

Community Bake house Feasibility Sub Group Meeting

Tuesday 8 June 2010, 7.30pm Old School Hall, Bow of Fife

Present: Neil Stoddart, Barbara Holden, Crispin Hayes, Louise Barron

Apologies: John Rae

Original Idea

Neil provided the group with the back ground to this element of the Food Group's section of CCF bid. The original idea was to create a central space that would act as a community bake house where members of the community would be able to take bread to bake and hold community events.

The budget for this feasibility project is £1500.

A discussion followed around this idea and the group agreed that people who are interested in home baked bread are more likely to do this in their own homes and started to explore other ideas.

Ideas

The group expressed an interest in setting up a community bakery making and selling high quality 'artisan' breads. This is something that would increase our community's resilience and has the potential to grow into a sustainable community hub including cafe and shop.

Ideas of what we think a community bakery would be?

- It would be not for profit
- Bringing quality produce back to the heart of the community
- Ideally have some social goals and the group would like to explore the idea of using the bakery as a training facility, something along the lines of the Garvald Trust in Edinburgh
- Providing supported employment
- Using local labour where possible
- Be a venue for local community events, there would be the potential to include a community oven within the model that could be used for community events

We need to be clear about what we want to do. The group would like to see it moving towards a full time bakery that could evolve. The group discussed various different models and examples of successes and failures.

Before this can happen there is a great deal of feasibility work to be carried out including:

Location of Bakery- premises would need to be located as part of feasibility

Market Research- who will be buying our bread? The bakery would require more than local community members as customers. It would be the intention of the bakery to supply other business, e.g. box schemes. The example of the local milkman was mentioned where he has achieved great success delivering produce to local homes. Complete feasibility, costings and market research would be carried out using the feasibility budget and also by members of the group.

Training- Bread Matters are running a Community Bakery training course from 14-17 July 2010 which would provide a great deal of the back ground knowledge that would be required before we move from the idea stage to the feasibility and market research stage. <http://www.breadmatters.com/courses/community.htm> It was agreed by the group that someone attending this course would be beneficial and Barbara would be happy to attend. The course would cost £595, accommodation would also be required. Neil will check with Transition contacts in the area for someone to provide accommodation. Due to the timing of this course a decision will need to be made prior to the next Food Group Meeting.

Funding- once feasibility is complete the group would source funding. We would start looking at potential funders during the feasibility stage.

Next Steps

- Contact CCF re progressing the idea. It will go into the June CC Monitoring report
- Louise to email Food Group contacts with the meeting notes
- Louise to contact Andy regarding financing the course out of the Training budget and then book course if Food Group are in agreement
- Neil to look into accommodation
- Neil to visit with Garvald Trust to establish if their model is something we could potentially apply on a smaller scale
- Neil and Barbara to make bread for Collessie Gala to raise awareness around the idea

Next Meeting: Wednesday 28 July, 7.30pm venue tbc