



Glasgow City Food Plan: Food Waste Reduction Working Group

29th August 2024 (meeting 1, 2024/25)

1. **Present:** Erin Dobson (ED; GUEST, UofG), Gillian Pagani (GP; GCC, Catering and Facilities Management), Scott Bryson (SB; UofS), Rania Dimou (RD; GCC, Sustainability), Asma Abdalla (AA; GCFN), Catherine Pendreigh (CP; ZWS), Jim Burns (JB; FareShare), Jenny MacGillivray (JMac; GCFN), Jill Muirie (JM; GCPH)
Apologies: Scott Armstrong (SA; GCC)

2. **Review of last meeting notes:** Approved as an accurate record.

3. Update on Glasgow City Food Plan and plans for the 24/25 (JM):

In response to recommendations in last year's interim evaluation of the food plan it was agreed that each working group would focus on 4-5 priorities in the short term, to focus our efforts. These were discussed and agreed last year and were listed on the agenda.

This is the first meeting of the 24/25 year and there will be 3 more (approx Nov, Feb and April/May). There will also be a stakeholder event for participants in food plan working groups on 31st October (am) to provide an opportunity to learn about other working groups and explore potential collaborations. Invitations will be sent in September.

4. Priorities and plans for this working group - update and discussion:

- **Priority 1: Deliver and support campaigns to encourage reductions in household and community food waste. Public Education Campaigns**

ZWS have launched their [online 'bite-sized' food waste course](#) (a short digital version of their Love Food Hate Waste workshops; ~15 mins). ZWS hopes to evaluate it to see if people use it. CP advised that there is a limited marketing budget so would welcome partners sharing it widely and any suggestions about how to promote it.

JMac asked if this would be suitable for trainers to incorporate into, for example, community cooking courses. CP advised this was a short entry level course but that the previous train the trainer resources could be provided: all the resources have recently been updated. Links to newly updated/refreshed ZWS food waste resources:

- [Cooking class](#)
- [How to Run a LFHW week](#)
- [Primary school resources](#)
- [Secondary school resources](#)

- [Whole school approach resources](#)
- [School monitoring tool kit](#) (this compliments the whole school approach resources)

ED advised that at Glasgow University Environmental Sustainability Team (GUEST) are planning to publicise the online course at student welcome fairs using links/QR codes, on their website and perhaps on their socials. She has some thoughts about possible future cooking classes or similar.

SB advised that at UofS there is a new sustainability lead for students and they have planned events after freshers week to focus on sustainability, including food waste (freshers is too heavily packed). Possibly October when people have settled in. There may also be some cooking classes or workshops - details are being developed. They are also updating their sustainability webpages and will add links to the ZWS resource.

CP noted that November is the European Week for Waste Reduction, and this year the theme is food waste. ZWS will be running a webinar for councils, universities, community groups with ideas about how to engage with this themed week. (This took place in September and a recording and a range of other resources are available here - [European Week for Waste Reduction | How to Waste Less \(zerowastescotland.org.uk\)](#)).

In SA's absence JM gave a brief update on developments with GCC's food waste recycling arrangements. While this group focuses on food waste reduction, there is an overlap with food waste recycling and composting. GCC are rolling out their new recycling plan area by area and have a comms campaign to support this. Food waste recycling is currently in houses and being rolled out to flats and tenement properties. Resources can be found here: [Food Waste Recycling - Glasgow City Council](#).

Priority 2: Develop and support campaigns to encourage reductions in commercial and public sector food waste and increase volume sent for digestion.

Public sector food waste: GP highlighted plans to address food waste in schools in 24/25: there are 2 issues. One is plate waste as children want to rush their food to go and play. On 26th September there will be a 'finish up your lunch' campaign for pupils. They are also going to use the 'Waste Warriors' resource in two primary and one secondary school. The second issue is the need to improve the use of the Parent Pay system, as they are finding overordering is causing food waste. There is a need to support parents and teachers to understand how to use the Parent Pay system effectively. Also, some parents and children have differing views (parents order, but children want different food). So, there is a need to promote that food provision at school is nutritional balanced irrespective of dish.

JMac asked if pupils can choose their portion size. GP confirmed they cannot choose the size of their main meal portion (SG dictate this) but that they can have soup, and as much bread, vegetables and fruit as they want to make up a full meal and they are encouraged to do that. However, if a child has a recognised need for a different portion size, this would be accommodated through an on-site diet request.

GP also noted that the research undertaken in 22/23 by UofS Management Development Programme (MDP) students confirmed that kitchen/food prep waste was low and that it was the plate waste that was the issue. SB noted that if anyone wanted input from MDP students to support projects in the future they should get in touch with him with a short brief. *Action: Anyone interested to get in touch with SB*

Commercial food waste: There appears to be less good data on commercial food waste compared to household food waste. CP noted that commercial organisations have a legal obligation to recycle the food waste if they're producing over a certain tonnage, but that compliance may be an issue. *Actions: JM to ask SA about information on commercial food waste and where/how it is disposed of in Glasgow? CP to explore any stats that ZWS may have identified. Also to consider at the next meeting, what can be done to support small food outlets which may not be recycling to get rid of their food waste in a more sustainable way. JM to ask Chamber of Commerce if they are doing any current work on reducing food waste with small businesses?*

SB updated on work at UofS to address food waste. Firstly, they are trialling new AI technology for assessing and monitoring food waste in kitchens at the disposal stage. This will allow them to monitor, then target action to reduce waste. Secondly, they are planning to move completely away from disposable and compostable packaging to a closed loop system with credits which will be reimbursed when cups etc are returned for cleaning. This will be a long term project due to the logistics involved. SB will keep us updated.

SB had two additional questions:

1. Is the Revive Eco coffee grain recycling project active or likely to start up again? Or follow up to Grounds for Recycling? UofS would like to find a way to recycle coffee grounds.

JMac confirmed that the GfR project was temporary but highlighted that coffee grounds are useful in making soil and that there is a website which matches people with food waste to people who need it for composting. <https://www.makesoil.org/my-soil-sites>

CP confirmed Revive Eco are still operating but focused on innovation rather than collection of coffee grains. So, it appears there is currently no waste management company north of Birmingham who collect coffee separately.

2. Is the Glasgow Cup reusable cup initiative still running? Any learning from this could help inform the UofS plan to eliminate use of disposable packaging.

RD confirmed that there had been 2 previous initiatives that are relevant - one was about recycling single use coffee cups (from Sept 23 to March 24; no longer operational) and one was the reusable cup initiative. RD was not able to give an update on the latter but will investigate for the next meeting. *Action: RD*

JMac provided an update on the [Food and Climate Action project](#) : a five year project funded by the National Lottery with a strand of movement building which involves upskilling communities and adding value to what is already going on. The [Composting for the Future](#) project is part of this - connecting people together around an activity taking positive action

towards helping the planet. Composting is the only way of dealing with food waste that creates soil - a very diminished, diminishing resource. Through the project there have been master classes on healthy soils and how composting can help create soils which absorb carbon from the atmosphere. Also helping community gardens move from cold composting (where you have to sort the food waste (only raw vegetable peelings etc)) to hot composting (small in vessel composters which take all forms of food waste) which are much easier and more accessible. This year there is a peer budgeting programme to support community groups to put in practice what they have learned about composting. JM noted that the [September Glasgow City Food Plan webinar](#) will be featuring this work.

SB asked if there were community gardens that would want the coffee grounds from UofS. Jenny suggested using <https://www.makesoil.org/my-soil-sites> to find community gardens interested in taking them.

Priority 3: Strengthen action to increase the volume of food surplus that is distributed.

JB gave an update on food redistribution work of FareShare. There is a King's Coronation Food Project that is in development that will hopefully come to Glasgow, but the required funding is not yet in place and discussions are ongoing.

JB gave an update on the changing nature of surplus food available to FareShare and of how their service is adapting to this. Available surplus food now has less 'finished product' which is what many community food members rely on for their service provision. There is therefore a need to support community food organisations to adapt to this change. More processing may be required which will require different skills and processes and may need environmental health involvement.

JM suggested that there might be opportunities to collaborate with food plan partners to explore potential work with community food organisations and community chefs delivering community meals, to help them adjust to these changes appropriate training and resources.

There was also a conversation about the challenge of logistics and getting the surplus food from producers, suppliers and from community growers to the places that could use it (e.g. nurseries, community groups). Logistics support could perhaps be assisted by cross organisational collaboration.

JM noted that there had been an application by Milk Kitchen (a third sector community catering company in Glasgow) to Starbucks 'Eat it Up' food waste fund to take a surplus food from community gardens and preserve it (chutneys, jams and fermented products) for distributing to community pantries etc. Unfortunately it wasn't successful. They continue to look for future opportunities to trial this and use the surplus food coming from community growing that is not currently being utilised.

Priority 4: Support implementation of the Glasgow Plastic Reduction Strategy in order to reduce the volume of single use packaging used for food.

RD noted the following:

The Glasgow Cup campaign (Sept 23 to March 24) was run by Keep Scotland Beautiful. In that period 128 outlets participated offering opportunities to recycle single use coffee cups.

RD also noted [a trial of reusable cups in Highland](#). In April 23, Glasgow Royal Concert Hall moved to reusable plastic for their beer and wine using a deposit return scheme.

CP noted the current SG consultation which closes on 14th November [Single-use disposable beverage cup charge consultation \(zerowastescotland.org.uk\)](#)

Top up water taps: now nine top up taps across Glasgow through collaboration with Scottish Water: Botanic Gardens, Queen’s Park, Riverside Museum, Pacific Key, Buchan St, Buchanan bus station, Clyde Place, Cathkin Bridge, People's Palace.

Sustainable events: RD’s team is working on sustainable events guidance with Glasgow Life and GCC events, which will include support for suppliers to reduce plastic and waste.

SB noted that UofS are looking at developing sustainable events guidance, so it would be good to share any that are developed when available to avoid duplication. *Action: Update on Sustainable events guidance for potential sharing (RD)*

Climate engagement framework and climate literacy course: these are still in development – RD will provide a further update at the next meeting.

5. Partner updates and opportunities for collaboration - discussion

No further updates. Going forward, if you think it would be useful to involve other organisations in any work you are doing on food waste reduction, please share or raise it with JM.

6. AOB

Next meetings to take place in Nov, Feb and April. JM to circulate dates

Agreed actions and next steps

Action	Responsibility
Anyone interested in projects with UofS Management students to get in touch with SB	All
Ask SA what information is available on commercial food waste and where/how it is disposed of in Glasgow?	JM
Explore any stats that ZWS may have identified on commercial FW	CP
Consider at the next meeting, what can be done to support small food outlets which may not be recycling to get rid of their food waste in a more sustainable way	JM
JM to ask Chamber of Commerce if they are doing any current work on reducing food waste with small businesses?	JM
Update on Plastic Reduction Strategy	RD
Consider responding to consultation: Single-use disposable beverage cup charge consultation (zerowastescotland.org.uk) Deadline 14 th Nov	All
Update on Sustainable events guidance for potential sharing	RD
Arrange meetings for Nov, Feb and April	JM