SUSTAINABILITY TOOLKITS FOR FOOD BUSINESSES

Here are some resources that can help your business improve its sustainability:

- Eating Better has produced this 8 step guide for retailers and restaurants to buy better meat and dairy
- There are a number of excellent resources to help caterers adopt planet-friendly menus. Friends of the Earth's Kale Yeah toolkit helps incentivise and promote more sustainable dishes. The One Planet Plate project from the Sustainable Restaurant Association contains a library of over 2,000 recipes with low-or-no meat.
- To find out more about how you can cut down food waste in your food business, why not take a look at Zero Waste Scotland's food waste toolkit
- If you want to find out more about what contributes to a sustainable food system, The Food Atlas by Nourish Scotland is a great resource to help you get started
- For the last 2 years Glasgow Food Policy Partnership has worked as part of the team developing Glasgow City Food Plan. The section on Food Economy lists actions that relate to catering businesses.
- Here are some other tips for organisations from Glasgow Food Policy Partnership

Further information about the work of Glasgow Food Policy Partnership can be found on our website. You can also follow us on Twitter. If you would like to get in contact or to be added on our mailing list, please email us.