

# Her Majesty's Prison and Probation Service (HMPPS)

## What do they do?

- They encourage their national distributor, Bidfood, through regular meetings to source seasonal, UK produce with high nutritional value that will also cater for a whole range of dietary requirements.
- They run regular meet-the-buyer days where UK SMEs can present their products to Bidfood and prison catering teams.
- They are currently working with Professor John Stein, Oxford University, Institute of Food, Brain and Behaviour and Professor Jonathan Tammam, programme Lead Nutrition, Oxford Brookes University and two of Professor Tammam's students to analyse the prison menus and come up with nutritional recommendations.
- They use these recommendations to form the basis of new menu guidelines that consider seasonality, UK sourcing, nutrition and cost for prison chefs.
- They provide prison chefs with guidance, but allow them the freedom to use their own creativity in creating menus, which keeps them better motivated.
- They offer grow-your-own schemes through prison industries workshops where prisoners make their own poly-tunnels, greenhouses and even wheelbarrows.
- They are re-introducing prison farms.

## What are the results?

- 62% of the food they source from Bidfood (1121 different food lines across fresh, frozen and ambient) and 100% of the bread they source from Hovis is UK produced.
- Numerous UK SMEs have been able to sell to HMPPS through Bidfood as a result of their meet-the-buyer events.
- Together with UK producer, Radnor Water, they have developed a new low-calorie drink enriched with vitamins B, C, A and D to ensure prisoners receive all the vitamins they need, especially vitamin D, which they are often deficient in.
- Together with a UK producer through Bidfood they have developed a bread roll fortified with omega-3 developed that is part of a pilot to study the effects of omega-3 on reducing violence and suicides within prisons. To do this, they needed to find a source of omega-3 that prisoners would eat regularly.
- Until 2005 prisons were self-sufficient in pork, bacon, salad crops and milk, all produced on prison farms. Prison pork was some of the best in the country. Since then most prison farms were closed, but now they are restarting them. One prison in Prescoed, Wales, has its own farm where they have a large dairy herd, chickens and grow vegetables.