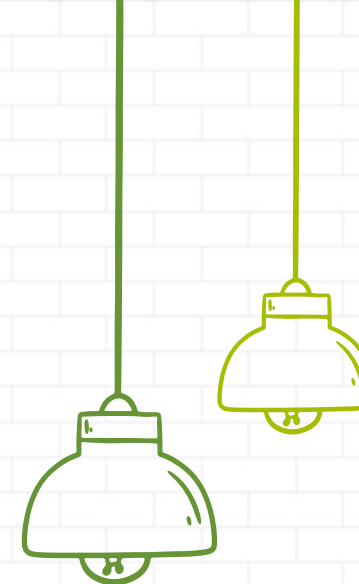


# GOOD PRACTICE GUIDE FOR SOCIAL ENTERPRISES WORKING ON FOOD, WELLBEING AND SUSTAINABILITY

[www.cusp.ac.uk/SEFS](http://www.cusp.ac.uk/SEFS)

The mainstream food system is failing people and the planet in many ways—but social enterprises are part of the solution to creating a healthier, more sustainable, and fairer approach.

Through the SEFS project, we have produced a Good Practice Guide to support social enterprises considering how best to enhance and grow their activities and beneficial impacts, particularly around food. Below is a summary of top tips from this guide to bear in mind in your day to day work.



Through working on food, social enterprises can:

- Improve health and wellbeing
- Increase social justice
- Help the environment
- Generate broader change



GO TO THE FULL GUIDE TO FIND OUT THE WAYS A RANGE OF ORGANISATIONS ARE ALREADY DOING THIS. ALL THE BEST WITH YOUR JOURNEY!

## CONSIDER DIFFERENT WAYS OF GROWING

Scaling is not necessarily just increasing the size of an organisation or its area of activities, it can also be about going deeper, replicating a model, working in partnership, creating new knowledge and sharing this widely, for example.

Each way has its pros and cons, and there may be tensions in going for one approach more than another. [Check out this series of thought guides, case studies, and a group decision-making toolkit](#) to think through these issues in more depth.



## ABOUT

The 'Social Enterprise as a catalyst for sustainable and healthy local Food Systems' (SEFS) project explored how social enterprises of all kinds can bring forward innovations in healthy and sustainable food.

The insights and good practice in this guide come from social enterprises involved in this project, with some additions from the experiences of Shared Assets and academic partners. Thank you to everyone who contributed their wisdom!