

Join our 2025 seminar series to explore Liverpool's food system, sustainability, and decision-making regarding food.

Engage began a reflection last year about how sustainable Liverpool is. This year we're deepening those insights and focusing on food sustainability. This doesn't seem to be a priority for our city currently. We don't have a central food market for example. Imagine a place where local producers and north-west farmers could bring fresh, seasonal produce for us to buy daily - not only reducing the food miles we have come to expect at the supermarket, but also giving us amazing quality and choice, and supporting our food system.

Our seminar series in October will develop the debate by first setting us within the context of the UK's food industry with our guest speaker Sheila Dillon, from BBC Radio 4's The Food Programme.

We will then focus on our local region, looking at how new approaches to farming can contribute to a fairer, more sustainable local economy, as well as improving the quality of our food. We have two amazing farmers, based in the Liverpool City Region, to lead this conversation.

Our final seminar will come right down to our own kitchen table and the decisions we make around what we eat at home, and away in Liverpool's cafés and restaurants.

With exclusive local food tastings at each event you can expect these seminars to be an unmissable feast for all the senses. Join us to celebrate the food culture that is growing at Liverpool's grass-roots.

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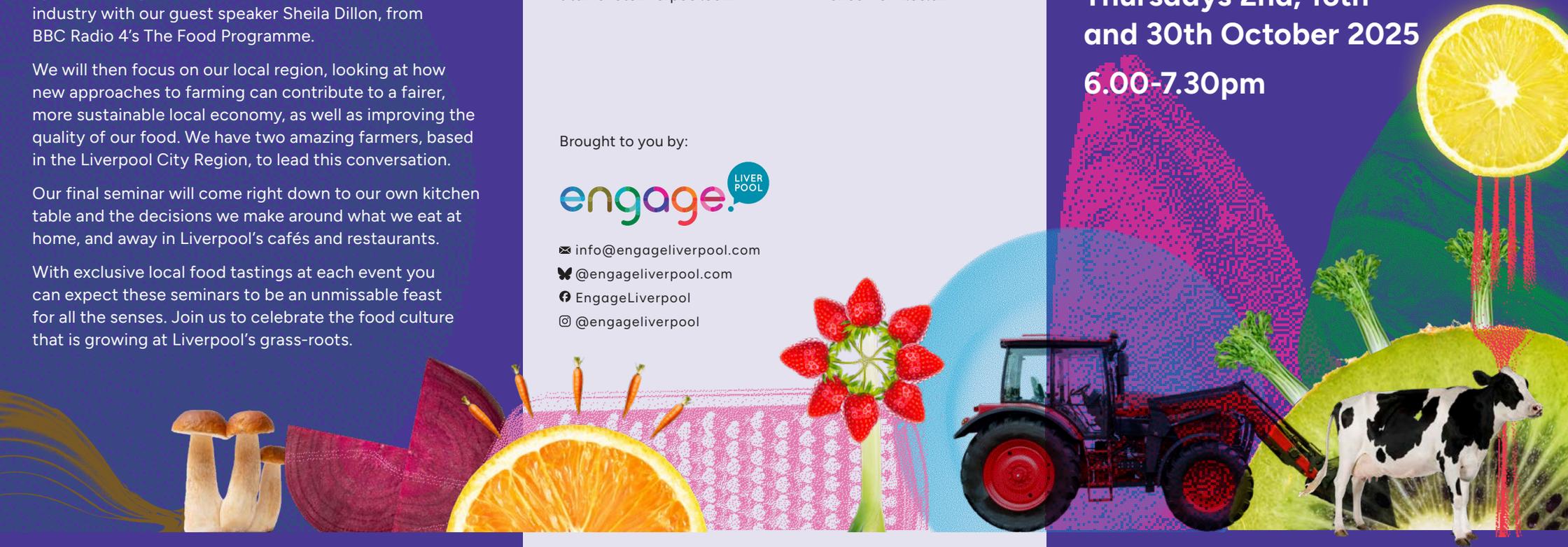
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engage. ^{LIVER POOL} 2025 SEMINAR SERIES

LIVERPOOL'S FOOD CULTURE: *have we got one?*

Thursdays 2nd, 16th
and 30th October 2025
6.00-7.30pm



Places are limited, book your seat here
engageliverpool.com/events

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Seminar One

THE FOOD SYSTEM IN THE UK

how good is it?

Thursday 2nd October 2025

6.00-7.30pm

Cunard Building, Pier Head, L3 1EL

SPEAKER

SHEILA DILLON

Journalist & Broadcaster, The Food Programme, BBC Radio 4 and BBC Food and Farming Awards

SHOWCASING

BECKY VIPOND

Community Business Director, Squash Nutrition; BBC Food and Farming Award for Best Shop 2019

ANDREW ROGERS

Founder, North by Sud-Ouest Charcuterie; BBC Food and Farming Award for Best Food Producer 2024

EMILY SANDEMAN

Co-owner, The Wild Loaf – featured in The Good Food Guide's Best Bakeries 2025, and the BBC's The Hairy Bikers Go West, February 2024

Seminar Two

FARM TO FORK

is our food journey sustainable?

Thursday 16th October 2025

6.00-7.30pm

City of Liverpool College, Duke Street Campus, Tradewind Square, L1 5BG

SPEAKERS

CHRIS WALSH & HELEN WOODCOCK

Co-founders of the community-owned Kindling Farm, a demonstrator for sustainable production and social change in Knowsley

SHOWCASING

ANGELA MCKAY

Operations Manager, Homebaked Bakery – BBC Good Food Awards finalist 2019

DR PAUL MYERS

Co-Founder and Managing Director, Farm Urban

DANIEL HEFFY

Executive Chef GSG Hospitality (Duke St Market, Nord, and the Hightown Hotel)

Seminar Three

FOOD HOME & AWAY

are we making the best decisions?

Thursday 30th October 2025

6.00-7.30pm

Daffodil, Canning Dock, The Strand, L3 4AN

SPEAKER

LUCY ANTAL

Foodrise Senior Project Manager Regional Food Economy and Lead for Food Justice; Director Alchemic Kitchen CIC; BBC Food and Farming Award for Community Food Champion 2021

SHOWCASING

TOM LAMBETH

CEO, Food for Thought

FOZIA CHOUDHRY

Founder, Fozia's Kashmiri Kitchen, Picton Road

JAMES MUIRHEAD

Head Chef, Daffodil



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