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GLASGOW SCHOOLS TO SERVE LOW CARBON LUNCH TO EMPHSISE HOW OUR FOOD CHOICES CAN HAVE A POSITIVE IMPACT ON THE ENVIRONMENT

As part of the UK-wide Sustainable Food Places 'Day of Celebration and Action' taking place today, Glasgow City Council school catering has teamed up with the Glasgow Food Policy Partnership to organise a Low Carbon Lunch in all city council schools to emphasise the positive effects our food choices can have on the planet. All the schools will also be provided with posters and educational materials, which teachers can use on the day. This is a continuation of the council working with the Soil Association's Food for Life team, which lead to the council being awarded the bronze [Food for Life Catering Award](#) 2 weeks ago week. This also supports the actions of the [Glasgow City Food Plan](#), a 10-year plan launched in June aiming to make the food system in Glasgow more Sustainable, Equitable and Healthy.

Councillor Anna Richardson, City Convener for Sustainability and Carbon Reduction, Glasgow City Council welcomes the day of celebration and is delighted that children and young people will be encouraged to think about the effects of their food consumption on the planet and said: "As part of the school curriculum, our pupils are learning about food sustainability and the benefits of produce from local suppliers having a positive impact on tackling the climate emergency.

"The Low Carbon Lunch will be another example of how we can learn how everyone can make a difference and follows the announcement recently of our Food for Life Served Here Bronze award for our school meals and as our city prepares to host COP26 in November."

As part of the Low Carbon Lunch, pupils of Hillhead Highschool will be joined by a chef doing a cookery demonstration encouraging teenagers to be more adventurous with vegetables. The session is lead by the Veg Cities Campaign run by the Glasgow Community Food Network. The team is also behind the Chef's Challenge cookery competition promoting locally grown produce to Glasgow-based chefs. This year's final was held at the Washhouse Garden last week and the winning dish was created by John Traynor from La Pastina Deli.

"Veg cities is all about celebrating veg for the delicious, colourful, and fun foundation of our diet that it should be. This summer, the Glasgow chef's challenge got chefs cooking amazing locally grown ingredients. Now, we want to share some of the great techniques they showed us for turning up the textures and flavours of vegetables with local high school

students, so they can feel confident when it comes to healthy eating!” says Grant Reekie who leads on the Glasgow campaign.

A low carbon meal is a meal where conscious effort has been made to reduce its greenhouse gas (GHG) emissions by choosing ingredients which have lower GHG emissions. Food contributes up to 30% of total greenhouse gas (GHG) emissions in the UK, so the effects of the food that we eat cannot be underestimated. All meat, dairy, eggs and fish production have a high GHG emissions when compared with foods of plant origin. Making some changes across settings such as workplaces or schools serving hundreds or even thousands of meals every day can have a real impact. A ‘low carbon lunch’ will most certainly be a colourful lunch that is not only good for the planet but a feast to our tastebuds. Retailers and caterers are moving fast in this space, motivated by a shift in public opinion, especially among young people. A recent survey of public sector caterers revealed that nearly 80% of those polled have decided to reduce meat content across menus, and 83% have increased beans and pulses in dishes.

The education about the effects of food on the climate also links with the Glasgow Food and Climate Declaration, which Glasgow is urging other cities to sign ahead of the UN Climate Change Conference (COP26) coming to Glasgow in November.

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Issued by: Glasgow Food Policy Partnership

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Social Media: @GlasgowFPP @FoodPlacesUK and include #foodpartnership #lowcarbonlunch #Food4Planet.

Resources Pack and supporting Documents:

www.sustainablefoodplaces.org/news/food_and_climate_day_of_celebration_jul21-/

Notes to Editors

1. Low Carbon Lunch will be served in all Glasgow City Council schools on the 29th September. A cookery demonstration will also take place in Hillhead Highschool on the same day.

2. [Glasgow Food Policy Partnership](#) (GFPP) is a group of public, private and voluntary sector organisations working together towards a fairer, healthier, more sustainable and resilient food system for Glasgow. It is a member of the UK-wide Sustainable Food Places Network. In June 2021 Glasgow was awarded Sustainable Food Places Bronze Award recognising the success of taking a joined up, holistic approach to food and achieving significant positive change on a range of key food issues. Glasgow Food Policy Partnership hopes to build on this work and engage with even more organisations and businesses to help us make Glasgow's food system better for everyone.
3. [Sustainable Food Places](#) is a partnership programme led by the Soil Association, Food Matters and Sustain: the alliance for better food and farming. It has over 60 members places (cities, towns, boroughs, counties and districts) working together to improve the food system in the UK.
4. [Soil Association's Food for Life Served Here](#) awards food providers making positive impacts through food. They certify caterers for providing meals cooked from scratch, using sustainable fish, free range eggs and ingredients that can be traced back to the farm. You can read more about the Glasgow award [here](#).
5. The [Glasgow City Food Plan](#), launched in June 2021, was developed by a team comprising Glasgow Food Policy Partnership, Glasgow Centre for Population Health, Glasgow City Council, Glasgow Health and Social Care Partnership, NHS Greater Glasgow and Clyde and Glasgow Community Food Network. The team worked with over 80 city-wide partners to develop actions towards a more sustainable equitable and healthy food system for Glasgow.
6. Chef's Challenge linked to Glasgow [Veg Cities Campaign](#) has been run by GCFN since 2018 and has attracted a wider range of restaurants and food providers each year. So far over 50 restaurants and 20 growing spaces have taken part in this yearly competition.
7. [Glasgow Food and Climate Declaration](#) is drafted in partnership between international networks of subnational governments, UN agencies and non-governmental organizations working with food systems and climate change and in consultation with subnational, city and region governments.