



Sustainability Resources

Whether you are interested in being included in the Sustainable Food Directory or are still considering it, we would like to share some resources with you to help you on your mission to become a more environmentally conscious business.

We would love to know if these resources above were helpful to you and/or if you know of any others that we could add. You can email your thoughts to: sustainablefooddirectory@gmail.com

Topic	Resource/organisation	Information
Organic food	'Organic Served Here' by the Soil Association	The UK's only organic award for restaurants and cafes offering clarity and assurance for ethically-minded consumers.
	Marketing organic food	A reference document containing statements about organic food and farming that have been assessed against the UK Advertising Standards Authority's (ASA) Code.
	Better Food Traders – a UK-wide network which supports and promotes independent food retailers (visit their website or contact julia@betterfoodtraders.org for more information)	Access sector-specific training & business advice, join online meet-ups specifically for Veg Box Schemes, Shops, or Marketing Leads to share advice and ideas with people facing the same challenges and connect & learn from other business owners like you.
Planet-friendly menus	Kale Yeah by Friends of the Earth	A toolkit to help incentivise and promote more sustainable dishes.
	One Plate Planet by the Sustainable Restaurant Assoc.	A library of over 2,000 recipes with low-or-no meat.
Meat & dairy	Eating Better	An 8-step guide for retailers and restaurants to buy better meat and dairy.
	Pasture for Life	A sustainability certification for Meat & Dairy.
Seafood	Open Seas	Learn more about damaging fishing methods and the sustainable alternatives to them.
	Sustainable Fish Cities	The top 10 swaps for more sustainable fish to serve.
	Good Fish Guide by the Marine Conservation Society	A guide to identify whether your seafood choices are affecting the environment.
Food waste	Zero Waste Scotland toolkit	Understanding food waste and how you can reduce it.
Coffee grounds	Grounds for Recycling	A toolkit for learning about and dealing with spent coffee grounds, including advice to grow your own mushrooms or donate them to an allotment or the Botanic Gardens.
Sustainable food systems	The Food Atlas by Nourish Scotland	A document providing a visual indication of the current landscape, their vision for a more equal and sustainable future, and hints at how we might get from here to there.
	Glasgow City Food Plan	The section on Food Economy (page 7) lists actions that relate to catering/food businesses.
Your team	Scottish Living Wage	Becoming a Real Living Wage employer has huge benefits for business, employees and wider society.
	MAD Academy	A school training the hospitality industry to create sustainable food systems for the future.
General	5 top tips for organisations by Glasgow Food Policy Partnership	Five key areas to look at within your business to make Good Food For Glasgow a reality.
Local suppliers & producers	Listed here are a small selection of suppliers and producers who we would recommend contacting to help you on your journey to becoming a more sustainable business.	Dear Green Coffee Roasters, Freedom Bakery, Greencity Wholefoods, Hugh Grierson Organic, Locavore, Mossgiel Farm, Peelham Farm, Wilson's Catch of the Day