## Community café event, June 2014



Community Food and Health (Scotland), or CFHS, held a networking event for community cafés in June 2014 in Glasgow.

The aims of the event were to give everyone taking part

- the chance to meet staff and volunteers from other community cafés, and
- space and time to think about and discuss the future.

Forty people involved with running or supporting community cafés across Scotland, from the Highlands to Dumfries and Galloway, took part in the event.

The morning session included three workshops about the Edinburgh Community Café Network, the healthyliving award and the importance of measuring impact.

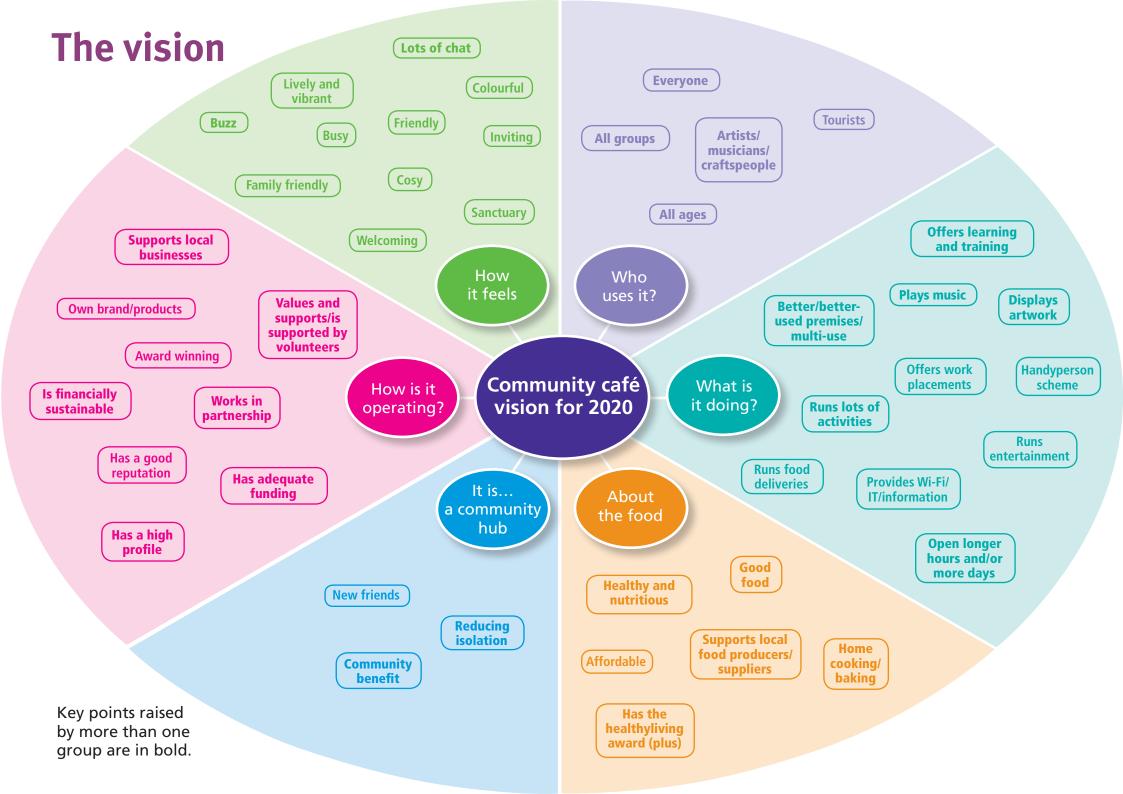
People wishing to visit, or host visits from, other community cafés were asked to add their café's details to the event's networking wall.

In the afternoon session, 'Looking to the future', everyone was asked to discuss two questions, in groups:

- Imagine your café in 2020...what will it be doing? What will it look, smell, feel and sound like? Who will be using it and what will they say about it?
- What needs to be done to get there?

Each group was asked to record the key points discussed for both questions. This feedback has been summarised and included in the diagrams on the next pages.





## What's needed to help community cafés achieve their vision for 2020?

To develop the community cafés	To run the community cafés better	From others
Networking/working together With other cafés With local businesses	Staffing Strong staff team that are clear about their roles Everyone in the cafés are doing their jobs Skills development and training available	Volunteers supporting cafés
Good governance Strong support from experienced and forward-thinking board	Promotional activities Advertising Loyalty cards and reward schemes Promoting local interest	Communities involved in cafés and supporting them
Funding/fundraising For start-up For premises development or resources To assist cafés to achieve long-term sustainability	Regular evaluation of activities — resulting in improvement to activities and services	Partnership working with others to deliver  • life skills  • work placements  • produce (e.g. from community gardens)
Strategic planning Clear goals and business plan A plan of attack Marketing Research and development	Better kitchen premises Design, décor, equipment, size	<ul> <li>Working with local businesses, which are</li> <li>donating materials</li> <li>providing sponsorship</li> <li>providing networking opportunities</li> </ul>
Staffing Dedicated team Paid permanent staff More volunteers	Maintaining health and hygiene standards	Appropriate professional input E.g. business planning
Time to implement ideas	Supply chain in place	Community shares scheme/community time bank
Willingness to take risks	Transport in place for customers To get to cafés (and funding to meet costs)	Recognition of cafés' community benefit From all stakeholders From everyone in community
<b>Good publicity</b> Shouting about the cafés' successes	Imagination and lots of hard work	Perfect customers

## What happens next?

Copies of this report will be circulated to everyone who took part in the event, other community cafés and organisations that can or do support community cafés.

The feedback from the afternoon session will be used to inform CFHS's work in the future.

CFHS will work with the cafés wanting to visit, or host a visit from, other cafés to arrange this.

## Thanks to:

Jane Scott from Edinburgh Community Food, Angela Kell from the healthyliving award and Jacqui McDowell from CFHS for their help and support with the workshops and the event.

The staff from the STUC for their assistance with the venue and catering.



