

## The 2025 City St George's Food Policy Symposium

### *Professional Cookery - the missing ingredient for food systems transformation*

15 May 2025

Contributors

#### **Stephanie Assmann-Terada**

*University of Hyogo*

Stephanie Assmann-Terada is a professor of Japanese Studies at the University of Hyogo, Kobe, Japan. Her research interests include food studies, gender, and consumer behaviour. She is completing a book titled "Food Education and Rural Resilience in Japan: Nourishing National Identity," which will be published by Amsterdam University Press in 2025.



#### **Olukemi Atijosan**

*MBA, FRSA, London Food Board, Black Food Fund and  
African and Caribbean Heritage Food Network Ltd*

Kemi Atijosan is the charismatic and energetic Founder and Managing Director of Eagle Solutions Services Limited, a Food Consultancy working with schools to transform their food culture and develop in-house catering model for school meals. She has over 40 years' experience creating innovative solutions to solve challenges in school and community meals to make them sustainable, equitable, culturally sensitive and responsive.



## **Sarah Buszard**

### *The Food Foundation*

Sarah joined The Food Foundation in April 2023 as the Responsible Investment Engagement Lead. She leads on engaging the investor voice in advocating for more sustainable and healthy food systems. Sarah has an MA in International Environmental Law and Sustainable Development, with a focus on Human Rights Law. She is passionate about social change and creating a food system that works for both the planet and people. Prior to joining the Food Foundation, she worked for the world's largest human rights organisation and in local government.



## **Juliane Caillouette Noble**

### *The Sustainable Restaurant Association*

With a background in nutrition and a love of good food, Juliane's career has been deeply engaged in global food systems from a range of vantage points, most recently as the Managing Director of the Sustainable Restaurant Association (SRA). Juliane came to the SRA in 2016 as Development Director and became Managing Director in January 2021. She is focused on growing the impact of Food Made Good around the world.



## **Professor Martin Caraher**

### *City St George's, University of London*

Martin is Professor Emeritus in Food and Health Policy at the Centre for Food Policy, City St George's, University London. He originally trained as an environmental health officer in Dublin. After working in the northwest of Ireland he developed an interest in the public health and health promotion aspects of the work. He spent some time working in the Irish and the English health services managing health promotion and public health services, respectively.



## **Dr Yanaina Chavez-Ugalde**

### *City St George's, University of London*

Yanaina is interested in exploring the complex dynamics of the commercial food system and health. Her current role at City St George's, University of London is to evaluate how the food regulations (Placement and Promotions) on HFSS foods influence food-related behaviours of customers, commercial outcomes in the convenience store sector and the burden on local authority enforcers in England, and to co-create multiple systemic strategies that enable convenience stores to support health and wellbeing.



## **Neil Delahay**

### *The Clink Charity*

Neil has 30+ years of experience within the hospitality industry in a variety of roles and business types. He has been working for The Clink Charity for the past seven years, initially as a vocational trainer and manager. He is now embedded within the Resettlement and Support team as Senior Leader and National Employer Manager. His focus is on building employer relationships to improve access to jobs for graduate prison leavers and working to establish Clink's first FJAA prison apprentices.



## **Sheila Dillon**

### *Presenter of BBC Radio 4's The Food Programme*

Sheila Dillon has been covering the food system for four decades starting with writing the Food Biz column for Food Monitor magazine in NYC. When City St George's, University of London gave her an honorary doctorate they said it was because she'd "changed the way we think about food".



## **Maria Dunbar**

### *Leiths Education*

Maria is the CEO of Leiths Education, a prestigious institution renowned for excellence in culinary training. With extensive experience in food education leadership, she has transformed teaching facilities, developed innovative curricula, and established cookery schools across educational settings. As a passionate advocate for elevating the status of cooking in society, Maria brings valuable practitioner expertise to discussions about transforming perceptions of culinary careers and the essential role of professional cooks in our food systems.



## **Dr Ferne Edwards**

### *City St George's, University of London*

Ferne is an interdisciplinary social scientist based at the Centre for Food Policy, City St George's, University London. Her work explores the justice, politics and sustainability of diverse food economies in city-regions. Ferne has conducted ethnographies on food waste, urban beekeeping, alternative food economies, food sharing and food policy in Australia, Venezuela, Spain, Norway and the UK, contributing knowledge to urban natures, conservation, design, and healthy and resilient cities.



## **Naomi Fallon**

### *City St George's, University of London*

Naomi is a PhD student at the Centre for Food Policy, City St George's, University of London. She is part of the UK Food Systems Doctoral Training Programme which is funded by the Transforming UK Food Systems Strategic Priorities Fund. Her research aims to understand how power shapes UK food policymaking, and how power can be leveraged for future policy development that supports human and planetary health. Prior to the PhD, Naomi completed an MSc in Food Policy from the Centre for Food Policy and BSc in Nutrition and Exercise Sciences at the University of Central Lancashire.



## **Tom Hunt**

### *Chef and author*

Tom Hunt is an award-winning eco-chef, food sustainability consultant, and author. He works with organisations across the food system to reduce waste, develop low-emission menus, and promote biodiversity through regenerative sourcing. Tom was the founder of Poco, one of the first zero-waste restaurants in the world and writes a weekly column for The Guardian.



## **Jayne Jones**

### *NHS Greater Glasgow and Clyde*

Jayne is Chair of the Public Sector Catering Alliance (PCSA), and Assistant Director for NHS Greater Glasgow and Clyde, responsible for Soft FM Services. Over the past ten years, Jayne has participated in several Scottish Government steering groups including those developing Local Food Strategies, ending the need for foodbanks in Scotland, and developing proposals for the next Scottish Organic Food Action Plan. She is a 2021 Acumen Academy UK Fellow and holds an Honorary Fellowship with the University of Edinburgh Business School.



## **Niamh Kelly**

### *City St George's, University of London*

Niamh Kelly is a Doctoral Student at the Centre for Food Policy, City St George's, University of London and a member of the UK Food Systems Centre for Doctoral Training. Her PhD research explores the coherence of UK agriculture and trade policy with the Eatwell Guide, and the potential land use and biodiversity impacts of aligning the UK food supply with the dietary guidelines.



## **Vince Kelly**

### *CCC Westminster*

Vince Kelly is passionate about healthy plates and a healthy planet. He is the Hospitality Skills Academy Manager at Capital City College Westminster and the Culinary and Sustainability Director at Culinary Medicine UK. Through all his work, Vince is a strong advocate for sustainable, climate-conscious food systems.



## **Peter Kenyon**

### *Worshipful Company of Cooks*

Peter Kenyon is the Master of the Worshipful Company of Cooks. He joined the family funeral company in 1981 and, following a merger with another funeral company in 1989, he founded Arnold Funeral Service (AFS). The success of AFS has enabled him to progress his interests in the Cooks Company. His family are six generation funeral directors and six generation Cooks. He is pleased that his son Jack has joined him both in the business and the Cooks.



## **Caroline Keohane**

### *Food and Drink Federation*

Caroline Keohane is Head of Industry Growth at the Food and Drink Federation (FDF) which is the representative voice of the UK's largest manufacturing sector. Caroline leads FDF's work on growth, skills and innovation and is a Non-Executive Board member of the National Skills Academy for Food and Drink.



## **Tim Lang**

### *City St George's, University of London*

Tim Lang is Professor Emeritus of Food Policy at the Centre for Food Policy which he founded in 1994. He is a Fellow of the Faculty of Public Health, President of Garden Organic and was PI and then Senior Advisor to the Food Research Collaboration linking academia with civil society, 2013-23. He was Policy Lead on the EAT-Lancet Commission 2019 report, and his latest book is *Feeding Britain* (Pelican pb. 2021). He is currently working on a report on how to improve civil food resilience and defence.



## **Camila Marcias**

### *E5 Bakehouse, City St George's, University of London*

Camila Marcías is Head Pastry Chef at e5 Bakehouse, a food writer and a researcher at City St George's, University of London, where she examines the role of chefs in shaping equitable food systems. With a background in law and an MSc in Food Policy, she founded *De La Raíz al Plato* to advocate for Latin American food justice. Her work bridges culinary practice, migration, and human rights, earning recognition through several international scholarships to publish her research on Indigenous South American cacao value chains.



## **Thomasina Miers**

### *Co-founder of Wahaca, Chef, Writer*

Cook, writer and winner of MasterChef, Thomasina Miers co-founded Wahaca, a group of restaurants that has won awards for its food and sustainability credentials for 18 years. Tommi's passion lies in good food and its power to transform. She helped set up Chefs in Schools in 2017, for which she is a trustee, a charity that puts trained chefs into school kitchens to change how children eat and feel about food. She was awarded an OBE in 2019. She has a regular column in the Guardian's Feast magazine and has written 8 cookbooks.



## **Professor Kevin Morgan**

### *Cardiff University*

Kevin is Professor of Governance and Development at Cardiff University and an active researcher and campaigner for good food policies. His current food research includes a project on school food reform in the UK under the UKRI programme on Health Inequalities in the Food System and a project on the transformation of public food systems in Sweden, led by Lund University and funded by Vinnova.. Kevin is a member of the School Meals Coalition, which aims to give every child access to a healthy and nutritious meal at school by 2030.



## **Paul Newnham**

### *SDG2 Advocacy Hub*

Paul is a strategic innovator and executive leader with 25+ years of expertise managing complex stakeholder relationships, designing campaign strategies, and extensive knowledge of the not-for-profit sector. He is the CEO of SDG2 Advocacy Hub, Coordinator Good Food For All, Coordinator at Chefs' Manifesto, and the Chief Beans Officer at Beans is How. A skilled communicator with a narrative that entices people to get on board, Paul starts movements that make global impacts and drives change in sustainability and food systems.



## **Sarah Newton**

### *Birmingham City Council*

Sarah Newton is on a mission to unite those behind Birmingham's diverse food projects through the Birmingham Food Revolution movement. As Food System Lead, she facilitates the city-wide partnership delivering the co-created Birmingham Food System Strategy and utilises behavioural science to transform communities, the environment, and the economy to regenerate the city's food system.



## **Kate Nicholls**

### *UKHospitality*

Kate Nicholls OBE has been CEO of UKHospitality, the powerful voice representing the broad hospitality sector, since its inception in 2018. Kate sits on the Government's Tourism, Hospitality, and Food & Drink Sector Councils, where she represents the wider hospitality and tourism sector. As a passionate advocate for inclusivity in hospitality, she is also the Government's first Disability Ambassador for hospitality. Kate is the Chair of the Institute of Licensing, a board member of Best Bar None, and a trustee of Hospitality Action and Springboard.



## **Jenny Paxman**

### *The School of Artisan Food*

Jenny Paxman is a food education leader and advocate. With over two decades of experience as an academic, Jenny now leads a committed team at The School of Artisan Food, a non-profit organisation and the home of Best Food Forward. Jenny is a Registered Nutritionist (with a specialism in Food), a Fellow of the Association for Nutrition, and an Emeritus Fellow of Sheffield Hallam University.



## **Nicole Pisani**

### *Chefs in Schools*

Nicole Pisani is the Co-Founder of the school food charity Chefs in Schools. Nicole left her role as Head Chef at one of London's top kitchens - NOPI - to make the move into school food, first cooking lunches at Gayhurst, then co-founding the charity to ensure more children could access freshly made, exciting school food. She has published several cookbooks including: *Feed Your Family - Exciting Recipes from Chefs in Schools*.



## **Dr Christian Reynolds**

### *City St George's, University of London*

Dr Christian Reynolds is a Senior Lecturer at the Centre for Food Policy, City St George's, University of London. He is an adjunct Research Fellow at the Institute for Sustainable Food, University of Sheffield, and at the Barbara Hardy Institute for Sustainable Environments and Technologies, University of South Australia.



## **Philip Shelley**

*NHS England*

As Chair of the Independent NHS Food Review in 2020, Philip has joined NHS England as National Lead for Food to lead the recommendations and Healthcare Food Standards across the NHS. Philip is keen to drive working partnerships between nursing, dietetics and catering teams which will enhance patient recovery and lead NHS Chefs to innovate and create great food throughout our healthcare system.



## **Kim Smith**

*City St George's, University of London*

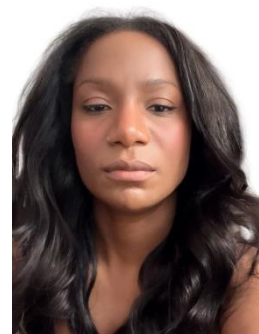
Kim Smith is a PhD student developing research to examine how primary schools address food literacy in England. She is conducting her PhD alongside her role as co-chair and trustee of TastEd, a charity bringing sensory food education to schools.



## **Melanie Southerden**

*City St George's, University of London*

Former lawyer turned chef and recent Food Policy MSc graduate from City St George's, University of London, Melanie is currently undertaking a PhD exploring equity in school meals, with a focus on Minimally Processed Food across different models of provision.



## **Professor Katy Tapper**

*City St George's, University of London*

Prof Katy Tapper is interested in how we change behaviour to promote population and planetary health. She has a background in psychology but has worked in multidisciplinary teams, developing and evaluating a wide range of health and lifestyle interventions for both adults and children. These applied projects are informed by her programme of experimental research aimed at identifying and understanding variables that influence health and sustainability-related behaviours.



## **Professor Christina Vogel**

*City St George's, University of London*

Christina is Director of the Centre for Food Policy at City St George's, University of London. She is a registered nutritionist and has worked in public health nutrition for around 20 years in Australia and Europe. Christina's research aims to inform the implementation and evaluation of food-related policies and interventions which optimise population nutrition, reduce inequalities and protect our planet.



## **Alicia Walker**

### *Shelter*

Alicia is a social policy analyst, campaigner and commentator committed to improving the lives of society's most vulnerable people through community empowerment and government action. She is Assistant Director of Advocacy and Activism at Shelter, Chair of the Board of Directors at Routes, and a trustee at the Connection at St Martin's. Alicia is an alumnus of the Centre for Food Policy Masters programme and has research interests in Afro-Caribbean foodways and dietary health inequalities.



## **Tom Walker**

### *Hackney School of Food*

Tom is the Head of Food Education, and a founding member of Hackney School of Food, a specialist teaching kitchen and garden devoted to 'seed to spoon' education. Previously the Head Teaching Chef of the Jamie Oliver Cookery School, with a background in restaurants, recipe development, and school kitchens, he has spent the last 10 years in food education, sharing his infectious love of all things food related with children and adults alike. He believes that you're never too young or too old to learn a new trick in the kitchen.



## **Baroness Walmsley**

### *House of Lords*

Baroness Walmsley entered the House of Lords in 2000. In 2024, she chaired the House of Lords Food, Diet and Obesity Committee which published its report in October 2024. For the past nine years, she has served as the Deputy Leader of the Liberal Democrat Peers and is a member of the Lords Science and Technology Committee.



## **Dr Rebecca Wells**

### *City St George's, University of London*

Rebecca is a Lecturer in Food Policy at the Centre for Food Policy, City St George's, University London. A former BBC radio producer and food journalist, Rebecca's research focuses on the interaction between food policy and the media. Her research interests include food policy, food in the media, food systems, food systems teaching and learning, food poverty, food banks, food security, and science communication.



## **Lauren Woodley**

### *Nomad Foods*

Lauren is the Head of Nutrition at Nomad Foods, Europe's leading frozen food company. Winner of the 2020 FDF UK Registered Nutritionist of the Year, she is passionate about nutrition, health promotion, and great food. Throughout her career, Lauren has championed healthy sustainable eating, positive behaviour change and nutrition education. She regularly contributes to external publications and events on topics including sustainable eating, healthy innovation, product reformulation, and the UK nutrition policy landscape.



## **Dr Christopher Yap**

*City St George's, University of London*

Christopher is an urban geographer based at the Centre for Food Policy, City St George's University London. His research draws on political economy and political ecology, as well as participatory visual methods, to examine intersections between urbanisation, planning, inequality, and food systems governance. He is a Research Fellow on FixOurFood; part of a work package that examines and contributes towards developing the policies, governance structures, and decision-making processes to transform the UK's food systems.



## **Tainá Zaneti**

*University of Brasilia*

Tainá is a professor at the Centre of Excellence in Tourism, University of Brasília. She has authored several books including *From Our Grandmothers' Pots to Haute Cuisine Restaurants* and *Cerrado in Flavours*. She is leader of the research group "Gastronomy and (in) Development", Coordinator of the extension project "Pitadas de Cerrado," Co-creator of Enoturlab (a laboratory for the observation and development of Wine Tourism), and Creator of the project "Women who feed the world".



## **Andrea Zick**

*Brunel University of London*

A foodie at heart, Andrea is a nutritionist with an eclectic CV. From looking after everything to do with ESG at the iconic OXO Tower Restaurant, Bar and Brasserie to studying chefs' lived experiences in Catering SMEs at the UK Food Systems Centre for Doctoral Training, Andrea is fascinated by all things food.



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*This event is generously supported by*

