20%20Vermont%20Farm%20to%20Plate%20Network.pdf>