

## Glasgow City Food Plan: Food Economy Working Group

Thematic Working Group meeting	
<b>Date</b>	<b>24<sup>th</sup> February 2-3.30 pm</b>
Attendance	Riikka Gonzalez (GFPP), David Cairns (Glasgow Community Markets), Juan Ortiz (The Good Choice), Dale Todd (The Courtyard Pantry), David Lyon (GCC), Ashleigh Hall (Alexandra Rose), Gerry Boyle (Zero Waste Scotland), Kyle Baldock (Food and Climate Action, GCFN)
Apologies	Rebecca Ricketts (Chamber of Commerce), Gillian Edgar (SGF Healthy Living Programme), Ewan Curtis (GCC)
Brief Overview	Good progress with campaigns, future plans to increase number of community markets, development of sustainable events guidance and the 4 <sup>th</sup> edition of Glasgow Sustainable Food Directory was discussed.
Next Meetings	Wednesday 28 <sup>th</sup> May in person at the Glasgow Collective from 2-3.30PM (with an option for breakfast meeting depending on the group's availability).

### 1. Welcome and apologies

Riikka welcomed Kyle Baldock from the Food and Climate Action Project, Glasgow Community Food Network. He has recently been appointed to lead on the Urban Agriculture working group and wants to explore links between food growing and food economy.

### 2. Review of last meeting and matters arising

Last meeting note was agreed as accurate.

The group discussed the following matters arising:

- Some of the working group members attended an event for Co-Operatives in November, and David Lyon informed the group that it had been a good meeting and that there is an action plan in development; however, funding and a dedicated lead to drive this forward is needed.
- David L also pointed out that the [Glasgow Communities Fund](#) is out just now, but that is likely to be oversubscribed. The deadline for the fund is 7<sup>th</sup> April, and GCVS will organise a series of training sessions that anyone can attend.
- David L updated the group about 'regional food economy meetings'; Glasgow City Council has now held a meeting with South Lanarkshire Council to discuss potential economic development opportunities with neighbouring farms. This could include a farmers co-op and a bulk-buying project.
- Other matters arising were discussed as part of the working group priorities and plans below.

### 3. Priorities and plans of this working group for 24/25

#### [Update on progress](#)

To find out more about the progress of other Glasgow City Food Plan working groups, the minutes will be posted on the [Glasgow City Food Plan page](#).

#### Action area 1:

- During previous meetings, the City of Glasgow College mentioned that they are always looking for local guest speakers to come and speak to their students. There is now a little bit of money to support this/possible other training as the Food Education Working Group is no longer in operation. This might allow us to pay for a small business to go and talk to the students. Riikka will get in touch with the college to see what would be helpful for them. **ACTION: Riikka**
- David C thought working with the college might provide an opportunity for some Urban Agriculture mentoring, although currently the college does not offer a course on food growing. This could involve bringing in an expert from another city (Natural Vegetable Company in Inverness) or link up Natoora, a world-wide food distributor who works with local growers and might have some money for training. The founder of Natoora, Franco Fubini, is due to visit sometime in May/June as his visit in February was delayed. He plans to give an open lecture on food systems, which students could be invited to as well. Gerry Boyle already works with the City of Glasgow College ensuring that food waste and sustainability is part of their curriculum; he is happy to send the college a briefing on training/possible links. Gerry and David C will connect about any possible opportunities. **ACTION: Gerry and David C**

#### Action area 2:

- David C gave an update on the work of the Glasgow Community Markets. The Whiteinch market is currently on a break, but will start again this spring. David is also hoping to set up another market in Govan starting from June, and will meet with David L later this week to discuss. David is also collaborating with Dale about markets at housing associations and with Alexandra Rose hoping to introduce Rose Vouchers to the Govan market in order to offer either free or heavily subsidised food locals.
- Alexandra Rose continues to provide vouchers in Ruchazie and Drumchapel pantries under the Thrive Under 5 scheme, funding is in place until November. Rose Vouchers are also available in Barrowfield, Church House and Refweegee. Work for continued funding is ongoing.
- Dale is currently looking into setting up a community market with Queens Cross Housing Association. This could potentially link up with city region bulk buying project, if going ahead. More about this under 'partner updates'.

- Bulk buying via housing associations was discussed, but as many housing associations are already doing work to address food poverty, this was not seen as a priority, but possibly something that could be looked at in the future.
- Scottish Pantry Network is launching its new kitchen on the 28<sup>th</sup> March and will launch its 'Prepmate' flatpack mealkits soon; this includes an employability element.

### Action area 3:

- Riikka gave an update on the Full of Beans campaign, which officially ended the end of September. The [campaign evaluation](#) and a [paper](#) linking it to latest research was published in January, and the Glasgow City Council School Catering Team won a special award at the Scottish School Food Awards for its working getting beans into school menus as part of the campaign. The campaign was also included in [the SDG 'Beans is How' campaign's annual report](#). [University of Glasgow](#) now also serves beans on their menu every day as a result of the campaign.
- The Food and Climate Action team are taking findings from the campaign evaluation report forward and plan to organise 'cultural learning' events for groups from different ethnic backgrounds who use beans/pulses a lot to share learning/recipes. GFPP is not actively continuing the campaign, but there will be a possible follow-up event for campaign participants, and partners to continue research on long-term impacts of the campaign & share any new learning in Autumn 2025 (Full of Beans 2.0). This could include talks, cookery demonstration, information stalls etc. BaxterStorey & UK Lentils are interested in working with us, and the team is always happy to support anyone who want to include beans in their work.
- Riikka is working with the Slow Food Glasgow team to develop the 4<sup>th</sup> edition of the Glasgow Sustainable Food Directory. They have received funding form Glasgow Centre for Population Health to expand the directory to other areas of the city and will collaborate with Glasgow Life & Eating Out, Eating Well. An information session for Glasgow Life volunteers is planned for 12<sup>th</sup> March. Applications to be included in the new directory open mid-March and all venues will be asked to re-apply. There will be some new and improved questions based on some expert advice from Zero Waste Scotland (Gerry Boyle), Open Seas, Dear Green Coffee and Coffee Coalition. The team will also put on a training event in May for any existing aspiring members to inform them how to apply with presentations from experts; we will also invite local suppliers to exhibit and the Food Economy working group members will be invited to attend. We can also put on/promote relevant webinars and training that will help engage the hospitality/retail sector in sustainable food; suggestions always welcome. Riikka will circulate application details when available and the group was asked to circulate details to any relevant connections and encourage new venues to apply (or send suggestions). **ACTION: RIIKKA & ALL**

- The importance of well-recognised sustainability accreditations (such as Michelin Green Guide) was also discussed and the directory team will see how best incorporate these into our local directory. There needs to be a clear incentive for businesses to become more sustainable and what the Glasgow directory can offer is promotion to its members. In the future we can see if we can better link this work to the national Good Food Nation plans.
- Riikka has followed up 'Eating Out, Eating Well' guidance, but this will not be out until Autumn 2025.
- Regarding action on creating Sustainable Food Standard for events, Riikka and Gerry have met with Rania Dimou from Sustainable Glasgow. Both ZWS and Sustainable Glasgow are developing their own guidance for sustainable events. The ZWS Strategy should come out before the Commonwealth Games 2026. When have a better idea of what both strategies include, we will meet again to see if these could provide basis for a Glasgow-based sustainable 'food charter' instead of duplicating efforts. The group might also produce an infographic aimed at the general public about food sustainability with guidance on how individuals can make sustainable choices; this could come out before the Commonwealth Games. The group will also keep an eye out for any guidance on food procurement for the Commonwealth Games **ACTION: RIIKKA & GERRY**
- Rebecca from Chamber of Commerce is also exploring if some kind campaign could be linked to the Commonwealth Games, but it is not yet sure what this might look like.

#### **Action area 4:**

- In addition to developing the new Sustainable Food Directory, which promotes good work done by its member venues, there will be a podcast highlighting some sustainable suppliers already working with some member venues (Mossgiel Milk, Scotland the Bread, Green Heart Growers, Peelham Farm).
- Rebecca spoke about the Taste the Place campaign at the last meeting. The city-wide campaign linking to Glasgow-850 celebration will be launched on the 2<sup>nd</sup> April showcasing food venues from many different cultures. GFPP will be promoting this by producing a podcast episode and a blog for the campaign linking it to the Glasgow City Food Plan work. Riikka has linked Rebecca with the Food and Climate Action Team by Glasgow Community Food Network to see if the campaign could link to relevant sessions in communities.

#### **4. Partner updates and opportunities for collaboration – Idea for a new project**

- Dale Todd shared an idea he has for a new project using some examples of international work highlighted in a [paper from Churchill Fellowship](#).
- Courtyard Pantry wants to move away from supplying Surplus Food and Fairshare is doing the same with its changed model starting in April. This means the food

available for the pantry will be cut in by half, and this will be an good time to trial another approach.

- Dale hopes to learn from David's work on setting up community markets, but funding for this is required. He is putting together a funding bid for the National Lottery Strengthening Organisations Fund to develop the idea and Queen's Cross Housing Association supportive of this. Application deadline the end of March – result will come out the end of June, and if successful the plan is to have the food market operational later this year. The funding would allow Courtyard Pantry to recruit people to test alternative ways of working, and David C could be brought in as a consultant.
- In regards to potential suppliers, Kinkeld Farm in an interested partner, and Dale would aim to supply mainly local produce from Glasgow and surrounding areas. This could potentially link with the Glasgow City Region work David L mentioned. Also, David C is in conversations with GCC to take over Shawlands Market with the idea of showcasing as many local producers as possible; any excess produce could be used for Dale's market.
- If successful, the pilot project would run for 2 years and would be helpful to demonstrate impact to local and national governments. This could encourage more funding from national governments at the same time ensuring local producers and suppliers get paid appropriately.
- GFPP & FCA very happy to provide a letter of support to demonstrate the links to Glasgow City Food Plan and other city-wide work. **ACTION: RIIKKA & KYLE**
- As no big companies are participating in the food plan work, we should focus our efforts on pooling resources, supporting smaller producers and giving companies an incentive for taking part e.g. bulk buying & co-operative working.
- It has also proven hard to get the hospitality sector to attend our working group meetings, but we can use the Glasgow Sustainable Food Directory work to connect with the sector. For example, there already is a sustainable supplier directory, but we hope to expand on this and also invite local suppliers to exhibit at any linked training events.

## 5. Agreed actions and next steps

- See highlighted above

## 6. Future meetings

- Riikka asked if people are happy with the current format for the meetings going forward. It was suggested that there could be more in-person meetings allowing better networking and showcasing local suppliers. Any members were invited to host the next meeting and some meetings could take the format of visits/show rounds to local food businesses. Also, in the last GFPP newsletter we invited

organisations to host networking meeting/show arounds for their projects. A visit to the Glasgow Mushroom Company was raised, and David C will investigate this.

**ACTION: DAVID C**

- David offered to host our **next meeting at the Glasgow Collective on the 28<sup>th</sup> May**, possibly with breakfast or lunch. Riikka & David will follow this up. **ACTION: DAVID & RIIKKA**