

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

1 Food Partnership

1 Producer

1 Wholesaler



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
(the price difference between agroecologically produced courgettes and imported (85% more))

3

weeks **Food and Fun** summer programme



Nearly **1 tonne** of courgettes through the supply chain

Nearly **1500** children



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

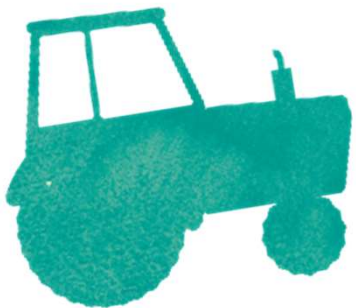
- 3 Growers growing 20 different types of veg
- 40 schools in Cardiff and 6 schools in Carmarthenshire Food and Fun have Welsh veg as part of the menu, in activities and cooking and farm visits. In Cardiff family packs of veg going to Food and Fun families and potential trial into Big Bocs Bwyd in Carmarthenshire
- 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



sustain
the alliance for better food and farming

Government Buying Standards consultation July 2022:

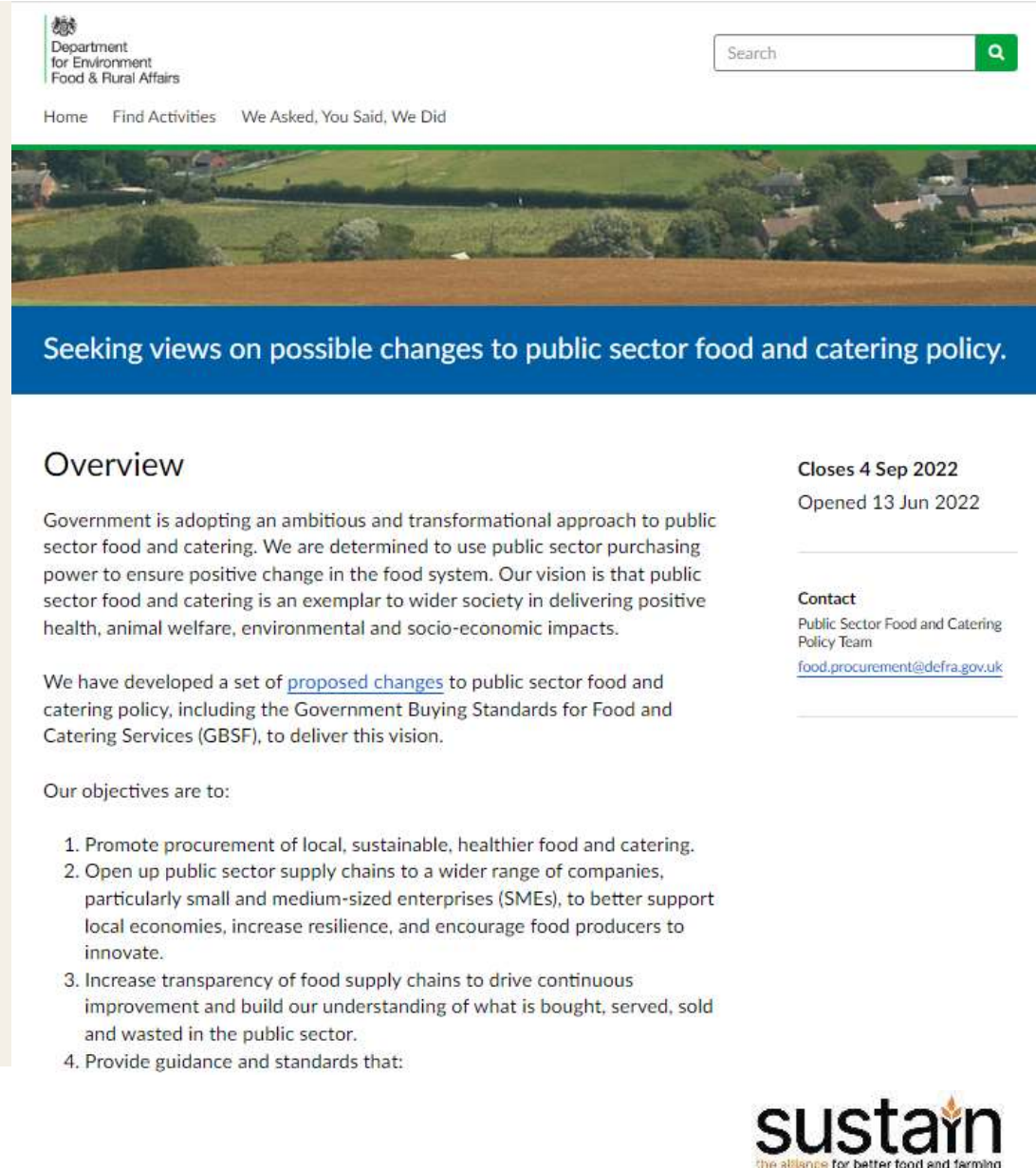
- The Government Buying Standards for Food have been around [since 2011](#)
- Intended to ensure public food is high-standard and sustainable. They stipulate things like serving some UK-sourced produce and sustainable fish.

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



The screenshot shows the top of a webpage from the Department for Environment, Food & Rural Affairs. It features a search bar, navigation links for Home, Find Activities, and We Asked, You Said, We Did, and a banner image of a rural landscape. Below the banner is a blue bar with the text 'Seeking views on possible changes to public sector food and catering policy.' The main content area is titled 'Overview' and contains text about the government's approach to public sector food and catering, including a list of objectives. On the right side, there is a 'Contact' section with an email address and a 'Closes 4 Sep 2022' notice. The 'sustain' logo is in the bottom right corner.

Department for Environment, Food & Rural Affairs

Search

Home Find Activities We Asked, You Said, We Did

Seeking views on possible changes to public sector food and catering policy.

Overview

Government is adopting an ambitious and transformational approach to public sector food and catering. We are determined to use public sector purchasing power to ensure positive change in the food system. Our vision is that public sector food and catering is an exemplar to wider society in delivering positive health, animal welfare, environmental and socio-economic impacts.

We have developed a set of [proposed changes](#) to public sector food and catering policy, including the Government Buying Standards for Food and Catering Services (GBSF), to deliver this vision.

Our objectives are to:

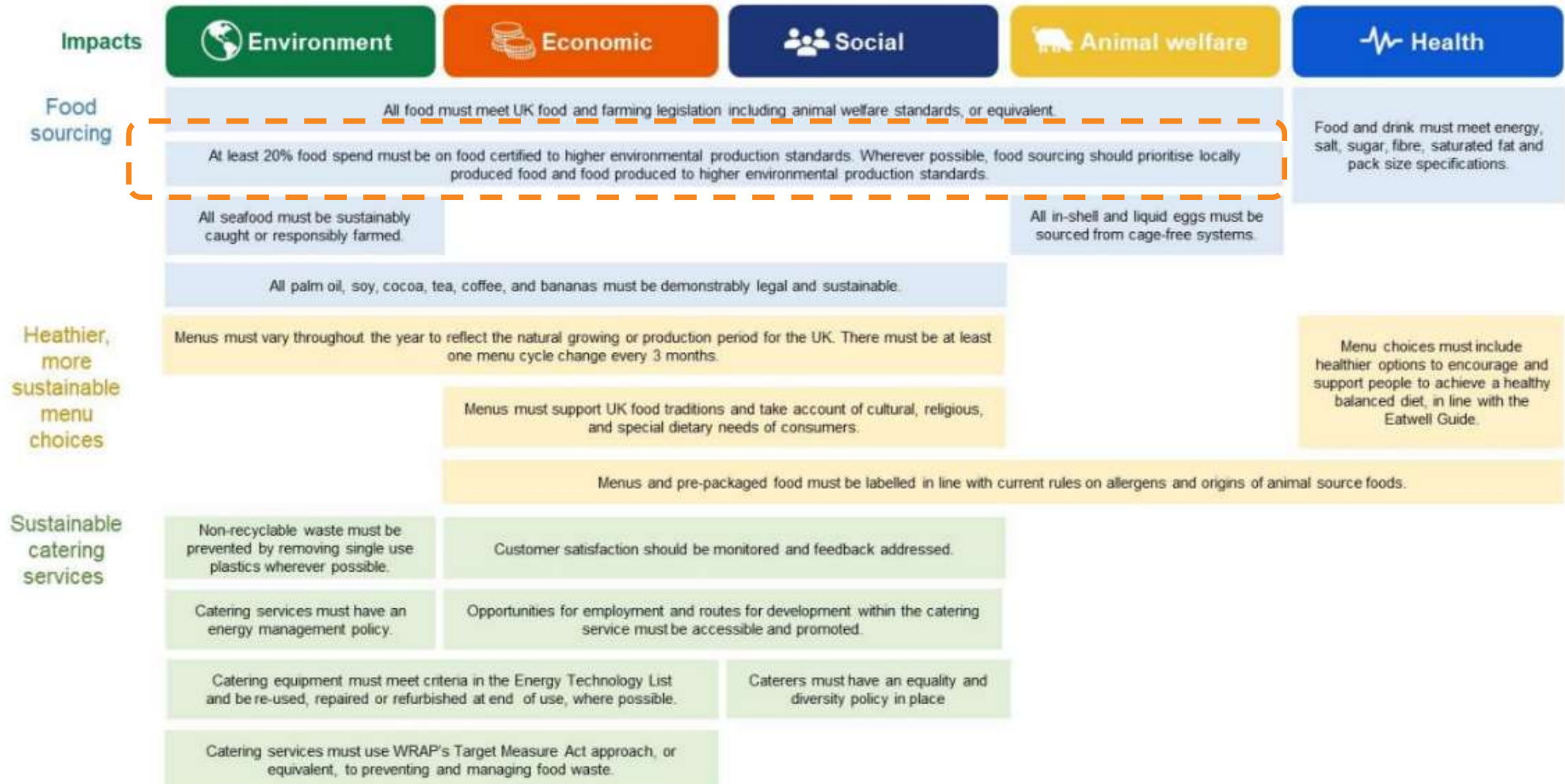
1. Promote procurement of local, sustainable, healthier food and catering.
2. Open up public sector supply chains to a wider range of companies, particularly small and medium-sized enterprises (SMEs), to better support local economies, increase resilience, and encourage food producers to innovate.
3. Increase transparency of food supply chains to drive continuous improvement and build our understanding of what is bought, served, sold and wasted in the public sector.
4. Provide guidance and standards that:

Closes 4 Sep 2022
Opened 13 Jun 2022

Contact
Public Sector Food and Catering Policy Team
food.procurement@defra.gov.uk

sustain
the alliance for better food and farming

Figure 2: A summary of the standards linked to their intended impacts



What does the consultation say? Overall

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

- Introduce **REPORTING REQUIREMENTS** for caterers.



Table 2: Data required per food category and food sub-category

Please note: a more extensive list of which food products belong in which category will be included in s

Food category	Total quantity (Kg or L)	Spend (£)	% spend locally produced/ grown/ caught	% spend produced to higher environmental production standards
Beef, lamb and goat meat				
Pork and poultry meat				
Fats and oils (animal and vegetable)				
Dairy and eggs				
Seafood				
			Plant-based milk substitutes (oat, almond, soya, rice milk)	
			Plant based meat substitutes (mycoprotein, tofu, meat free sausages etc.)	
			Potatoes and potato-based products	
			Cereals, grains, nuts and seeds (flours, breads, rice, pastas, nuts etc.)	
			Fruits	
			Vegetables (excluding beans, pulses and potatoes)	
			Beans and pulses (whole)	
			Beverages (excluding milk included within dairy and nutritional drinks: water, soft drinks, juices, smoothies)	
			Ready meals (main meals, sandwiches, wraps, soups etc.)	
			Stimulants and miscellaneous (tea, coffee, cocoa, dried herbs, spices, condiments)	
			Confectionery, snacks & desserts (sweets, biscuits, cakes, puddings, chocolate, bars, ice cream, desserts)	
			Other	
			TOTAL (All food)	



Table 1: Metrics for data reporting

Number	Metric
1	Total food and catering services budget (£)
2	Total spend on food (£)
3	Number of meals served
4	% of total food and catering budget spent with SME or VCSE suppliers

6	% food spend on food produced locally or to certified higher environmental production standards
7	Food waste as a % of food handled
8	Destination of food waste (Kg per category- anaerobic digestion, composting, incineration, landfill, sewer)

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-wl3LKje5nc38UeQrZPL5IkIEdhsMF0/edit?usp=sharing

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What's the latest?

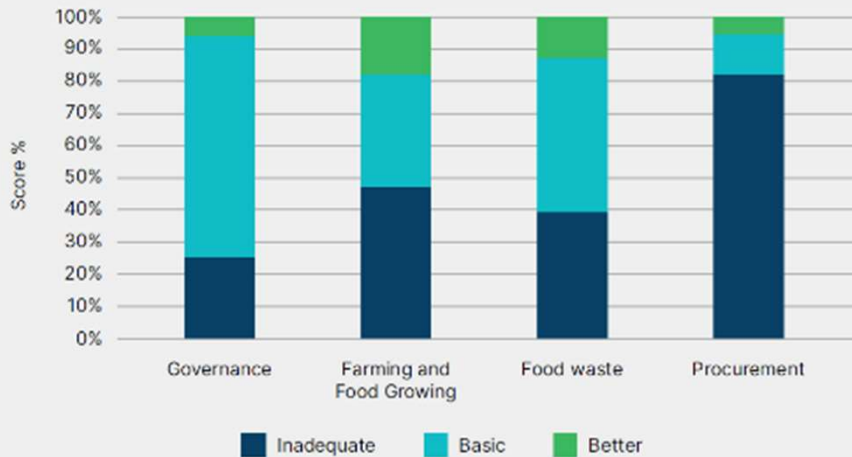
- Planning to release results of consultation, response from Defra and new GBS 'back end of summer'.
- Public sector will have one year for transition to new GBS.
- Unlikely they will expand to education sector (which makes about 60% of the £4billion spent by the public sector on food and catering). 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.



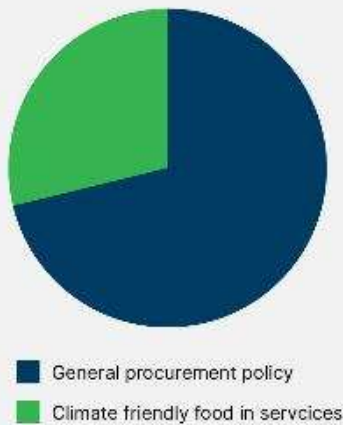
Thematic differences

- Councils scored best on food waste.
- Councils scored worse on average on farming and food growing.
- Procurement is a huge missed opportunity.

Distribution of 'inadequate', 'basic' and 'better' scores across themes



Councils that include food in their procurement strategy vs. councils seeking to reduce emissions from procurement



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**



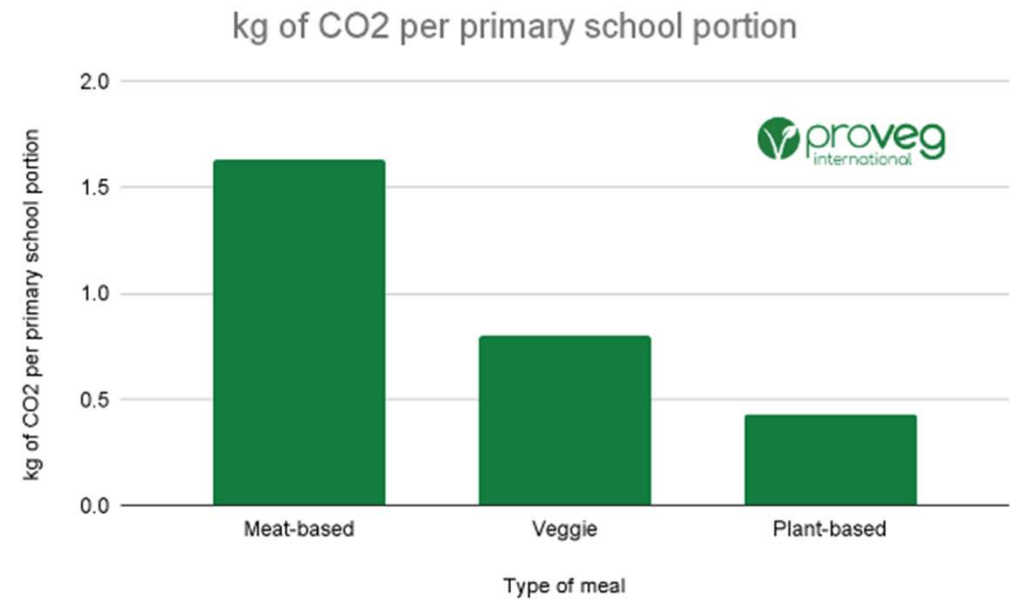
Food Emissions

A. Measure: CO₂-eq emissions and report annually

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

(Aligns with WRI's Coolfood initiative, the Paris Climate Agreement, and OWL)

CO₂ in school food





Food Waste

A.Measure: food waste and report annually

B.Target: Reduce food waste by 50% by 2030 against this baseline

Lunch not landfill: how schools can cut food waste and save money

Food waste costs schools and colleges around £250m per year. But smart thinking could reduce the rubbish and needless spending. Nick Morrison reveals some recipes for success





Food Provenance

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



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www.farmgarden.org.uk/sustainable-food-procurement-hubs

THE ROLE OF PUBLIC PROCUREMENT IN TRANSFORMING WALES' FOOD SYSTEM



Local Connections
Sustainable Food
Places Officer –
North Powys

Project
connections,
oversight,
ideas, support
Steering Group

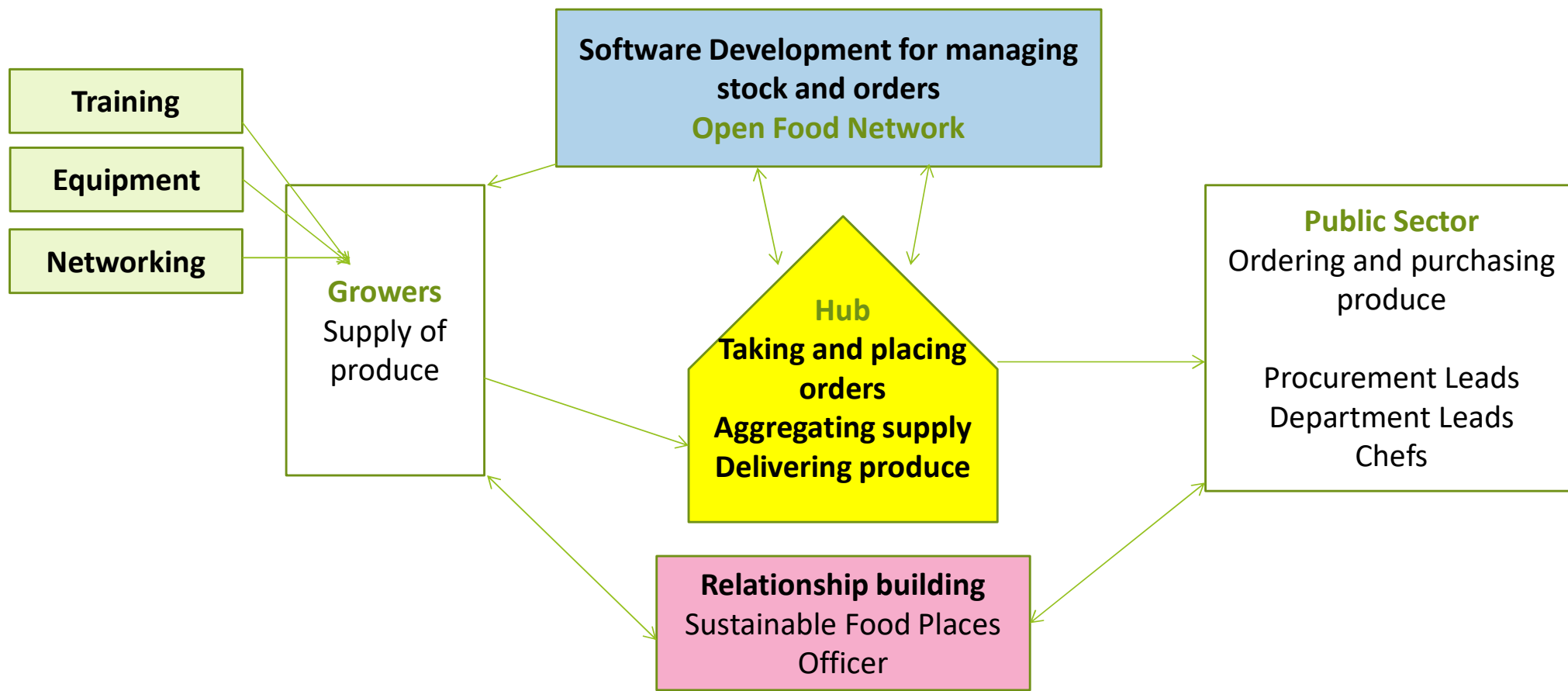
Local Connections
Sustainable Food
Places Officer –
Carmarthenshire

Powys Hub
Cultivate (Newtown)
Hub Manager

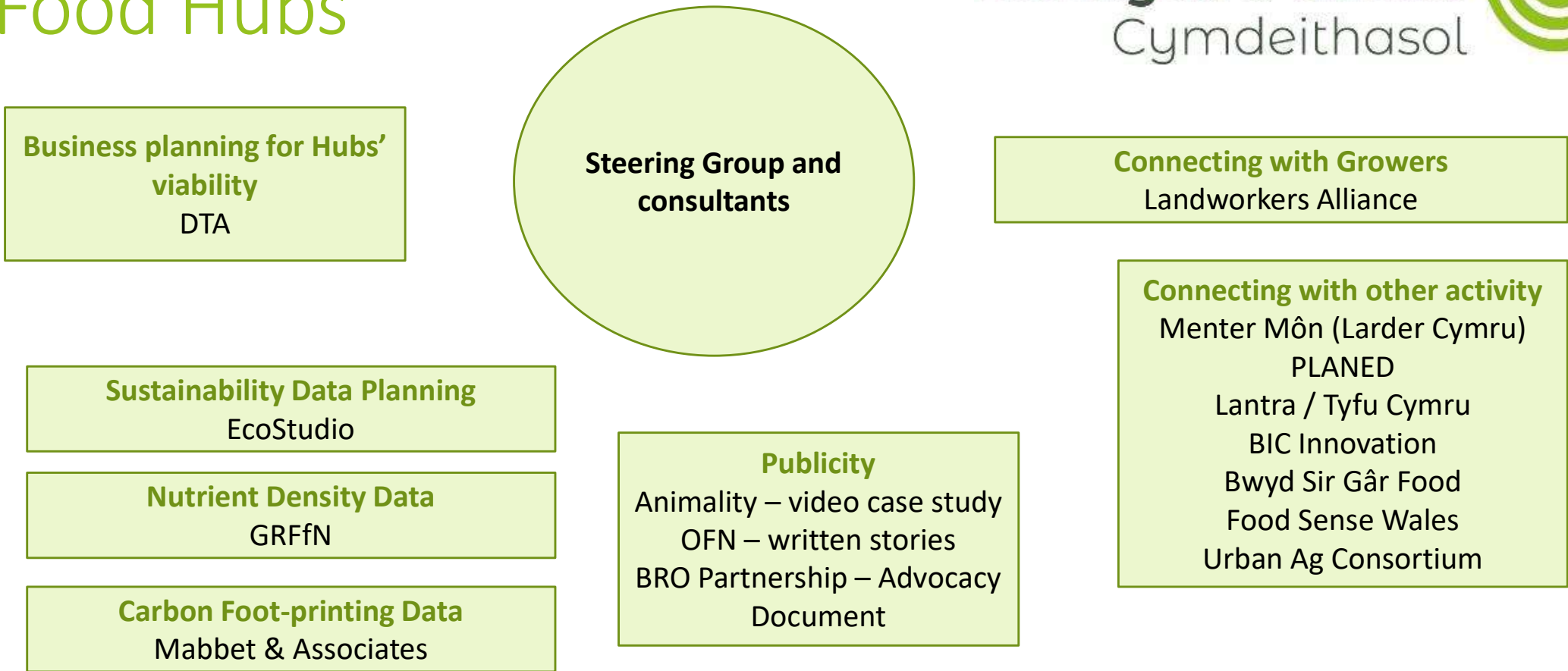
Project Coordination
Social Farms & Gardens
Including comms, admin and finance

Carms Hub
Foothold Cymru (Llanelli)
Hub Manager

Platform development / data
capture
Open Food Network



Sustainable Procurement Food Hubs





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Bethan Philips

Software Development, Open Food Network

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www.farmgarden.org.uk/sustainable-food-procurement-hubs

THE ROLE OF
PUBLIC PROCUREMENT
IN TRANSFORMING
WALES' FOOD SYSTEM



Bury Catering



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



Already
achieved

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)

BURY'S SCHOOL DINNERS ARE:

Our Suppliers



Value for Money

Award Winning

Freshly Prepared Daily

Balanced

Planet Friendly

Child Focused

Provided by Chefs Who Care



We are looking for Chefs and Catering Assistants to join our team. Please call 0161 253 5710 if you are interested.


...and provide jobs, support economic growth and educational outcomes.

1.9 Information is on display about food provenance

Not only did we list our suppliers on our parent leaflets with a map and supplier logos, we also developed a banner, a theme calendar and a video, the Owl Report.



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

