



## HOLIDAY ACTIVITIES AND FOOD (HAF) ALLIANCE CONFERENCE

*Making HAF 2021 happen for children, young people and families*



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CEO  
FareShare Yorkshire

## Healthy Holidays with FareShare Yorkshire

- Working in partnership with Leeds Community Foundation, Leeds City Council, Good Food Barnsley (Feeding Britain) and Barnsley Met Borough Council and many others.
- Learning gained over multiple years to refine the offer and support.
- Acceptance that sourcing food from surplus will not always meet full needs (School Food Standards requirements) but can make a significant contribution.
- Drive to move away from specific food ingredients to categorising the food offer, (Fruit and Veg, Dairy, Bakery, healthy snacks, Food Hamper staples, Frozen product).
- Important to have a supplementary budget for food not sourced including special dietary requirements and culturally specific items.
- Lead-time, lead-time and more lead-time!
- Keep it as simple as possible. Sandwich grab bags and easy to prepare dishes work best in some cases.





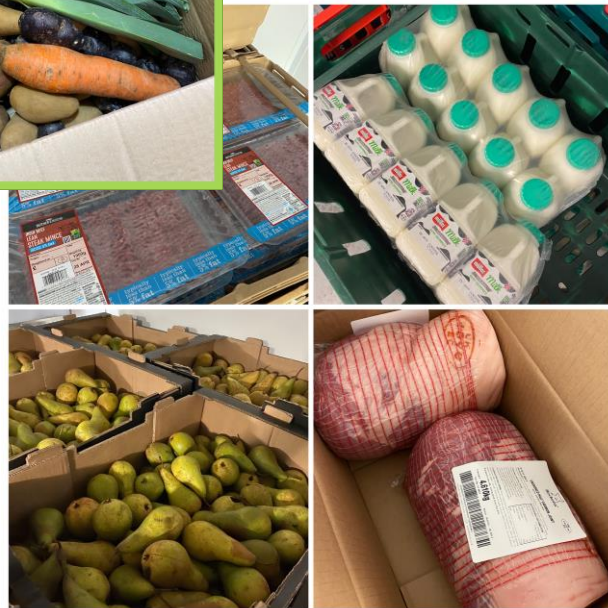
# Healthy Holidays – Experience & Learning

- Building strong local partnerships is key – Public Health, School Food Caterers, Healthy eating advisors
- Develop a food offer which plays to providers strengths
- Developing support for providers who don't normally provide food is critical – Food Hygiene Training, Menu creation, facilities and trained volunteers / staff.

Supported by



# What could we do better?



  
**The FullCrumb Kitchen**  
Cooking with Surplus food

*Jamie's*  
**MINISTRY  
OF FOOD**





## FareShare Yorkshire's FullCrumb Kitchen

- March 2020 we opened The FullCrumb Kitchen – Cooking with Surplus Food.
- Aim to help groups we support to utilise surplus ingredients to create healthy nutritious meals.
- Combination of Online and face to face cooking classes, you-tube tutorials, live cook-along, recipe ideas and support from a trained Jamie's Ministry of Food Chef.
- The Kitchen supported Barnsley Healthy Holidays programme last year, providing ready made healthy sandwich grab bags and created online cooking video for providers.
- Resources created over the last 12 months are being collated into a recipe and advice book to be launched in May.
- Engage with local Cookery Schools to provide resources.



**THE FULLCRUMB KITCHEN**  
Cooking with Surplus Food

### SIMPLE TOMATO SAUCE

Ingredients	Directions
<ul style="list-style-type: none"> <li>1 x 400g tin plum tomatoes</li> <li>2 x 400g tins tomato paste</li> <li>1 x 400g tin olive oil</li> <li>Salt &amp; pepper</li> </ul>	<ol style="list-style-type: none"> <li>Put a heavy based saucepan on a medium heat and add a lug of olive oil. Add in the garlic, cook until lightly golden then add the tomatoes &amp; half a can of water.</li> <li>Bring to the boil, then turn down to a simmer and leave uncovered. The sauce will gradually thicken.</li> <li>Season with salt &amp; pepper and blitz with a stick blender (You can leave rustic if preferred).</li> </ol>

**PREPARATION: 5 MIN**  
**COOKING: 20 MIN**  
**SERVES: 2-4**

Note: This versatile sauce can be used on many dishes. Make more than you need, portion and freeze. Try adding a dash of balsamic or red wine vinegar to the sauce or fresh basil.



For more info



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