

THE SUSTAINABLE FOOD PLACES AWARD

Guidance & Application Form



Section 1: Guidance

The Sustainable Food Places Award is designed to recognise and celebrate the success of those places taking a joined-up, holistic approach to food and that have achieved significant positive change across six key food issues. The Award is open to any place that has an established cross-sector food partnership in place, is a member of the Sustainable Food Places Network and is implementing an action plan on healthy and sustainable food. This document covers our standard award. We run slightly different awards for counties and greater cities. We therefore encourage all applicants to get in touch before starting to complete an award application. It is also worth checking out the awards section of the Sustainable Food Places website. If you are interested in applying please email tandrews@soilassociation.org

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below and are the focus of this document. The gold award involves a different benchmark and application process to bronze and silver, details of which can be provided on request. You must achieve a bronze award before applying for silver and a silver award before applying for gold.

Award decisions are made annually by a national panel of experts. To help places navigate the award process, applications are facilitated by Sustainable Food Places staff. This normally involves an initial discussion, reviewing and providing feedback on draft applications and attending a meeting of the local food partnership. The award panel's decision is final, but feedback is given on both successful and unsuccessful applications.

Places achieving an award can use an award badge that recognises their achievement in their communications and marketing materials. Each award is given for a three-year period. If the award holder has not made an application for a higher award or successfully renewed their existing level award by the end of that period, they will be expected to stop referring to themselves as awards winners in all communications and promotional activity.

One condition of receiving the award is that all successful applicants agree to their application being made available to other members of the Sustainable Food Places Network on our web site. We also expect applicants to provide short case studies on selected areas of their work that other members of the Network can learn from. We will help you to identify the most suitable case studies during the final stages of the application process.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So, while a bronze award may be given based primarily on evidence of overall food-related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building progressively year on year. While an award is attributed to a place and recognises any and all food-related activity in that place, there must be clear evidence that the local food partnership and its members have helped to instigate, drive and/or connect a good proportion of that activity, particularly for the silver and gold awards.

Section 2: Application Form

Name of food partnership applying: Glasgow Food Policy Partnership

Name of person leading application: Riikka Gonzalez

Award being applied for: bronze

Key Issue 1

Taking a strategic and collaborative approach to good food governance and action

We believe that to transform a place's food culture and food system requires a joined-up strategic approach and committed long-term collaboration between individuals and organisations across every sector and at every level, from community grassroots and third sector organisations to businesses and council leaders. Key to achieving this are: a strong cross-sector food partnership and an inspiring and ambitious food vision backed by a clear strategy and action plan. At bronze we would expect to see a cross-sector partnership in place; a 12-month action plan covering all key food issues; and some recognition of healthy and sustainable food in local policies, strategies and plans. At silver, we would expect your partnership to be robust, embedded and sustainable; a 3-year strategy and action plan that is endorsed and supported by the local authority; and for local policies, strategies and plans to be actively and effectively promoting healthy and sustainable food.

What success might look like:

1A) Establish a broad, representative and dynamic local food partnership - this could include but is not limited to the following:

- Establish a local cross-sector food partnership involving public and third sector, business and community representatives that meets regularly and is committed to working together across all key food issues (mandatory at bronze).
- The partnership has clear terms of reference and operates in an open, transparent and democratic way. Members represent a wide range of sectors and communities including those with lived experience of food issues as well as organisations and institutions (mandatory at bronze).
- Key institutions, including the local authority and other strategic bodies recognise and endorse the local food partnership and actively support its efforts through policy, strategy and planning and by providing funding and/or other support (mandatory at silver).
- Establish working groups linked to the core food partnership to enable those with specific interests, skills and remits to lead on and work together to more effectively tackle key food issues, supporting them and others to be effective ambassadors for the partnership's work.

1B) Develop, deliver and monitor a food strategy/action plan - this could include but is not limited to the following:

- Your food partnership develops, publishes and regularly reviews a food strategy and/or action plan (mandatory 12 months at bronze and minimum 3 years at silver) that covers all key food issues and is based on an open consultation with a wide range of stakeholders.
- The food strategy/action plan is being delivered, with the food partnership helping to coalesce and coordinate action as well as measuring progress in terms of both activity and outcomes (mandatory at bronze and silver).
- Develop and promote a food charter, manifesto or equivalent that encapsulates the food vision, principles and ambitions for your place and get individuals and organisations to commit to action that will help to achieve those ambitions.
- Develop and promote an identity (brand/logo/strapline) for your initiative and use this as an umbrella to connect and promote all the inspiring work on healthy and sustainable food happening in your place.

Key Issue 1: Taking a strategic and collaborative approach to good food governance and action

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Establish a broad, representative and dynamic local food partnership

- Glasgow Food Policy Partnership (GFPP) was established in 2014 with multisector partners following several years of work on sustainable food, including [research, meetings, networking](#) and events ([food outlet seminar](#), [sustainable food seminar](#)), [support for new initiatives](#), and a growing community food sector in the city.
- From 2014 to 2018 the focus of GFPP work was on establishing itself, improve knowledge and support, and bringing local partners together. Specific work included improving understanding about how the GFPP could support local action to [address food insecurity in the city](#), undertaking research with partners and stakeholders into aspects of the food system to help inform this action (e.g. [food provision around schools](#), [sustainability of community gardens](#) and [stalled spaces, interventions](#) to improve the diets of young people, [Roots to Market](#)), building new and stronger relationships with key stakeholders and decision maker, establishing [food waste projects](#) and [actions](#) in schools and local businesses, launching a [food policy for Glasgow schools](#), and further supporting our community food sector.
- In 2018 Glasgow City Council (GCC) launched a [food inequality inquiry](#) which also included a number of stakeholder events to discuss the responses in detail. This inquiry mobilised support for and commitment to a city food plan both within GCC and Community Planning Partners to improve equity, health and sustainability. GFPP was tasked with progressing this and a number of papers were presented at [GCC Committee meetings](#)
- Glasgow's work on sustainable food entered its second 'phase' during which the City Food Plan was in development. Between 2018-2020 the partnership widened to include 14 key public, private, academic and third sector organisations including from business (Chamber of Commerce and Scotland Food and Drink) and GCC (Policy Team and City Councillor and Convenor for Carbon Reduction in the city). Third sector organisations include FareShare, Glasgow South West Foodbank and Glasgow Community Food Network. Full list of partners can be seen [here](#).
- The partnership has [terms of reference](#), agreed in 2015 and updated in January 2020. These and minutes of meetings are shared on the [website](#).
- In 2017, the new City Council committed to supporting the development of Glasgow as a Sustainable Food City (recommendation 72 in [Glasgow City Council's strategic plan](#)). Development of Glasgow as a Sustainable Food Place is also a recommendation in Glasgow's [Climate Emergency Implementation Plan](#)
- Since 2018, GCC and NHS Greater Glasgow and Clyde (through the Glasgow Centre for Population Health) have provided resourcing to Glasgow Community Food Network to help employ Glasgow's Sustainable Food Places coordinator.
- In 2019 [Glasgow](#) became the 200th member of the [Milan Urban Food Policy Pact \(MUFPP\)](#)

- The GFPP is represented on the [Sustainable Glasgow Partnership](#) and a partner spoke at its relaunch in 2020.
- The GFPP meets every 2 months, with more frequent subgroup meetings, and these have continued online since Covid restrictions were introduced in March 2020.
- GFPP and its partners have developed responses to city and Scotland-wide food related consultations and these are on our [website](#).

B) Develop, deliver and monitor a food strategy/action plan

2014 to 2018, the focus was **establishing the GFPP** as a valued source of knowledge and expertise on sustainable food systems in Glasgow, **bringing local partners together** to add support and coordination to existing food work, and **action targeted themes**. Whilst there wasn't a single unified plan for the city GFPP developed plans across a range of individual food issues including:

- Building new and stronger relationships (through networking events/targeted meetings) to improve understanding of and commitment to a more joined up approach to improving the food system eg. supporting the launch and implementation of a [food policy for Glasgow schools](#), supporting the consultation and development of the [Glasgow Food Growing Strategy](#) and supporting the [establishment of the Glasgow Community Food Network](#).
- Improving knowledge and understanding of food system issues (through research/events) to help inform plans and action eg. [food provision around schools](#), [sustainability of community gardens](#) and [stalled spaces](#), [interventions](#) to improve the diets of young people, peer research on [Roots to Market](#).
- Action on three priority areas (food poverty/insecurity, food economy/procurement and food waste) and establishing working groups/targeted work on each of these. A formal action plan was not published; however, progress was documented in the GFPP minutes (e.g. [Jan 2016](#)) available on the [GFPP website](#).
- GFPP's [Food Charter](#) and [website](#) with a clear identity was also developed and launched in 2015.

2019 to 2021, GFPP was tasked with coordinating the Glasgow City Food Plan (GCFP). Achievements during this period include:

- [Glasgow Food Summit](#), hosted by Glasgow City Council (GCC) and organised by the Glasgow Centre for Population Health and GFPP in May 2019 with over 150 stakeholders in the City Chambers. The event showcased the great work already underway, enabled shared learning/networking and proposed a city food plan as a means to strengthen and accelerate action to improve our food system in a more holistic way.
- Establishment of a city-wide inter-agency planning group for the GCFP reporting to the GFPP.
- [Development Day](#) in December 2019 involving representatives from over 80 organisations with working groups for each 6 GCFP themes.
- [A thorough consultation](#) period took place between October-December 2020 after which the plan was revised.
- The [draft GCFP](#) is being considered at [the GCC General Purpose Committee](#) on 13th April, the final version is scheduled to be ready by 21st April and will be approved by the [Community Planning Partnership](#) on 11th May 2021. GFPP will oversee the delivery and produce annual progress reports. The delivery of some actions has already progressed and evaluation for some parts of the plan has already been planned.

Glasgow has also continued **addressing equity, health and sustainability** of its food system including:

- Glasgow declared a Climate Emergency in 2019 and produced a [Climate Emergency Implementation Plan](#) (CEIP), which was under consultation between November 2020 and January 2021.
- [Sustainable Glasgow](#) partnership aiming to make Glasgow one of the greenest in Europe and to support delivery of CEIP.
- GFPP involvement/support for a number of GCC and Scottish Government strategies listed in the [draft plan](#).

Key Issue 2

Building public awareness, active food citizenship and a local good food movement

We believe that to drive a shift towards healthier and more sustainable food requires high public awareness of food issues and widespread participation in food-related activity, by both individuals and institutions, as part of a growing movement of active food citizenship. Key to achieving this are: communications and events that can inspire people about the role, importance and joy of good food; practical engagement opportunities such as growing, cooking and sharing food in every community; and a facilitated network through which food actors of every kind can connect and collaborate on-line and in person as part of a local good food movement. At bronze, we would expect to see a range of public events and engagement opportunities and the beginnings of a local food network. At silver, we would expect to see widespread public participation in food-related activity and a dynamic and connected local good food movement involving people from all walks of life.

What success could look like:

2A) Inspire and engage the public about good food - this could include but is not limited to the following:

- Raise public awareness of food, health and sustainability issues through a variety of communication channels, ideally including a regular newsletter, websites, social media, magazines, film shows and radio and press pieces.
- Provide a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food - e.g. through talks, challenges and competitions, demonstrations, intercultural and intergenerational events, food festivals and town meals.
- Ensure opportunities to actively participate in community food initiatives are promoted to people from all social and cultural backgrounds through print, broadcast and on-line media and/or via open days, food trails and volunteering programmes.
- Develop a public facing umbrella-campaign to encourage individuals and organisations to take (and register) direct action in support of healthy and sustainable food, for example through the development of an on-line platform such as Bristol's Going for Gold or FoodWise Leeds.

2B) Foster food citizenship and a local good food movement - this could include but is not limited to the following:

- Establish a network for community food activists that provides on-line and face to face opportunities to share inspiration, ideas and resources and to work together on a range of food initiatives (mandatory at silver).
- Ensure communities can access and take control of green, brownfield and unused building spaces that can be used for food social enterprises and community food projects, for example by mapping available assets or offering special lease options.
- Support local community food initiatives through a small grants programme and access to tools and resources, as well as through advice and training on project planning, raising money and working with volunteers.
- Increase participation in food growing and related activities through increased allotment provision, the incorporation of growing sites into new and existing developments, the development of edible landscapes and through initiatives such as Incredible Edible and The Big Dig.

Key Issue 2: Building public awareness, active food citizenship and a local good food movement

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Inspire and engage the public about good food

Public Awareness/Campaigning

- GFPP produces seasonal [newsletters](#), updates its [website](#) regularly and shares a wide range of food related posts on Twitter (740 followers). Public are encouraged to sign the GFPP [Food Charter](#).
- In 2020 Glasgow was featured in London's [Jellied Eel Magazine](#), [The Times](#) and Glasgow's COVID-19 emergency related work was presented at various online events and as a [SFP case study](#) and [GCPH](#) and [Co-production](#) Scotland blogs.
- Many other organisations produce and share food related newsletters/social media content regularly: [Zero Waste Scotland](#), [Community Food and Health Scotland](#), [Nourish Scotland](#), [Obesity Action Scotland](#), [College of Social Sciences](#), [Slow Food Glasgow](#), [Glasgow Social Enterprise Network](#), [Glasgow Allotment Forum](#) reaching thousands of people every month.
- [Glasgow Community Food Network](#) (GCFN) run the [Veg Cities](#) campaign. This includes events such as [Chefs Challenge](#) using locally grown vegetables. Since 2018 50 restaurants and 20 growing spaces have taken part in this yearly competition attracting great media coverage and local interest.
- North Glasgow Community Food Initiative ran the [Glasgow Sugar Smart Campaign](#) in 2017. It was supported by local councillors/GCC staff, NHS health improvement staff, CFHS, Partick Thistle Football Club and the [Evening Times](#)
- Zero Waste Scotland organised high profile public facing [Love food Hate Waste](#) campaigns in Glasgow schools and as part of the Glasgow Eat & Drink food festival in [2017](#) and [2018](#) reaching 4,000pp with 1-2-1 conversations and footfall of over 81,000pp (Glasgow social media following is 6000pp)
- A local filmmaker, Zev Robinson, has been working in Glasgow with community food organisations to produce a series of [short films](#) about 'the Glasgow Diet' to stimulate discussion about the food system. In 2019 he organised 3 [public film showings](#)/Q&A to discuss the issues raised (70pp) and an [online event](#) in 2020. Films are publicised through GCFN/GFPP and local community is encouraged to use them. His films have included food developments during Covid-19 and have been viewed in Glasgow and other parts of the world by ~ 5000 people
- Glasgow organises a range of food festivals every year and the full details of these can be found under Key Issue 4.

Opportunities/Publicity

- [Glasgow Centre for Population Health](#) organises public evening seminars covering food issues including talks by Kevin Morgan on 'Nourishing the City' in 2014 (97pp) and [Professor Corinna Hawkes](#) on 'the experience of developing the London Food Strategy' in 2019 (86pp)

- [Glasgow Science Centre](#) runs a series of free [food related education workshops](#) and is about to launch climate activism course for young people (16-24). They also offer family learning sessions for the GSC Learning Lab project and transition programme working with pupils and their parents/ carers.
- [Glasgow Allotment Forum](#) organises bi-monthly food growing talks (90-120pp)
- [Food Summit](#) in 2019 was fully booked (150pp) and gained support for the development of Glasgow City Food Plan (GCFP) and [press interest](#). A series of online [engagement events](#) attended by approx. 400pp followed.
- Any community food events and volunteering opportunities are publicised widely via GCFN/GFPP and [Volunteer Glasgow](#).

B) Foster food citizenship and a local good food movement

Community Food Network

- [Glasgow Local Food Network](#) was established in 2009 as a loose affiliation of community growing projects, to raise the profile of community gardening, get more people involved and influence policy. Email and Facebook (260/2000 members) groups were established and are used extensively by community food projects around the city to promote and share info on activities, events etc.
- Following [action research](#) with community food organisations GCFN (member led CIC) was set up in 2016 due to the changing nature of community food work in the city. Its 216 members (private/public/third sector organisations/projects) are actively involved in various [food related projects](#) eg. community growing, food education, health/nutrition work, community meals, food sharing, surplus food redistribution, food justice, community food retail/cafes
- GCFN organises seasonal networking events (80-100pp). Members receive a [monthly newsletter](#) with info about community food activities

Community Access

- In 2020 GCC published its [Food Growing Strategy](#) after a proactive public consultation and engagement exercise outlining plans for communities to access land for food growing.
- GCC runs [Stalled Spaces programme](#) to support community groups/local organisations to develop temporary projects on stalled sites/under-utilised open spaces. These include growing spaces and pop-up gardens.
- [Circular Economy Route Map for Glasgow](#) includes actions relating to the local food system eg. supporting the production of more sustainable, accessible, affordable food.

Community Support

- [Glasgow Social Enterprise Network](#) (GSEN) provides information-sharing, peer support and access to events and training.
- GCC [Community Business Boost](#) provides part-funding to support local job creation
- [Co-operative and Social Enterprise Fund](#) provides advice and support on developing co-operative business models.

- [Community Food and Health Scotland](#) offers support/advice on [funding](#) to community food organisations

Increased Participation

- GCFN encourages community organisations to take part in [Big Dig](#) festival and together with [Centre for Contemporary Arts Glasgow](#) (CCA) runs [Glasgow Seed Library](#) owned by the growers of Glasgow. Around 100 people have engaged with this work.
- 'Food and Climate Action' project run by GCFN started in January 2021. The project builds on existing community food work and will enable communities to be actively involved in creating a sustainable food future ensuring participation from the ground up.
- [Glasgow Allotments Forum](#) has linked 32 plot holders in the city for 20 years and organises a series of food growing related events including the annual [Potato Day](#) (600pp) and [FebFest](#) (160pp)
- Many areas in the city organise their own Harvest Festivals including [Queens Park Harvest Festival](#), [Children's Wood Harvest Festival](#) with hundreds of people attending.
- Every primary 6 pupil in Glasgow has the opportunity to experience a 'farm to fork' day in Ayrshire where they will grow, prepare and eat local healthy food.
- [Young Marketeers](#), a School Food Matters programme, was introduced to Glasgow in 2020 helping schools in low-income areas to grow and sell their own produce. So far it has worked with 4 schools (120pp) and hopes to roll this out to 12 schools.

Key Issue 3

Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

We believe good food is a right not a privilege and that everyone should be able to eat healthily every day, no matter who they are, what they do or where they live. Key to achieving this are: ensuring all those in danger of going hungry or suffering malnutrition are able to access nutritious food while working to address the underlying causes of food poverty; raising awareness of what constitutes a healthy diet and giving people the skills, resources and support needed to feed themselves well; and changing people's food environment - from institutional settings to high streets - to ensure affordable healthy food is available and accessible to all. At bronze we would expect to see a wide range of initiatives that are working to make this a reality and are having a measurable impact on people's lives. At silver, we would expect to see evidence that this is becoming a reality across most social groups, settings and neighbourhoods in your city, particularly amongst those groups most at risk.

What success could look like:

3A) Tackle food poverty - this could include but is not limited to the following:

- Establish a multi-agency partnership involving key organisations as well as people with lived experience, to identify and tackle the full range of issues that contribute to food poverty in a joined-up strategic way, ideally as part of the Food Power, End Hunger UK or Feeding Britain initiatives.
- Ensure high quality social food provision for people who might otherwise go hungry or suffer malnutrition, for example through the Healthy Start voucher scheme; Rose Vouchers; free school meals; breakfast, after school and holiday meal provision; lunch clubs and meals on wheels.
- Promote fair wages through local authority adoption of the real Living Wage for its own staff and for contractors and via campaigns to raise other employers' awareness and adoption of the Living Wage and the benefits this brings.
- Train health professionals, welfare advisers, housing and voluntary organisations in food poverty issues so they can effectively direct those experiencing food poverty to welfare support and local hardship funds, as well as to emergency food aid at times of crisis.

3B) Promote healthy eating - this could include but is not limited to the following:

- Run healthy eating and drinking campaigns including Sugar Smart, Veg Cities, Change4Life, Baby Friendly and the 50 Fountains Challenge; and give preferential treatment to healthy food ads, for example by offering them free advertising space, while restricting junk food ads.
- Provide and promote a wide range of healthy eating and healthy weight support services and initiatives, including diet and nutrition advice and support, cooking skills training, exercise and social prescribing programmes.
- Promote the adoption of holistic healthy food culture transformation programmes - such as those developed by Food for Life - in a range of settings such as nurseries, schools, colleges, hospitals, care homes and workplaces.
- Map access to healthy food against transportation routes, income, health data, proximity to schools etc. and work to prevent the proliferation of unhealthy food outlets as well as to ensure people can access affordable healthy food/drink near to where they live, work and play*.

* This could include working with caterers (cafes, takeaways and restaurants) and retailers (supermarkets, local convenience stores, markets, food coops) to increase the availability, affordability, variety, quality and display of fruit and vegetables, particularly in deprived areas; introducing or reinstating public drinking fountains; and/or including access to affordable healthy food in your Local Plan, Supplementary Planning Documents or other planning policy.

Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Tackle food poverty

- GFPP established a [Food poverty subgroup](#) in 2015 and a networking event was held in 2016 to map current services/discuss actions.
- GCC [food inequality inquiry](#) 2018 attracted wide engagement leading to the development of GCFP.
- In 2020 a multiagency working group was convened to share information on the city's response to food insecurity during the Covid-19 chaired by GHSCP.
- There are ~50 food bank delivery points in Glasgow.
- GCC provides universal free school meals for the first 4 years of primary school and is proposing a further extension to all primary school children by May 2022.
- During Covid-19 2020/2021 GCC provided financial support to families eligible for free school meals: 32,000 people received Farmfood payment card (April-June) in lieu of school meals. Cash payments were provided over holidays/school closures. From January'21 cash payments of £25/child are made to eligible families fortnightly.
- [The Children's Holiday Food Programme](#) £2 million/year grant fund has allowed groups to support children&young people (CYP) over school holidays with nutritious food since 2018. In spring 2020, 64 organisations provided the service to 16,967 CYP benefitting 9,953 households. During summer 2020, 26,000 CYP from 13,000+ households were supported (231,399 prepared meals/356,784 food parcels).
- Because usual summer programmes could not take place, GCC made cash payments of £10/child/week for 8 weeks combined with the school clothing grants benefitting 36,000 children.
- During COVID-19, GCC supplemented the national food box scheme with over 6,000 fresh food parcels/week and worked with [Glasgow Council for the Voluntary Sector](#)/other partners to establish the [Glasgow Helps](#) web resource/telephone helpline.
- In March'20 GCFN established [Food for Good \(FFG\) Glasgow](#) co-ordinating emergency food distribution to community groups. University of Glasgow provided storage space/delivery vans/furloughed staff. FFG now works with [Community Transport Glasgow](#) delivering healthy food items/helping with Fareshare collections to 20 organisations. The service has been extended until June 2021.
- GCFN runs another [COVID-19 Response project](#) and has 5 Community Response Officers supporting pandemic food provision. It links with the Independent Food Aid Network/Glasgow welfare advice centres and produced a [Cash First](#) leaflet March'21.
- GCC work with the Alexandra Rose Foundation on [Rose Vouchers](#) project. By January'21 5 community led [membership pantries](#) started operating from 8 locations in deprived areas with the support from Fareshare. 3 more are scheduled to open this year.
- A well-used ['Find Free Food in Glasgow'](#) map is being updated by GCFN.

- Glasgow was the first Scottish city to support a Living Wage. In 2020 there were 400+ employers signed up to [Glasgow's Living Wage](#) with 89,000+ employees benefitting.
- Glasgow City Council's [Financial Inclusion Strategy](#) 2010-2025 sets out the approach to supporting financial inclusion service providers. Over £4 million/year is allocated to maximise incomes/help tackle poverty.
- In 2019/20, HI staff/partners updated 250 GHSCP staff on poverty/food insecurity issues/support services.
- 323 GCC Early Learning&Child Care staff (21 establishments) participated in poverty awareness sessions and appraised the impact of ELC policies and family practices

B) Promote healthy eating

Campaigns

- [Veg Cities](#) has been run by GCFN since 2018. In 2019 it linked with [Veg Power Campaign](#) and worked with GCC to promote its [vegetable poster competition](#) to primary/secondary children (300 entries/40 schools). Schools were invited to a [vegetable-themed event](#) and the winning posters were displayed on advertising locations around the city. 10 primary schools participated in Veg Cities Roadshow including growing/healthy eating/cooking workshops. [Propagate](#) ran 10 weeks of Veg Power cooking classes and other community organisations promoted the campaign.
- Details about Glasgow's annual [Chefs Challenge and Glasgow's Sugarsmart Campaign](#) can be found section 2A.

Healthy Eating/Healthy Weight Services

- NHS Greater Glasgow & Clyde's [WeighToGo](#) (WTG) weight management programme for young people is delivered with a commercial weight management provider to young people (12-18 years) across Glasgow with BMI > 25 (2019-20 149 referrals, 39 participants, 19 lost 5% weight)
- Funding was granted in 2020 for 12-month Child Healthy Weight (CHW) project in 3 communities. CHW project focuses on piloting a whole system, community food nurturing programme with families of pre-school children combining action on food insecurity/healthy eating/physical activity in 3 Glasgow neighbourhoods. The Children's Services Planning Wellbeing and Mental Health group identified the 3 neighbourhoods (~ 10,000 population/1,800 pre-school children) 1 from each locality: Ruchazie, Garthamlock and Cranhill (North East); Drumchapel (North West); Priesthill, Househillwood, Nitshill and Pollok (South). CHW recognises barriers for healthy weight and provides neighbourhood support including help with financial inclusion/provision of cooking equipment/flat pack meals.
- HI supports [Unicef Baby Friendly Initiative](#) (BFI) standards in Glasgow City HSCP with achievement of the BFI Gold Achieving Sustainability accreditation in 2019. Local breastfeeding support groups operate across the city and ongoing Breastfeeding Welcome training is delivered to staff/community. There is a slow but increasing trend in exclusive breastfeeding rates mirrored in the city's 40% most deprived data zones. 2019-20 681 staff members from partner organisations were trained as part of the Breastfeeding Friendly /Breastfeeding Welcome Award/Breastfeeding nursery programmes. 1417 mothers attended breastfeeding support by HSCP and Breastfeeding Network/National Childcare Trust partners.

- HSCP has funding for two additional breastfeeding programmes: Breast Pump Loan Scheme and targeted work with Polish/South Asian communities
- Citywide [Starting Solids](#) sessions run for parents/carers on healthy foods/looking after baby's teeth (2019-20 reach 1103 babies).
- [Childsmile](#) oral health programmes across Early Learning and Childcare settings, include promotion of low sugar food/drink/healthy diet.
- In 2019/20 HI organised community-based cooking skills programmes (313pp) and REHIS Elementary Food Hygiene courses (185pp)
- [Nutrition Scotland](#), Glasgow based community nutrition social enterprise, have provided food/nutrition training/education since 2019 (~1000pp).

Access to Healthy Food

Many third sector organisations across low-income areas work on food justice/promoting healthy eating:

- [Moogety Foods](#) run [Dig In Community Food Shop](#)/weekly community meal/healthy cooking workshops/community garden (300pp/week)
- [NGCFI](#) run [Springburn Community Food Hub](#)/'6 Veg Barras' providing affordable fresh produce
- [St Paul's Youth Forum](#) organises regular community meals/Veg Barra (200pp/week)
- [Baltic St Adventure Playground Food Hub](#) provide free meals for children and families
- [Woodlands Community Cafe](#) organises [weekly community meal](#) (80pp), community growing space, welfare advice.

Key Issue 4

Creating a vibrant, prosperous and diverse sustainable food economy

We believe that to make good food a defining characteristic of where you live depends, ultimately, on ensuring healthy and sustainable food businesses - from producers and processors to retailers and caterers - are mainstreamed as part of a revitalised local food economy. Putting good food entrepreneurs and enterprises at the heart of local economic development and promoting them to consumers not only ensures that buying healthy and sustainable food becomes the easy choice but also creates jobs, businesses and prosperity while regenerating high streets and city centres. At bronze, we would expect to see evidence that the local authority and other key bodies recognise the role and importance of sustainable food enterprises and are actively working to support their development and success. At silver, we would expect such enterprises to have become a significant part of your local food economy and to be positively reshaping the high street and wider food environment.

What success could look like:

4A) Put good food enterprise at the heart of local economic development - this could include but is not limited to the following:

- Retail, tourism, planning and economic development strategies, policies and services actively support the development and long-term success of healthy and sustainable food businesses and a circular food economy.
- Protect and/or re-establish vital sustainable food infrastructure to support shorter and value-based supply chains, such as local processing and wholesale businesses, city centre and other food markets, food hubs and distribution networks.
- Support sustainable food entrepreneurs and enterprises by providing vocational training, business planning advice, grants and financial advice, and access to land and premises through special loan and lease options and business rates reductions and holidays.
- Work to improve the diversity of the retail offer by supporting more independent retail and market stalls and more value-based retail, such as Better Food Traders and the Pantry model.

4B) Promote healthy, sustainable and independent food businesses to consumers - this could include but is not limited to the following:

- Enable consumers to find local producers, shops, markets, cafes and restaurants selling healthy and sustainable food via a well-promoted, easy to use on-line directory of local good food businesses.
- Promote local good food businesses to the public using a range of communication tools, including media features and promotions, 'restaurant weeks', food awards and other marketing, branding and business recognition schemes.
- Promote greater consumer spending in local independent and sustainable food businesses through the introduction of local currency and loyalty schemes and via promotional campaigns.
- Provide local producers with increased opportunities to promote and sell their produce direct to consumers through on-line platforms and the creation of new regular or permanent markets, box schemes, meet-the-producer events and other initiatives.

Key Issue 4: Creating a vibrant, prosperous and diverse sustainable food economy

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Put good food enterprise at the heart of local economic development

Strategies to support sustainable food/circular economy:

- Scotland Food & Drink (SFD) advises GFPP on Scottish food developments and GCFP is aligned with [SFD sector recovery plan](#)
- [Scotland's Food Tourism Plan](#) includes creating apprenticeships in local food/food tourism and lead to the development of [Experience Glasgow Regional Food Group](#) in 2021.
- [Glasgow's Tourism and Visitor Plan to 2023](#) aims create opportunities to build a high quality food offer supporting a sustainable, local food system.
- [Glasgow's Economic Strategy](#) 2016-2023 includes Tourism & Hospitality as one of the key sectors.
- [Circular Glasgow](#), Glasgow Chamber of Commerce initiative, connects companies across the city's food system by helping them open new circular revenue streams
- [Circular Economy Route Map for Glasgow](#) 2020 supports the production of more sustainable/accessible/affordable food and use of derelict urban land suitable for low carbon farming
- [Glasgow Social Enterprise Strategy](#) 2018 aims to offer better support for the sector

Work to protect local sustainable food infrastructure and to improve the diversity of food retail:

- [Glasgow Wholesale Markets](#) at the Blochairn Complex is a major distribution centre for fresh fruit and vegetables (34 traders) and includes Scotland's only inland fish market. The site spans approx. 32 acres and works with thousands of independent food businesses.
- 2 regular farmers markets operate on alternate Saturdays; Mansfield Park in the West and Queen's Park in the South. Each attract 30-40 local producers.
- [City Property Markets](#) run weekly fruit and vegetable markets in Bridgeton in the East, Mansfield Park in the West and in Govan in the South.
- [Great British Food Hubs](#) in Glasgow East and Glasgow West are looking for people to run them. Milngavie Food Hub based in neighbouring East Dunbartonshire works with many Glasgow based producers such as [Locavore](#), [Greenheart Growers](#) and [Dear Green Coffee Roasters](#).

- Food Economy Working Group was set up for GCFP comprising multisector organisations including [Chamber of Commerce](#), [Scottish Enterprise](#), and local growers/retailers to develop actions to improve local food economy including increasing the number of food markets in the city.
- There are a number a Food Hubs operating including: [Springburn Community Food Hub](#), [Baltic St Adventure Playground Food Hub](#), [Moogety Foods](#) in Govan comprising the [Dig In Community Food Shop](#)
- Glasgow City Council is supporting and enabling the establishment of [Community Pantries](#) in low income communities across Glasgow, including [Ruchazie Pantry](#), [Govanhill People's Pantry](#) - serving hundreds of people each week. North Glasgow Community Food Initiative run 6 pop up '[Veg Barras](#)' providing affordable fresh produce.

Available support for sustainable food entrepreneurs and enterprises:

- [Glasgow Social Enterprise Network](#) (GSEN) has 200 members including cafes/catering businesses/community organisations and provides information-sharing, peer support and access to events and training. [Firstport](#) offers financial support for SEs.
- GCC [Community Business Boost](#) provides part-funding of premises costs over a two-year period to support local job creation
- [Co-operative and Social Enterprise Fund](#) provides advice and support to businesses and social enterprises on developing co-operative business models.
- [Community Food and Health Scotland](#) offers support/advice on [funding](#) to community food organisations.

B) Promote healthy, sustainable and independent food businesses to consumers

Directory of local good food businesses:

- Slow Food Scotland' [Arc of Taste directory](#) lists 'endangered foods' and [Slow Food Glasgow](#) has teamed up with GFPP to create a Glasgow based 'sustainable food map' ahead of COP26
- GCFP aims to develop a 'Glasgow Sustainable Food' accreditation enabling consumers to find local producers, shops, markets, cafes and restaurants selling sustainable food
- Glasgow has a thriving restaurant scene with many using local, sustainable produce and the city is a home to many vegan restaurants as featured in [Jellied Eel Magazine](#)

Promotion of local good food businesses

GFPP has been encouraging people to buy local food through [social media/newsletters](#) and by supporting SFD [‘Support Local’](#) campaign. Interest in local food has grown and many independent food shops/businesses now operate selling local/sustainable food including:

- [Locavore](#) runs Glasgow’s only fully organic shop/café in 3 locations, grows much of its produce locally and offers a vegetable box delivery scheme. The group has 1900 vegbox customers, serve around 4000 shop customers/per week and is looking to open eight new shops over the next two years. Locavore currently employ 90 people with a turnover of £4.25million. Research about the group’s economic impact is available [here](#).
- [Milk Café](#) uses locally sources produce in all its catering operations and supports refugee and migrant women.
- Zero Waste shops [Zero Waste Market](#) in the East and [Society Zero](#) the West of the city operate.
- [Dear Green Coffee Roasters](#) gained coveted B Corp status in 2020 joining the UKs most ethical enterprises.
- [Freedom Bakery](#), a social enterprise, works with the Scottish prison service to offer employment opportunities.
- Award winning [Jaw Brew](#) uses left-over bread from a local bakery to make beer.

Glasgow has several independent food festivals and markets promoting local producers:

- [Platform Food&Makers Market](#), an independent street food market at Argyle St Arches selling fresh produce from local farmers/food producers/weekly street food event.
- [Big Feed Street Food Social](#) in the Southside of the city is Scotland’s biggest indoor street food market.
- [Let’s Eat Glasgow](#), an artisan food festival linking up local restaurants and producers.
- Finnieston Food Crawl where participants can sample food from various restaurants in the Finnieston area of the city
- [Glasgow Vegan Festival](#) based at the national football stadium.

Opportunities for local producers:

- [‘Roots to Market’](#) project supports local growers in developing Glasgow’s local food economy. The original research was published in [2018](#), updated in [2019](#) and work continues with local growers/food businesses to implement the recommendations.
- [Chef’s Challenge](#) has been run by GCFN since 2018 and has attracted a wider range of restaurants and food providers each year. So far 50 restaurants and 20 growing spaces have taken part in this yearly competition. Each [year](#) it attracts good media coverage and local interest. As a result an increasing number of cafes and restaurants are accessing locally grown produce from city’s 3 market gardens: [Locavore](#), [Greenheart Growers](#) and [Tenement Veg](#)
- Scotland Food & Drink organises [events to meet local producers](#)

Key Issue 5

Transforming catering and procurement and revitalizing local and sustainable food supply chains

We believe that catering and procurement provide a uniquely powerful lever for promoting good food. By transforming catering across a wide range of settings - including nurseries, schools, colleges, hospitals, care homes, workplace canteens and smaller scale catering outlets - it is possible not only to improve the eating habits of many thousands of people but also to create the large scale demand for healthy, sustainable and local food needed to underpin a fundamental shift in the food production and supply system. At bronze we would expect to see examples of sustainable food procurement policy and accredited practice in a range of institutions. At silver we would expect to see healthy and sustainable food catering becoming the norm across a full range of institutions, supported by strong local authority leadership as well as significant changes to how the procurement supply chain operates, so that it is more accessible to local, sustainable, independent and smaller scale producers and other food businesses.

What success could look like:

5A) Change policy and practice to put good food on people's plates - this could include but is not limited to the following:

- The Council develops and formally adopts a Sustainable Food Procurement policy and strategy that promotes healthy and planet friendly diets and incorporates specific commitments to source sustainable, local and ethical products.
- Individual public sector bodies adopt healthy and sustainable food policies, including nutrition standards; healthy catering and vending; 'tap water only'; local, organic and other climate/nature friendly produce; responsibly caught/farmed fish; less but better meat and ethical standards such as Fairtrade.
- Public sector organisations and large private caterers achieve recognised healthy, sustainable and ethical food accreditation, such as Food for Life Served Here, Marine Stewardship Council and Compassion in World Farming awards.
- Restaurants and other small-scale catering outlets improve their food offering as part of national accreditation schemes such as Food for Life Served Here and the Sustainable Restaurants Association or through local schemes such as the Healthy Catering Commitment and Bristol Eating Better.

5B) Improving connections and collaboration across the local supply chain - this could include but is not limited to the following:

- Establish a local cross-sector sustainable food procurement group or equivalent forum to bring together procurement officers, caterers, suppliers and other decision-makers to drive, track and promote better catering and procurement policy and practice.
- Enable procurement officers and catering businesses to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.
- Enable small scale local producers and other sustainable food businesses to better access large scale procurement markets, for example through the introduction of dynamic food procurement and facilitated cooperative supply initiatives.
- Work with procurement and supply stakeholders over a larger geographic region to develop a more strategic approach, including taking advantage of opportunities for greater aggregation and integration of local producers.

Key Issue 5: Transforming catering and procurement and revitalizing local and sustainable food supply chains

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Change policy and practice to put good food on people's plates

Procurement and Health Strategies

- In 2018 Glasgow City Council (GCC) launched [Food in Schools Policy](#). In implementing this, GCC has worked with Soil Association Scotland towards Food for Life Served Here Catering Award for all the GCC schools and the implementation of this is starting in April 2021. Food provision incorporates commitments to source sustainable, local and ethical products. GCC is also looking at reducing stages of transport for food served in its schools.
- [Research](#) led by Glasgow City Council Environmental Health in 2015 exploring how EH can support dietary improvements in food provided by fast food outlets in the city resulted in provision of support from EHOs to adopt healthier practices. In 2017 EH created [Glasgow Food Pledge](#) to encourage food businesses to introduce small changes to improve the overall nutritional quality of the food on sale
- In 2018 GCC produced a [Good Food Charter](#) encouraging street food vendors to provide more sustainable/local/healthier food.
- Glasgow has been a [Fairtrade City](#) since 2006 and promotes this in a [range of ways](#), including as part of its food provision.
- GCC Procurement Strategy will be reviewed in 2021 and is likely to include support for GCFP
- University of Glasgow and other FE institutions are developing more sustainable and less wasteful food procurement practices. University of Glasgow (9 catering venues and several large events venues) has a [Sustainable Food Policy](#), as does [Caledonian University](#) (4 catering venues serving 15,000 students/1,600 staff), [Strathclyde University Catering](#) and [City of Glasgow College](#) (home to up to 40,000 students)
- All shops, cafes and vending machines in Glasgow NHS premises comply with their [Food Retail Policy](#) which promotes access to healthier food and drink choices for patients, visitors and staff and sets out nutritional specification for food&drink provided including vending machines. Their policy is aligned to National Standards aiming to improve healthy eating including [Healthy Living Award](#) (HLA) and [Healthcare Retail Standards](#).
- Nourish Scotland has worked with the [Scottish Event Campus](#) (SEC) and [Glasgow Science Centre](#) to increase the availability of plant based, sustainably sourced food options in preparation for the COP26 Climate Change summit. Glasgow's [Commonwealth Games Food Charter](#) from 2014 will provide a good basis for this work. SEC has been accredited under the World Obesity Federation Healthy Venue Awards programme.

Accreditations and schemes

- [Scottish Grocers Federation](#) works with independent retailers to promote healthy lifestyle through their Healthy Living Programme and has rolled out 'buy one get one free' fruit scheme in Glasgow.
- Strathclyde University & Sodexo (Scottish Government, Atlantic Quay) hold the Food for Life Served Here Silver award, Caledonian University & Nuffield Hospital hold the Bronze award. Together they serve thousands of people every day.
- Baxter Storey (COGC) and Albacore Catering signed up with the national [Peas Please](#) campaign in 2018 pledging to serve more portions of vegetables to their customers.
- 114 venues which serve food in Glasgow have achieved the [Healthy Living Award](#) developed for the foodservice sector to link with Scottish dietary targets.

B) Improving connections and collaboration across the local supply chain

Procurement Groups

- [GFPP established a cross sector Procurement Working group](#) in 2017 which was coordinated by the Soil Association and hosted by the University of Strathclyde. They also hosted an event to promote sustainable food to businesses and encourage more joint working attended by 25 organisations.
- 'Catering & Food Procurement' working group was set up in 2019 as part of GCFP work (members include Scotland Excel and APUC, local authority, NHS and Universities). GCFP consultation responses emphasised strong support for more local/sustainably produced food in local authority procurement and the group will continue to work towards more progressive food procurement.
- Since 2019 the GFPP has been working with [Scotland Excel](#), the main body looking after local authority procurement, to help local organisations move towards more dynamic procurement.

Access to markets

- '[Roots to Market](#)' is GCFN's flagship project to support local growers and the developing Glasgow local food economy. The original research was published in [2018](#) and updated in [2019](#); work continues with local growers and food businesses to implement the recommendations. The report launch was hosted by GCC and supported by the Council convenor of its Transport and Carbon Reduction Committee.
- [Chefs Challenge](#) project established in 2018 links hospitality businesses with local growers.
- In 2018 GCFN developed Chef's Network to forge connections between Growers and Chefs and encourage more local restaurants to source more local produce locally.

- GFPP works with University of Glasgow, University of Strathclyde and other further education establishments encouraging them to purchase food from more local suppliers. Currently they are linked to [APUC](#), the main procurement body for Universities and Colleges in Scotland.
- 2018 MSc research into Glasgow food procurement found that 98% of the food APUC procures is produced in Scotland a lot of which comes from SMEs. The same research and a presentation at a development session to GCC showed that in recent years Scotland Excel's spend on Scottish produce increased by 92% including SMEs.
- City of Glasgow College's City Works course builds students' skills in growing organic produce providing produce to the culinary department and a local café.
- Scotland Food & Drink organises [events to meet local producers](#)
- GFPP partners GCFN and [Glasgow Centre for Population Health](#) only use locally sourced, sustainable food for catering at its events.

Learning from others

- GFPP works Closely with [Nourish Scotland](#) who together with the [Scottish Food Coalition](#) campaigns for the [Good Food Nation Bill](#) to implement the right of food to scots law in turn helping to create shorter supply chains locally.
- Both North Ayrshire and East Ayrshire hold Food for Life Served Here Gold award and provide good examples for Glasgow to learn from. The newly established Scottish SFP network provides links to other Scottish SFPs.
- GCFP aims to increase availability of, and demand for, food grown in the city region and hopes to work with [City Region Deals](#) designed to bring about long-term strategic approaches to improving regional economies and accelerate inclusive economic growth.

Key Issue 6

Tackling the climate and nature emergency through sustainable food & farming and an end to food waste

We believe that tackling the climate and nature emergency is the single greatest challenge of our time and will require a radical shift in our food and farming system towards agroecological production, sustainable diets and an end to food waste. By changing what we, as individuals and institutions, choose to eat, we can transform what, how and where food is produced and thus help to minimise any negative impacts on climate and biodiversity. At the same time, by tackling the tragedy of food waste, we can balance the need to feed a growing global population while remaining within planetary boundaries. At bronze, we would expect to see significant action on promoting and supporting sustainable food production and consumption, improving resource efficiency throughout the food chain and tackling food and food-related waste. At silver, we would expect to see an effective strategic and systemic response to the negative climate and nature impacts of the local food system.

What success could look like:

- 6A) Promote sustainable food production and consumption and resource efficiency** - this could include but is not limited to the following:
- Declare a climate and nature emergency and work with public sector institutions, businesses and citizens to deliver a joint strategy to drastically reduce the climate and nature impact of your local food system, as outlined in the 'Every Mouthful Counts' Declaration and Guide.
 - Develop and deliver a land use and management strategy that protects, enhances and makes available all Grade 1 and 2 urban and peri-urban land for both community growing and commercial sustainable agriculture.
 - Provide farmers, growers and land managers with training, advice and support on how to adopt agroecological production and management techniques and food businesses with support to improve resource efficiency and sustainability across all aspects of their business.
 - Deliver city-wide campaigns to promote a mainstream shift to sustainable food - including fresh, unprocessed, seasonal, local, organic, less and better meat and dairy, high animal welfare, Fairtrade, Sustainable Fish Cities and the Real Bread Campaign.
- 6B) Reduce, redirect and recycle food, packaging and related waste** - this could include but is not limited to the following:
- Ensure the Food Waste Hierarchy is incorporated into and shapes an integrated city-wide food waste policy and strategy that minimises food and packaging waste, eliminates food waste from landfill and ensures surplus food and food waste are diverted to the most appropriate purposes.
 - Establish a food waste collection scheme for homes and businesses that redirects food and food-related waste for composting, energy recovery (AD) or animal feed (where permitted); and promote community composting through the provision of resources and sites for communities to use.
 - Raise public, business and institutional awareness of food waste and encourage them to measure and reduce it via campaigns and events such as Love Food Hate Waste, Feeding the 5000, The Pig Idea, Disco Soup, No Loaf Lost, Your Business is Food and Guardians of Grub.
 - Ensure the effective collection of consumable surplus food from all stages in the supply chain, from farms to retail, and redistribute it to organisations feeding people in need while working to raise the nutritional standards of the food aid being offered.

Key Issue 6: Tackling the climate and nature emergency through sustainable food and farming and an end to food waste

Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.

A) Promote sustainable food production and consumption and resource efficiency

Declaration of Climate and Ecological Emergency

- In 2017 GCC committed to supporting the development of Glasgow as a Sustainable Food City (recommendation 72 in [Glasgow City Council's strategic plan](#)).
- [Glasgow declared a Climate](#) and [Ecological Emergency](#) in 2019 and produced a [Climate Emergency Implementation Plan \(CEIP\)](#), which was under consultation Nov'20-January'21. Glasgow is the first local authority in Scotland to launch [climate emergency training](#).
- [Sustainable Glasgow](#), a city-wide partnership, relaunched in 2020 aiming to make Glasgow one of the greenest in Europe/to support delivery of CEIP.
- GCC has signed the [Glasgow Declaration](#) in preparation for COP26 and has been invited to take part in a Sustain-led project converting declaration into action.

Land-use Strategy

- In 2020 Glasgow City Council published its [Food Growing Strategy](#) after an extensive and proactive public consultation/engagement exercise. This strategy outlines plans for communities to access land for food growing. GCFP team is working with GCC to make sure it links to the strategy. In 2021 GCC announced that it will commit £200,000 of funding towards food growing in the city.
- [Circular Economy Route Map for Glasgow](#) published in 2020 includes actions relating to the local food system such as 1) carrying out an audit of derelict urban land suitable for low carbon farming 2) supporting the production of more sustainable, accessible, and affordable food.

Training and advice on agroecological production

- In 2020 funding was secured for 'Food & Climate Action' project led by GCFN in partnership with [Urban Roots](#), [Glasgow Eco Trust](#), [The Space](#), [St Paul's Youth Forum](#) and [Central and West Integration Network](#). Building on the aims of GCFP, the project will improve food education, establish a local green assembly, increase the amount of land being used for urban agriculture, mobilise young people to become climate leaders/progress action to upscale urban agriculture and to develop an urban farm
- Glasgow is part of Sustain's 'Fringe Farming' project along with Sheffield, Bristol and London and a member of Urban Agriculture Consortium

- City of Glasgow College (CoGC) course titled 'CityWorks' teaches young people sustainability on a very practical level. COGC grows organic fruit and veg on 3 floors of the building, which they provide to the culinary department and a local cafe. They also practice seed saving with a goal to encourage students to become producers.
- Glasgow Growers Cooperative was formed in 2018 (as a result of '[Roots to Market](#)' report) for urban Market Gardeners (8) to share learning, peer support, lobby for increased access to land etc. This has led to increased number of market garden collectives and more land under production (Tenement Veg&Greenheart Growers taking on a new peri-urban site for 2021).
- [Propagate](#) has worked with various organisations (12) including entertainment venues/housing associations looking at sustainable land use and local agroecological food production, food waste and circular systems.
- [Stalled Spaces](#) offers support for communities to transform underused/derelict land into community use including food growing

Campaigns

Details about city-wide campaign can be found in sections 2A and 3B

B) Reduce, redirect and recycle food, packaging and related waste

Policy

- [GCC Plastic Reduction Strategy](#) 2020 aims for Glasgow to be free of unnecessary plastics by 2030. In January'21 GCC proposed that all plastic trays used for school meals would be replaced with melamine plates/bowls.
- [Glasgow's Economic Strategy](#) 2016-2023 aims to develop the principles of reducing/re-using/recycling/recovering materials in production/distribution/consumption
- GCC supports [Scotland's Food Waste Reduction Action Plan](#)

Food Waste Collection

- GCC has invested in technologically advanced waste management systems that help reduce the impact on the environment. In August'19 [Glasgow Recycling and Renewable Energy Centre](#) opened. Annually it is expected to handle 200,000 tonnes of general waste/redirect 90% from landfill.
- In 2016 GCC introduced a comprehensive food waste collection service to all properties (~ 300,000 households). This includes brown-bins for houses (food/garden waste). This waste stream goes for treatment to an in-vessel composting facility. In 2020 the tonnage of brown-bin material sent for treatment was ~ 12,250 tonnes.
- Food waste collected from flats is collected separately in grey bins and taken for treatment to an anaerobic digestion plant. Food waste collected from this service is ~ 2,000-2,500 tonnes/year.

Campaigns/Education

Zero Waste Scotland (ZWS) is working to get information on the current food wastage and developing city-wide food waste campaigns including:

- [Launch of food waste teaching resources](#) for the Scottish Curriculum
- 'Love Food Hate Waste' food waste focussed awareness raising events at the Glasgow Eat & Drink food festival in [2017](#) and [2018](#), reaching ~ 4,000 people with 1-2-1 conversations and ~ 81,116 people (38,000 + 43,116 footfall recorded). Glasgow campaign social media following is 6000 people.
- Promotion of '[Love Food Hate Waste](#)' teaching resource in schools
- [Venture Jam 2019](#), managed by Young Scot with Glasgow City of Science&Innovation focused on challenging young people aged 14-20 (40) to find innovative food waste solutions at St Enoch's shopping centre.
- Secondary school based [food waste project](#) supported by University of Glasgow
- '[Good to Go](#)' [doggy bag pilot](#) with 8 Glasgow hospitality businesses measured the potential carbon impact of every restaurant in Scotland offering leftover take home service
- Since 2016, 75 businesses in Glasgow have received assessments to help them [identify/reduce food waste](#)
- [City of Glasgow College has included](#) food waste education in their Professional Catering curriculum.

Glasgow Science Centre organises some [food waste education](#) to the public.

[Glasgow University Environmental Sustainability Team](#) works on improving the University's environmental practice including its food provision. Caledonian University is developing a [food waste training course for young chefs](#) and its sustainability team [works with students](#).

Most community gardens around the city have food composting points/teach composting. Some incorporate food waste education into cooking courses (eg. [Propagate/Urban Roots](#) reaching ~50pp/each)

Surplus Food/Redistribution

- Fareshare depot in Glasgow redirects surplus food to over 200 organisations. During Covid-19 pandemic in Spring'20 it waived its membership fee to new members increasing the amount of food distributed.
- Many local groups have their own food redistribution networks including [Interfaith Glasgow](#) that connects foodbanks/community projects to available food
- [Olio](#) and [Too Good To Go](#) work with Glasgow businesses to redistribute surplus food in the city.