Sourcing local in public catering and procurement

10:05 Panel 1: role of food partnerships in a moving policy landscape
• Agroecological veg for primary schools and Welsh context, Food Sense Wales
• Scottish context, Sarah Gowanlock, Soil Association Scotland
• English context, Ruth Westcott, Sustain
Q&A

10:45 Panel 2: routes into local sourcing
• Sustainable Food Procurement Hubs in Carmarthenshire and North Powys, Alison Sheffield – Social Farms and Gardens and Bethan Phillips – Open Food Network
• Bringing the Marches dynamic food procurement system to life, Marianne Fisher, Monmouthshire Food Partnership
• Food for Life programme in Bury, David Catterall, Bury Council
Q&A
Welsh Veg in Schools

Pearl Costello

Sustainable Food Places Co-Ordinator – Food Cardiff / Food Sense Wales

Food Sense Wales aims to influence and impact on how food is produced and consumed in Wales, ensuring that sustainable food, farming and fisheries are at the heart of a just, connected and prosperous food system.

Mae Synnwyr Bwyd Cymru am ddylanwadu ac effeithio ar sut mae bwyd yn cael ei gynhyrchu a’i fwyta yng Nghymru er mwyn sicrhau bod bwyd, ffermio a physgodfeydd cynaliadwy wrth wraidd system fwyd gyfiawn, gysylltiedig a llewyrchus.
Can we help children eat healthily and eat food which is good for the planet and good for local farmers?
Summary

Key Stats

1 commitment to get Welsh veg onto children's plates

Food Partnership

Producer

Wholesaler

Nearly 1 tonne of courgettes through the supply chain

29 Cardiff Primary schools

29 schools provided with courgette activities

6 schools involving children in cooking with courgettes

7 schools doing 'Courgette Art'

90p a kg or £900 a tonne

- the sustainable supply chain investment needed to make this happen

(Price difference between domestically produced courgettes and imported (99p more))

3 Courgette Pilot

Next steps:

Pilot 2: from 1 to 10 tonnes

A scaled-up pilot with one or two additional Food Partnerships, more producers, more variety of produce, more schools and children and more engagement with them, including farm visits.

1 commitment to get Welsh veg onto children's plates

2 or 3 Sustainable Food Partnerships

More producers and potentially in different areas

1 or more wholesaler

10 tonnes of different varieties of veg

8 weeks of term time

100 Primary schools. 10,000 children

More co-working with catering staff

Involve children in recipe design

Farm visits:

Veg activities linked to Veg Power and food education
2023 Plans
funded by WG foundational Economy

• Greater range of veg
• More growers
• Expanding into term time
• Trial farm visits
• Including veg in family meals and family recipe bags
• More activities with children to increase acceptability of veg

= increase in environmentally sustainably produced (organic/in-conversion) vegetables in public procurement
= increase in consumption of veg
= increased resilience of local supply chains, potential job creation etc.
So far

• 3 Growers growing 20 different types of veg

• 40 schools in Cardiff and 6 schools in Carmarthenshire Food and Fun have Welsh veg as part of the menu, in activities and cooking and farm visits. In Cardiff family packs of veg going to Food and Fun families and potential trial into Big Bocs Bwyd in Carmarthenshire

• All primary schools in Monmouthshire having Welsh veg during autumn term 2023

• Final report on the findings of the pilot in the winter
Sourcing local food in public catering and procurement: Scottish context

Sarah Gowanlock
Partnerships Manager, Food for Life Scotland
SGowanlock@soilassociation.org
Public Procurement in Scotland

>£150 Million spent by Scottish public sector annually on food and drink
Good Food Nation Act

• “a Good Food Nation, where people from every walk of life take pride and pleasure in, and benefit from, the food they produce, buy, cook, serve, and eat each day.”

• The Act, passed in 2022, places duties on Scottish Ministers and Public Bodies to produce, consult and report on plans outlining their policies and work relating to food

• Establishment of a Food Commission

• Consultation on National Plans expected soon, followed by development of local plans
In Development

Community Wealth Building Bill
• “to enable more local communities and people to own, have a stake in, access and benefit from the wealth our economy generates”

• Five pillars of Community Wealth Building

• The bill consultation proposed three options for a duty to advance Community Wealth Building

Local Food Strategy
• 2021 SNP Manifesto included action to “produce a local food strategy which supports locally based production and circular supply chains, cutting food miles and enabling more people to enjoy food grown locally”

• Definition for local food

• 2021 consultation
Food for Life Scotland

• Food for Life Scotland is a programme run by Soil Association Scotland, funded by the Scottish Government.

• Supports Scottish Local Authorities to get more local food on the table and serve fresh, healthy, and sustainable meals in their schools by certifying achievement of the Food for Life Served Here Award at three levels: Bronze, Silver, and Gold.

• The aim of the scheme is to encourage and reward caterers who:

  ➢ serve fresh food
  ➢ source environmentally sustainable and ethical food
  ➢ make healthy eating easier, and
  ➢ champion local food producers
East Ayrshire & Mossgiel Milk

- Ayrshire Organic dairy farm supplying milk to East Ayrshire schools via individual vending machines in dining halls.
- Plastic free supply chain – cutting out 400,000 single use plastic bottles from the supply chain.
- Using a fleet of electric vans to deliver milk.
- Organic farming – reducing chemical inputs and protecting the environment whilst improving animal welfare.
- Reducing emissions throughout process e.g. biomass boiler.
Opportunities to grow local supply in Scottish public procurement

• Investment in public catering budgets
• More strategic, coordinated approach to public sector food and drink data
  • Origin information
  • Coordination across public sector
• Targets for local and sustainable sourcing
• Food for Life Served Here
Local Procurement in England – where are we

Ruth Westcott (she/they)
Campaign coordinator, the climate and nature emergency
Sustain, the alliance for better food and farming

www.foodfortheplanet.org.uk
Government Buying Standards consultation July 2022:

- The Government Buying Standards for Food have been around since 2011.
- Intended to ensure public food is high-standard and sustainable. They stipulate things like serving some UK-sourced produce and sustainable fish.

BUT – criticised for being very low standards (eggs) and compliance very low.  
2019 Conservative Party manifesto said public sector food would ‘Buy British’.

National Food Strategy recommended ‘overhaul’ public food standards.

Consultation closed 4th September 2022
Figure 2: A summary of the standards linked to their intended impacts

<table>
<thead>
<tr>
<th>Impacts</th>
<th>Environment</th>
<th>Economic</th>
<th>Social</th>
<th>Animal welfare</th>
<th>Health</th>
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<tbody>
<tr>
<td><strong>Food sourcing</strong></td>
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<tr>
<td>All food must meet UK food and farming legislation including animal welfare standards, or equivalent.</td>
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<td>At least 20% food spend must be on food certified to higher environmental production standards. Wherever possible, food sourcing should prioritise locally produced food and food produced to higher environmental production standards.</td>
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<td>All seafood must be sustainably caught or responsibly farmed.</td>
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<td>All in-shell and liquid eggs must be sourced from cage-free systems.</td>
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<td><strong>Healthier, more sustainable menu choices</strong></td>
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<td>Menus must vary throughout the year to reflect the natural growing or production period for the UK. There must be at least one menu cycle change every 3 months.</td>
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<td>Menus must support UK food traditions and take account of cultural, religious, and special dietary needs of consumers.</td>
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<td>Menu choices must include healthier options to encourage and support people to achieve a healthy balanced diet, in line with the Eatwell Guide.</td>
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<td><strong>Sustainable catering services</strong></td>
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<td>Non-recyclable waste must be prevented by removing single use plastics wherever possible.</td>
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<td>Customer satisfaction should be monitored and feedback addressed.</td>
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<td>Catering services must have an energy management policy.</td>
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<td>Opportunities for employment and routes for development within the catering service must be accessible and promoted.</td>
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<td>Catering equipment must meet criteria in the Energy Technology List and be re-used, repaired or refurbished at end of use, where possible.</td>
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<td>Caterers must have an equality and diversity policy in place.</td>
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<td>Catering services must use WRAP’s Target Measure Act approach, or equivalent, to preventing and managing food waste.</td>
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Sustain
The alliance for better food and farming
What does the consultation say? Overall

- **Extend buying standards.** Currently:
  - Prisons, NHS, Defence, Gvt buildings
- Would add
  - Schools
  - LA catering (care servies)

- Introduce **REPORTING REQUIREMENTS** for caterers.

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<table>
<thead>
<tr>
<th>Table 1: Metrics for data reporting</th>
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<tbody>
<tr>
<td><strong>Number</strong></td>
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<table>
<thead>
<tr>
<th>Table 2: Data required per food category and food sub-category</th>
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<tbody>
<tr>
<td><strong>Food category</strong></td>
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<tr>
<td>-------------------</td>
</tr>
<tr>
<td>Beef, lamb and goat meat</td>
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<tr>
<td>Pork and poultry meat</td>
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<tr>
<td>Fats and oils (animal and vegetable)</td>
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<tr>
<td>Dairy and eggs</td>
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<tr>
<td>Seafood</td>
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<td><strong>TOTAL (All food)</strong></td>
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</table>
What does the consultation say?

Environment

Climate change / net zero
NO POLICIES to bring in line with Net zero – what’s needed is less and better meat.

Environment
50% of food spend on more environmentally-friendly or locally-produced food.
- Organic or LEAF Marque
- ‘legal and sustainable’ palm oil, tea, coffee, cocoa

Animal Welfare
- British standard as minimum
- Cage-free eggs (not free range)

Fish
Seems to have gone backwards??

Suggested changes
- 2 portions veg/pulses every meal
- Vegan and vegetarian meals always available
- Minimum welfare standards

Supporting this proposal, but:
- Spend on small enterprises, co-ops and CICs counts as ‘local’
- And food bought through Dynamic Procurement models
- Add fairtrade to ‘legal and sustainable’
Enforcement

BIG GAP - monitoring and ensuring compliance with the standards.

- Current compliance estimated at 50% (hard to tell as data not gathered)
- Simply requiring businesses to report isn’t enough.

Suggested changes

- Proper inspection and enforcement regime must be designed, in collaboration with the Food Standards Agency (FSA).
- FSA are currently trialing an inspection regime for schools, so the results could help shape this wider regime.

If, after a period of 2 years’ monitoring, there is evidence of significant non-compliance, Defra should bring forward legislation to require caterers to comply, as is the case for School Food Standards and in line with the Government Food Strategy, which promised to ‘seek primary or secondary legislation as required to achieve our objectives.’ (see p9)
See our response here:

https://docs.google.com/document/d/1FRmdWY_SmJ0E-wl3LKje5nc38UeQrZPL5lkIEdhsMF0/edit?usp=sharing

Ruth Westcott
ruth@sustainweb.org
What’s the latest?

- Planning to release results of consultation, response from Defra and new GBS ‘back end of summer’.
- Public sector will have one year for transition to new GBS.
- Unlikely they will expand to education sector (which makes about 60% of the £4billion spent by the public sector on food and catering). Most likely % of local sustainable food to increase to 20% in the new standards.
- Two pieces of research going on which will be released at the same time: what standards meet higher env standards and links between local sustainable food and other types of benefits.
Every mouthful counts: Unlocking a good food revolution
Thematic differences

• Councils scored best on food waste.

• Councils scored worse on average on farming and food growing.

• Procurement is a huge missed opportunity.
Case studies
Councils that are leading the way on food and climate and nature.

- Brighton and Hove City Council
- Bristol City Council
- Cardiff Council
- Clackmannanshire Council
- Devon County Council
- Dorset Council
- Ealing
- East Ayrshire Council
- Glasgow City Council
- Middlesbrough Borough Council
- Monmouthshire County Council
- Surrey County Council
- Telford and Wrekin Borough Council
- The Vale of Glamorgan County Borough Council
London’s food purchasing commitment
A. **Measure:** CO$_2$-eq emissions and report annually

B. **Target:** Reduce per plate emissions by 38% OR below 1.04 kg CO2-eq per meal (child's portion)

(Aligns with WRI’s Coolfood initiative, the Paris Climate Agreement, and OWL)
2 Food Waste

A. **Measure:** food waste and report annually

B. **Target:** Reduce food waste by 50% by 2030 against this baseline
A. Measure: % spent on food that supports fairer, more equitable, sustainable and farmer-focussed food production:

- From the Greater London region, or an adjacent county
- Bought from a SME or a farmer within the borough
- Through a model which allows local and smaller producers to access public sector contracts (e.g. dynamic procurement)
- Organic
- Fairtrade
- MSC certified fish or fish considered ‘fish to eat’ (i.e. rated 1 or 2) by the Marine Conservation Society
- Any free range meat, dairy or eggs
Local Procurement in England - where are we

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Campaign coordinator, the climate and nature emergency
Sustain, the alliance for better food and farming

www.foodfortheplanet.org.uk
Alison Sheffield
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Bethan Philips
Software Development, Open Food Network
bethan@openfoodnetwork.org.uk

www.farmgarden.org.uk/sustainable-food-procurement-hubs
Platform development / data capture
Open Food Network

Local Connections
Sustainable Food Places Officer – North Powys

Cultivate (Newtown)
Hub Manager

Powys Hub

Local Connections
Sustainable Food Places Officer – Carmarthenshire

Foothold Cymru (Llanelli)
Hub Manager

Carms Hub

Project connections, oversight, ideas, support
Steering Group

Project Coordination
Social Farms & Gardens
Including comms, admin and finance
Software Development for managing stock and orders
Open Food Network

Hub
Taking and placing orders
Aggregating supply
Delivering produce

Public Sector
Ordering and purchasing produce
Procurement Leads
Department Leads
Chefs

Relationship building
Sustainable Food Places Officer

Growers
Supply of produce

Training
Equipment
Networking
Sustainable Procurement
Food Hubs

- Business planning for Hubs’ viability
  DTA

- Sustainability Data Planning
  EcoStudio

- Nutrient Density Data
  GRFfN

- Carbon Foot-printing Data
  Mabbet & Associates

Steering Group and consultants

Connecting with Growers
Landworkers Alliance

Connecting with other activity
Menter Môn (Larder Cymru)
PLANED
Lantra / Tyfu Cymru
BIC Innovation
Bwyd Sir Gâr Food
Food Sense Wales
Urban Ag Consortium

Publicity
Animality – video case study
OFN – written stories
BRO Partnership – Advocacy Document
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Bethan Philips
Software Development, Open Food Network
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www.farmgarden.org.uk/sustainable-food-procurement-hubs
Bury Catering – the council’s school meals service has gained Food for Life (Bronze) across 58 schools and 10,000 meals per day.
Statistics

- 10,000 meals per day
- 270 staff, in small teams from 1-13
- Chef & Food Safety qualifications etc
- 6 management staff only
- 58 remote sites
- 6 High Schools and 52 Primary’s
- Equipment owned/responsibility of service/Council
- Kitchens owned/responsibility of schools
- Predominantly 5 stars from EHO
Pre-conceptions

Too busy, while recovering from pandemic
That it would involve a huge survey
It would take a lot of work
We would have to retrain 270 staff
The most difficult aspect would be achieving over 75% of dishes freshly prepared from unprocessed ingredients

Only one of these was correct
The reality

We are a busy service with a small management team.

It was less about changing what we did.

It was more about proving what we already did.

We did have to do some new tasks but this was worthwhile.

This was not so difficult once we took the plunge.

Suppliers were already used to working with FFL.

There was some to and fro between us and FFL team.
Standard 1.0

Compliance with nutrition standards

We knew we already achieved this

We had to complete a self declaration
Standard 1.1 - At least 75% of dishes on the menu are freshly prepared (on site or at a local hub kitchen) from unprocessed ingredients.

We had to:
- Learn the detailed criteria for different types of food
- Plan the menu accordingly with both SFS and FFLSH in mind
- This meant some more production for kitchens
- Upload our menus and the Freshly Prepared Menu Checker
1.2 - All meat is from farms which satisfy UK animal welfare standards (Meat List spreadsheet and proof of Red Tractor status from suppliers)
1.3 - No fish are served from the Marine Conservation Society ‘fish to avoid’ list (Supplier Proof of MSC fish status)
1.4 - Eggs are from free range hens (Supplier proof of status)
1.5 - No undesirable additives or artificial trans fats (Supplier declaration)
1.6 - No genetically modified (GM) ingredients (Supplier declaration)
1.7 - Drinking water is prominently available (Always available)
1.8 Menus are seasonal and in-season produce is highlighted.

We change our menus twice a year – with the seasons!

Submitted evidence of UK produce

This is one side of our parent leaflet!

Seasonal fruit and veg is highlighted below as a general statement.
1.9 Information is on display about food provenance.
1.10 Menus provide for all dietary and cultural needs

We provide halal, vegetarian, vegan, dairy free, gluten free, diabetic menus and other Special Diets already

We also supply a Special School and a Nursery with bespoke menus

We encourage clients to feedback on our menus

We support children with autism or if they need food pureed

We are about to start further feasibility work on a kosher menu

Management are trained to Level 3 Allergen training
1.11 All suppliers have been verified to ensure they apply appropriate food safety standards.

We supplied certificated evidence of suppliers Food Safety Systems (HACCP)
1.12 Catering staff are supported with skills training in fresh food preparation and Food for Life Served Here

We uploaded an example of a training record to demonstrate fresh food preparation training

We confirmed staff had been trained to understand what FFLSH was

We confirmed Chef qualifications

We offer apprenticeships in Level 2 and 3 Production Chef

We attached the Good Food Charter and pointed out we had gained the Greater Manchester Healthier Catering Award

We control centrally what kitchens can order
Benefits

External accreditation of compliance with School Food Standards and FFLSH

Evidence of value for money & quality on the plate

Positive story for schools & parents about our high standards

We are in constant competition so this will reinforce our strengths

Supports the Council’s Climate Plan & LETS strategy