

**Report on Food Policy Learning Event with Dr Helen Crawley
17th December 2018, Glasgow Centre for Population Health (GCPH)
on behalf of Glasgow Food Policy Partnership (GFPP)**

This is a brief report to reflect our group discussions based on the 6 key themes of the new London Food Strategy. It highlights some of the great work already happening in Glasgow and identifies areas that Glasgow could improve on. Thank you to all participants for their contribution.

1. Good food at home and reducing food insecurity

- Glasgow City Council General Purposes Council held an enquiry to call for evidence into food insecurity in the city. Various organisations sent a response including [GFPP together with GCPH](#).
- The need for a food plan/strategy in the city was identified.
- Any strategies and action plans need to link together eg. Childhood poverty and food insecurity
- Food should be connected with the work of Poverty Leadership Panel
- Recognition that 'Councils are there to deal with public health issues'
- Health board should take action on financial inclusion
- There are pros and cons with FareShare; the system needs addressing in order to be fairer and more inclusive
- Community food shops and hubs are great models and could be rolled out if get some support with problems. If run by local people that are also great for community empowerment. What evidence is needed to proof this?
- The 'pantry' model could be explored further
- Community food projects play a great role in linking with welfare projects
- Community budgeting can play a role in affording 'good food' (for example participatory budgeting)
- Role of education institutions should also be addressed; new schools are getting built without kitchens or are controlled by Cordia making them hard to access.
- How can we instil healthy food culture in the home?
- Changing diets need to be addressed eg. vegan, cultural differences

2. Good food economy, shopping and eating out

- There are already some street markets in Glasgow; could the city benefit from more local markets? Markets can be cheaper and more local than supermarkets.
- There are big differences in markets based on their location in the city that could maybe be addressed. For example, the market in Partick sells better quality food than Govan
- Is there perhaps a need for a large central market such as Borough Market in London?
- Role of Alexander Rose voucher scheme needs to be explored
- Private sector could be more involved in the city's food system

- Every area deserves easy access to healthy food (local shops, fruit & vegetable vans for example)
- Better minimum wage and no 0 hour contracts would improve affordability to better quality food
- Food growing apprenticeships might have a role in growing food economy (local food = more local jobs)
- Is there a way to introduce junk food advertising ban in Glasgow?
- Role of cooking demonstration in food banks? These could be teamed up with budgeting advice
- It would be great to establish a connection with Glasgow Restaurant Association and get restaurants more involved with community projects and joint deliveries from local growers.
- Veg Cities led by GCFN is doing great work connecting with restaurants through public campaigns such as vegetable based cookery competition using local produce held in October and setting up a Sustainable Chefs network to further educate professionals about importance of using locally grown food and less vegetables.
- 'Roots to Market' report identifies local growers and ways that restaurants could have better access to locally grown produce.
- More companies/caterers should come on board to support initiatives such as 'meatless Mondays'.
- There is a problem with delivery companies making it too easy for people not to cook/leave their house.
- London has banned opening of new fast food operations unless they pass 'the health check'. Could this be done in Glasgow?
- Possibility to organise more 'Big Lunch' style events to break down social barriers.
- Local businesses and growers, such as Locavore to work with local schools.
- Healthy eating for older people should also be addressed; one way to do this would be 'intergenerational' days linked with school programmes

3. Good food in community settings and public institutions

- Cordia moving back in house to GCC provides an opportunity for greater alignment with wider food policy for example with healthy food takeaways, food waste and sourcing of food.
- Holiday Food Programme connects food provision with activities. Is there a possibility for the programme to be community led?
- Free school meals programme is expanding, but still does not have 100% take up.
- Should focus groups be set up with young people? We need more involvement of young people directing policy eg choosing take away lunch.
- Community gardens and community growing provides great cross-generational activities and opportunities to use derelict land.
- We need a plan to reduce and eradicate food banks eg advice and support around poverty premium, energy etc.
- More work around licencing and planning needed particularly regarding take-aways near schools; could they be closed at school lunch time?
- It is time to review city food strategy to be in line with child poverty reporting requirements.

4. Good food for pregnancy and childhood

- Staff training should be renewed and amended
- Need for more cooking programmes that include finance education, partners and workforce
- Partnership working provides huge opportunity for sharing experiences
- Need to publicise the shift from Healthy Start to Best Start programme and vouchers
- Home visits by health visitors have increased that provides more opportunities for support and implementation of new programmes
- Health professionals face barriers to raise certain topics
- 3rd sector network for pre-5s needed
- Oral health workers have a great role to play
- Opportunities for education and engagement
- Glasgow Health; city's Food & Health framework

5. Good food growing, community gardens and urban farming

What is Glasgow already doing?

- Glasgow has 20+ allotment sites and 80+ community gardens. Many of these community gardens have been supported by Glasgow's Stalled Spaces programme.
- Glasgow City Council have created a new role in the Land and Environmental services department to support the expansion of new growing sites across the city starting in 2019. This involves (GIS) mapping exercise looking at derelict and underutilised land across Glasgow working with local communities to identify potential new sites for growing, allotments, market gardens and urban farms.
- In terms of urban farming there has been good work from social enterprise Locavore growing and selling its own food and many other market gardens across the city. More recently a Glasgow Growers Co-operative has been setup to help all the smaller market gardens pull their resources together to supply businesses and organisations across Glasgow and possible further access to land in the city.
- GCFN help setup the Growers co-op and plays a great role of connecting local growers, community projects and local food enterprises across the city. This community development social enterprise is looking at innovative ways to help bring in income through food growing and support to their communities through logistics over the next year.
- There is some training available for new growers looking to get into market gardening through Locavore's Grow the Growers programme. People can apply for a small growing space to grow food with the help of mentors in an urban croft over a period of a year. Locavore can then offer a market place and potential access to employment as a grower.
- Social enterprise Propagate offer workshops for people new to growing and help design growing spaces for organisations.

- Glasgow has official horticulture training across various demonstrator gardens. SRUC (Scottish Rural College- known for farming education) works in Glasgow's botanical gardens teaching horticulture.
- There are a few individuals like Urban Catch providing education around Urban Aquaculture and Henriette at Saheliya interested in indoor vertical farming but no sites yet. James Hutton Institute near Perth has new state of the art facilities testing and growing new indoor vertical farm techniques looking at the economic viability of different models.
- GCC has a Food Growing Strategy in place and is developing its Food Inequality strategy based on the recent consultation it held. It is also looking for Sustainable Food Cities accreditation in the coming year.
- Further relevant strategy policies being developed at Glasgow City Council include Resilient Glasgow, Food Inequality and Glasgow's Open Space Strategy all relating to food.

What can Glasgow do better?

- Allotments can now sell surplus given food and this will need some co-ordination to help supply local communities and businesses. (Empowerment Act Scotland)
- GCFN are looking to help with logistics for bulk buying and transport. There could be support from GCC to help with this as well as other partners involved with food transport and storage.
- There should be more strategy around renewables and energy efficiency with food projects. Suggested there can be anaerobic digestion helping convert food waste to power glasshouses, also power electronic vehicles. Other solutions to energy supply for glasshouses for example ground source heating...
- Studies have shown a demand for more local, healthy and ethical food supply chains (Soil Association). We need food procurement and supply chain studies looking at what is and isn't available in and around Glasgow – looking at environment, food miles, welfare and capacity. GCFN have started this process with their Roots to Market research and would like to look into this further with support to do so.
- It was discussed we need to look at more into the role of urban farming and innovation techniques. We know there is a need for skilled training, research and education to support bringing new farmers into the industry and urban farming could be the best way to attract new talent into this ageing practice (average age of farmer 50+).
- Vertical farming is an exciting new development that could be run by social enterprises and co-operatives if we have training, education and links to help new entrants into the field. This would help bring about businesses that support local economies if we get in early before big businesses have a chance to monopolise any new sustainable industry.
- Further to this we should link primary/secondary production in food. Farming in itself is usually reliant on lots of subsidies so teaching and training around helping growers also understand the making of secondary products (even jams etc.) that add value to their crops and cut out middle businesses will help bring better economic viability to any new farming industry. This links farmers more directly to customers and can help shape the whole supply chain in local food production.

- There has been a call out from new food social enterprises and for more support moving from a start-up to a fully fledging business. There is support from Community Enterprise Scotland with business planning, but there is a need for support with getting plant & equipment to up production where demand has been identified. A food enterprise body could help support these new businesses possibly partnering/run with GCC and Scottish Enterprise.
- It may be beneficial to set up a food enterprise/Food Economy body or organisation.
- Possibly this could be linked to a new Urban Food Hub training and support centre helping deliver new highly skilled urban/peri-urban farming education.
- This could offer new courses like the SRUC horticulture, updated to suit new farming and innovation, local food enterprise/economies working with local communities and Agroecology practices (farming that works with the environment).
- We should be looking at parks and other underutilised greenspaces for more city growing.
- It was suggested there could be an effective garden sharing scheme; this could be linked to Assist House Gardening Scheme where GCC support 14,000 households with gardening where owners aren't often using these spaces.
- GCC should engage with people on long allotment waiting lists to help more people get involved with growing at all levels. Signposting to everything that's available. GCFN could help GCC with this.
- Bring food enterprise bodies and businesses together to work on strategic planning on food economy (links back to local food enterprise body).
- Stalled spaces needs updated to reflect changes brought about by the new Empowerment Act.

6. Good food for the environment

- There are plenty of good Community Food Growing Projects in Glasgow
- There are also some small and good circular economy projects eg. using stale bread to make beer (Morton's sells bread to Jaw Brew)
- Food Intercept Projects preventing food from going to landfill needed
 - * data required for this
 - * from 2021 GCC will be charged for organic matter landfill
 - * waste needs to be separated 1) food waste 2) other waste and recyclables
 - * lack of information; who knows what is happening? Who really understands what can be recycled – it is different in different areas
- Need Public Education Campaigns on recycling (70s style 'Charlie Says' film)
- Lack of diversity on High Street; how can the city development plan support diversity?
- Brownfield sites clean-up needed eg. Sightfully High Street, but scale is huge
- Stalled Spaces has challenges and is of temporary nature

- Glasgow Park's Growing Spaces don't seem to be maintained and used any longer; could we promote them and encourage use as demonstration gardens?
- More 'top up taps' and public water fountains needed
- Joined up strategy required; this should be owned by people from bottom up, NOT from top down.
- Best projects are about feeding the city ie. quite small scale, but food for employment and skills development. We need to learn how to translate this knowledge into wider action and change.
- Locavore in Shawlands is a Living Wage employer and a crowdfunded supermarket providing locally grown food and veg box schemes.
- We could create a locally produced zone in the city.
- Regarding procurement, how do we counter the cost argument with best value? It is critical that we do this or citizen's won't.
- Regarding Glasgow Local Authority caterers Cordia, do they already procure something locally/is there will to procure more locally? What is the national will & business case? Cutting the proportion and regularity of meat would be the easiest way to procure more locally/in an environmentally friendly way.
- Food education and campaigns required to create demand. It's important to keep it simple & easy; Fresh, Local & Seasonal
- Any food education needs to reflect seasonality (seasonality + default healthy) and not just 'healthy'