

Community food development grants 23-24

The following are some examples of last year's grant recipients. This scheme supported a diverse range of projects, with each group sharing a common goal of supporting their communities through forward thinking food related activities. Please read these short summaries to get a better idea of what types of projects are suitable for this grant scheme.

Barefoot Farming CIC



Barefoot Farming CIC are a group of 4 volunteer directors who have set up a community farm and kitchen in cwm to help deprived communities through improving quality of life, access to resources and fostering community wellbeing. They aim to be a local pinnacle of food sustainability, Food growing, and teaching - through cookery and growing classes and engaging with the neighbouring school and flying start hub. Funding supported BFF to complete the required fencing and aided with connecting power and water services on site as well as purchasing tools and equipment to kick start their growing facilities.

A CIC in the heart of Cwm Tyleri Village that is centred around skill sharing, community regeneration and food education from growing to baking. The community Hub and café used funding to purchase a speed composting system with which they aim to begin a neighbourhood composting scheme whereby local residents can donate household food waste and receive fertile compost in return. . Pentref Tyleri hopes this will inspire the community to start growing in their own gardens.

Pentref Tyleri CIC



Ebbw Fawr Community Kitchen



Ebbw Fawr have a community kitchen which is used to support parents and carers, recently providing cookery classes and nutrition sessions through Fedline. Funding helped to extend this to include both parents/carers and their children to provide valuable life skills for families. Funding supported the purchase of a variety of cookery equipment and growing materials to get programme running effectively.

ALT run the FIT & Fed programme during school holidays to support families, promote physical activity and ensure nutritional needs are met outside of the school environment. Additional funding this year meant that provision was able to be extended toward Garnllydan, Coed Cae and Cefn Golau through a series of cooking workshops delivered by Cookstars. Participating families had the opportunity to learn about healthy, nutritious meals and were given cooking resources and locally sourced ingredient packs to take home.

ALT's Fit & Fed scheme

