

SUSTAINABLE FOOD CITY PARTNERSHIP ABERDEEN (SFCPA)

*Bronze Award
Sustainable Food Cities
2018*



The Sustainable Food Cities Award



The Sustainable Food Cities Award is designed to recognise and celebrate the success of those places taking a joined up, holistic approach to food and that are achieving significant positive change on a range of key food health and sustainability issues.

The Award is open to any place - be it a city, town, borough, county or district - which:

- has an established cross-sector food partnership in place;
- is a member of the Sustainable Food Cities Network; and
- is implementing an action plan on healthy and sustainable food.

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2017. Applications will be reviewed on an annual basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



For each level of the award, a place must meet a number of minimum requirements relating to their: 1) food partnership, 2) action plan and 3) the extent to which healthy and sustainable food is embedded in local policy.

As well as meeting these minimum requirements, applicants will have to provide evidence of action and outcomes across six key food issues:

1. Promoting healthy and sustainable food to the public.
2. Tackling food poverty, diet-related ill-health and access to affordable healthy food.
3. Building community food knowledge, skills, resources and projects.
4. Promoting a vibrant and diverse sustainable food economy.
5. Transforming catering and food procurement.
6. Reducing waste and the ecological footprint of the food system.

BRONZE AWARD - for bronze you must meet the relevant minimum requirements and achieve three points for action/outcomes under each of the six key food issues.

SILVER AWARD - for silver you must meet the relevant minimum requirements and achieve six points for action/outcomes under each of the six key food issues.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So while a bronze award may be given based entirely on evidence of food related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

We recognise that circumstances, challenges and opportunities differ between places and want to celebrate innovation, so **under each of the six issues you can score one of your three bronze points or two or your six silver points for actions that are not listed in the tables but that you believe are contributing to tackling that issue.**

To score a point, your action must be deemed 'significant' by the selection panel. So, for example, if you want to score a point for 'The public have a wide range of free opportunities to see, taste and learn about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and town meals', you will need to show that you are doing a number of these things, not just one

or two. There may also be a number of actions which contribute to tackling more than one issue. Where this is the case, you will only be able to cite this action under more than one issue if you can show that it is being done to a sufficiently significant degree to warrant the additional points.

To help places navigate the award process and to provide guidance on the relative significance of various actions, applications will be facilitated by a member of the Sustainable Food Cities Team. This will involve an initial discussion, reviewing a draft application, providing feedback on areas of weakness, attending a meeting of the local food partnership (at silver) and, should a final application go to the expert panel, acting as the advocate for that application. The selection panel's decision is final, but feedback will be given on both successful and failed applications.

You do not have to achieve the bronze award before applying for the silver.

To make the process as transparent as possible, one condition of receiving the award is that all successful applicants agree to make their application accessible to other members of the Sustainable Food Cities Network through the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. We will help you to identify the most suitable case studies during the application process, based on particularly innovative and inspiring initiatives that other members of the Sustainable Food Cities Network can learn from.

Each award is given for a three year period. If the award holder has not made an application for a higher award by the end of that period, they will be expected to stop using the award and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award.

If you would like further information on the award or to discuss a prospective application, please contact Tom Andrews: email tandrews@soilassociation.org or call 07717 802 188.

Our City



Aberdeen is the third largest city in Scotland, with an official population estimate of 229,840. Nicknames for the city include the '*Granite City*', and the '*Silver City with the Golden Sands*'. Fishing was once the predominant industry of Aberdeen, but since the discovery of North Sea oil in the 1970s, it has been known as the off-shore oil capital of Europe. Aberdeen is recognised as an affluent city, and is known as one of the most competitive, innovative and economically productive cities in the UK, yet at the same time there are areas of Aberdeen in which individuals and families are experiencing disadvantage. Many people are living on low incomes and with the recent downturn in the oil industry there has been an increase in unemployment rates in the city. Outside of London, Aberdeen has the largest gap between those on high incomes and those on low incomes in the U.K. For many, the perceived affluence of the city reinforces their own poverty.

Aberdeen is becoming a popular tourist destination in Scotland, and alongside this there is growth in the popularity of the local food scene, yet simultaneously local food banks are seeing a rapid increase in the numbers of individuals seeking emergency food aid, and services are supporting rising numbers of people facing financial crisis.

Throughout these seemingly conflicting emerging priorities of Aberdeen, we see a unifying theme: – good food.


We recognise that food is at the heart of some of our cities most pressing social, economic and environmental problems; however, we also see good food as a key part of the solution.

Aberdeen hosts many food-related projects and services which work to address food poverty and insecurity, provide meals to alleviate social isolation, develop cooking skills & celebrate culinary interests, promote healthy eating, encourage community food growing, support local food businesses, improve procurement and catering, and tackle food waste across the city. The Sustainable Food City Partnership Aberdeen formed with the intention of taking a holistic approach to sustainable food activity, and providing an umbrella structure to draw together the variety of food-related activities. An initial event entitled 'EAT Aberdeen' was held in May 2016 to gauge interest in Aberdeen taking forward the Sustainable Food Cities approach. The event was well attended and confirmed a positive commitment. The Sustainable Food City Partnership Aberdeen was formed, holding its inaugural meeting 29th March 2017.

This application for a Bronze Award is our way of recognising and celebrating the fantastic array of work currently being done in Aberdeen; drawing attention to the importance of good food and the impact it can make in our city; and is our first step along a structured route of progression in our Sustainable Food Cities journey.

MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:

	BRONZE	Achieved?
Partnership	<ul style="list-style-type: none"> • The SFCPA Memorandum of Understanding was written and agreed by all partners. The key statement of the SFCPA being: 'Good food is vital to the quality of people's lives. The Sustainable Food City Partnership Aberdeen (SFCPA) believe that every person in Aberdeen should have access to healthy, tasty, affordable food and that this food should be good for the environment and our local economy' • We have achieved a cross-sector membership of partners, with members including: <ul style="list-style-type: none"> - Aberdeen City Council - Aberdeen Health & Social Care Partnership (AH&SCP) - Community Food Initiatives North East (CFINE) - Enscape Consultancy Ltd. - NHS Grampian's Public Health Directorate (NHSG PHD) - The Allotment Market Stall (TAMS) - Robert Gordon University (RGU) - Tillydrone Community Flat • The partnership has met at least 4 times spanning the last 12 months, with minutes laying out specific actions for partners to carry out, indicating that the meetings led to implementation of sustainable food projects, strategies and policies. The meetings (2016 – 2018) took place on: <ul style="list-style-type: none"> - 30th March 2016 - 28 June 2016 - 02 November 2016 - 25th January 2017 - 16th February 2017 - 29th March 2017 (Inaugural meeting of the officially established SFCPA) - 31st May 2017 - 24th August 2017 - 26th October 2017 - 14th December 2017 - 27th March 2018 <p>These were hosted at CFINE (2-4 Poynerook Road). Copies of agendas/minutes are available on request.</p>	<p align="center">Yes</p> <p align="center">Yes</p> <p align="center">Yes</p>

<p>Plan</p>	<ul style="list-style-type: none"> The SFCPA Action Plan 2017-18 was created in August 2017 and shared at the SFCPA launch event in September 2017, and by email/online for onward consultation. It contains an action plan summary, as well as detailed actions for ‘partnership development’ and each of the 6 priority areas for 2017-18. It was agreed that this will be a ‘living’ document ongoing so that it can change to reflect the transformation of the partnership as we progress. The Action Plan is available online on the new SFCPA webpage.  <p>A 2018-19 Action Plan is currently being drafted, for consultation in May 2018.</p>	<p>Yes</p>
<p>Policy</p>	<p>Healthy and sustainable food is referenced/referred to in many policies in Aberdeen. Key documents include:</p> <ul style="list-style-type: none"> • ACC's - ‘Local Outcome Improvement Plan’ (LOIP): (p.48-49) <ul style="list-style-type: none"> - Driver: ‘Sustainable food provision in Aberdeen, tackling food poverty, developing community food skills and knowledge and delivering sustainable food provision.’ Improvement Measure/Aim(s): <ul style="list-style-type: none"> - Increase provision of meals provided during school holidays to children entitled to free school meals. - Reduce no. of people affected by Household Food Insecurity. - Increase provision of allotments and community food growing spaces. • ACC's ‘Towards a Fairer Aberdeen that Prospers for All 2017-2020’ includes the following Priorities: <ul style="list-style-type: none"> - ‘To increase awareness and understanding of the causes of food poverty/insecurity and develop responses that reduces food poverty and the risk of food insecurity’ (p.5) - ‘To reduce Health Inequalities where they exist in the city’ (p.5) 	<p>Yes</p>

An [Update Report \(January 2018\)](#) indicated progress needs to be mapped: *'Poverty is an important theme in each of the Locality Plans with identified outcomes, including, for example, work on: sustainable food provision [...]'* (p.1)

The monitoring/supporting the success of these outcomes is the role of the CPP's Sustainable City Group.

- ACC, in partnership with Greenspace Scotland, is developing a [Food Growing Strategy](#) for Aberdeen City. This is in line with legislative requirements from the [Community Empowerment Act \(2015\)](#).
- ACC's ['Fairer Aberdeen Fund 2016-17 Report'](#): includes priority themes and actions including: food poverty, skills and access to food including:
 - Improving Health & Wellbeing: *Reduce health inequalities; improve mental health and wellbeing; and increase access to affordable healthy food* (p.2)
- ACC also published the following reports, approved by their 'Finance, Policy & Resources' Committee in 2017:
 - [Community Food Growing - CHI/17/162](#)
 - [Sustainable Food Cities - CHI/16/003](#)
 - [SFC - Tackling Food Poverty - CHI/16/187](#)
 - [Tackling Food Poverty \(Update\) - CHI/16/283](#)
 - ['Food and Fun' - CHI/17/132](#)
 - [Provision of meals during school holidays - CHI/17/322](#)
- [Aberdeen City Strategic Assessment 2016](#) looks at past and current trends across a wide range of community planning themes to identify, assess and undertake prioritisation and planning.
 - *'data shows that food bank usage in Aberdeen is rising sharply. Benefit delays, low income and benefit changes are the primary reasons why people are being referred to food banks for emergency assistance.'* (p.47)
 - *'As well as the numerous and well-documented health benefits, breastfeeding can be an important tool to tackle food poverty and lower rates of breastfeeding in deprived communities suggest that those that could benefit most from the financial savings are missing out.'* (p.106)

On the issue of obesity in Aberdeen: *'The issue is far more complex than merely encouraging people to eat better. Wider issues, such as access to healthy food options, food insecurity, lack of practical cooking skills and the location and density of fast food and other takeaway outlets all influence the food choices that people make.'* (p.112)
- [Joint Procurement Strategy: Aberdeen City Council, Aberdeenshire Council and The Highland Council \(2017 – 2022\)](#) includes health, reduction of packaging, food poverty, ethical trading and reduction in emissions/road miles as standard themes. *'C&PS commit to offering assistance in terms of the procurement strands of the **Sustainable Food Cities**'*

THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE SIX KEY FOOD ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC

1	<p>Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.</p>	<p>1 point</p>
1a	<ul style="list-style-type: none"> • AFC Community Trust run healthy eating campaigns and promote active lifestyles, targetting individuals facing disadvantage. They run programmes addressing; obesity, inactivity, social deprivation and more: <ul style="list-style-type: none"> - Football Fans in Training: an 8-week initiative targeting male & females (35-65) who want to lose weight. FFIT covers healthy eating, portion control, drinking and increasing physical activity through various practical and classroom session. The programme recently extended to include cooking classes. - Dons Family in Training: trained coaches work with families to become healthier and fitter as a family. - RedStart: activities in schools encouraging pupils to drink water, tying in healthy eating messages and key nutritional education into sporting games & activities. • NHS Grampian promote and improve healthy eating across Aberdeen & Grampian. Campaigns and services include: <ul style="list-style-type: none"> - Healthy Eating Lunch and Learn: Workplace sessions enhancing nutritional knowledge compacted into 1 hour. - Healthy helpings - a free 6-week weight management programme for overweight adults. It offers a fun, interactive and informative way of finding out more about healthy eating and healthy lifestyles. In 2017, 31 'healthy helping' programmes ran in Aberdeen, with 306 people attending. - HealthPoint Aberdeen: a one-stop health information point, offering free confidential advice in person/via telephone, proactively tackling health issues. From April 2017 – January 2018; the numbers of individuals seen in HealthPoint Aberdeen were: Weight Management – 1777, Physical Activity – 277 and Nutrition. – 374. - Breast Feeding Welcome Scheme Aberdeen- a pilot project raising the profile of breastfeeding with the general public. Organisations involved display 'breastfeeding welcome' stickers and are added to 'Breastfeed Grampian Facebook,' encouraging the uptake of breast feeding and sharing information on local support services. 140 Aberdeen-based organisations signed up – a list of these is on the website. Online mapping shows the location of BFW organisations and was shared widely via social media as part of the pilot. - Healthy Working Lives (HWL): provides a framework to support organisations to create a healthier workforce. 109 organisations currently achieve HWL awards in Aberdeen including: ACC, Aberdeen Foyer, AH&SCP, SSE Aberdeen and more. The HWL Newsletter: shares information on workplace health and wellbeing including healthy eating, active lives and community activities and is sent to 1,000+ local organisations. 	<p>Yes/No</p>

- [Babysteps](#): a free 8-week programme as part of antenatal care services. The course includes healthy cooking sessions, healthy eating advice, information on the Eatwell Guide, sugar & fat reduction, label reading and gentle walks with midwife support. There are approximately 20 participants in this new initiative.
- [SUGAR SMART Aberdeen \(Twitter\)](#) - Run by SFCPA aims to tackle excessive sugar consumption in different settings. Heathryburn primary launched a pilot programme of activities in February 2018. A selection of press articles followed the launch:
 - [Healthy Eating Pilot Project - Evening Express](#)
 - [Dangers of Sugar - Press & Journal](#)
 - [Sugar Smart School - Better Diets \(ACC\)](#)

The pupil-driven 6-week programme included a number of healthy eating activities, with a focus on sugar reduction. The outputs of the campaign are below:

Action	No. of individuals involved
Civic Reception launch event, Aberdeen Town House (1 st September 2017)	Approx. 90 Attendees
Survey/Questionnaire carried out with pupils of all classes at Heathryburn School. Online survey also shared with parents/ guardians	Approx. 150 pupils Approx. 10 parents/ guardians
Heathryburn pupils took part in fun quiz as part of Sugar Smart pilot programme. ACC circulated Sugar Smart quiz to staff during health month (March).	Approx. 15 pupils Approx. 100 staff.
Sugar Smart Assembly hosted at Heathryburn Primary (22 nd February 2018) Councillors & Press in attendance. Sugar Smart quiz & information shared, as well as Health Group showing their work on healthy food.	Approx. 200 pupils & 20 teachers.
Heathryburn pupils took part in a challenge to give up fizzy juice for 18 days. The health group voted on the names 'Ditch the Fizz' for this challenge. There was a launch assembly (8 th March) with free FareShare water handed out. The pupils were encouraged to complete fizzy juice diaries as part of this.	Approx. 200 pupils & 20 teachers attended assembly. 18 individuals/ families took part in the challenge.
Sport Aberdeen revisited their food menu in one of their canteens and sourced healthier options where possible. They also revisited the signage they were using – ensuring key health messages; 5-a-day, healthy weight etc. were visible throughout, encouraging customers to 'make the best choice'.	5 staff members – no. of customers using canteen and seeing the new signage is yet to be measured.
CFINE volunteers incorporated sugar smart messages into their 'Cooking on a budget' and 'Confidence to Cook' training sessions in the kitchen. This was a 4-6-week programme with approx. 6 participants per programme.	40 individuals received sugar smart messages and tips through the cooking demonstrations.

3	A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.	1 point												
3a	<ul style="list-style-type: none"> The SFCPA Food Charter was created by the SFCPA steering group. The key statements were taken from the SFCPA Action Plan – a living document formed with partner input. The final version encapsulates the SFCPA goals and includes practical sustainability actions for individuals and organisations to commit to. This is a core visioning document of the SFCPA and is being used to promote the SFC approach citywide as well as encouraging actions of commitment from partner organisations. <p>The Charter states the aim of the SFCPA and outlines the 6 priorities of the SFC approach: <i>‘The SFCPA believe that every person in Aberdeen should have access to healthy, tasty, affordable food and that this food should also be good for the environment and our local economy.’</i></p> <p>It also lays out specific of goals that the SFCPA will strive to achieve under each of the six priorities. Examples include (p.1):</p> <ul style="list-style-type: none"> - <i>Increase accessibility and provide more opportunities to grow, cook and eat good food.</i> - <i>Inspire and enable all food settings to source and supply healthy, seasonal, locally and ethically produced food.</i> - <i>Support new, and expand existing, services and support to tackle poverty, build resilience, promote inclusion, improve health and well-being and employability in communities.</i> <p>The Charter offers specific actions which individuals/organisations can take: <i>‘to ensure the food you eat is good for you, the planet and your pocket.’</i> (p.2):</p> <p>Launch:</p> <ul style="list-style-type: none"> The SFCPA hosted a launch event (01.09.17) - the civic reception event gathered various stakeholders and members of the public across Aberdeen to celebrate and discuss how to progress the SFC approach. The event attracted 90+ attendees and included pop-up stands from local partners (TAMS, Soil Association, Aberdeen for a Fairer World, NHS Grampian). At this event, the Food Charter was launched and key partners were invited to sign the Charter on behalf of their organisations. The signatories at the event included: <table border="1" data-bbox="255 1043 996 1366"> <thead> <tr> <th>Name</th> <th>Organisation</th> </tr> </thead> <tbody> <tr> <td>Cllr Donnelly</td> <td>Aberdeen City Council</td> </tr> <tr> <td>Cllr Jenny Laing</td> <td>Aberdeen City Council</td> </tr> <tr> <td>Cllr Lesley Dunbar</td> <td>Aberdeen City Council</td> </tr> <tr> <td>Dave Simmers</td> <td>CFINE</td> </tr> <tr> <td>Brian Menzies</td> <td>Enscape Consultancy Ltd</td> </tr> </tbody> </table>	Name	Organisation	Cllr Donnelly	Aberdeen City Council	Cllr Jenny Laing	Aberdeen City Council	Cllr Lesley Dunbar	Aberdeen City Council	Dave Simmers	CFINE	Brian Menzies	Enscape Consultancy Ltd	Yes/No
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Brian Menzies	Enscape Consultancy Ltd													

Chris Littlejohn	NHS Grampian (PHD)
Cath Pilley	The Allotment Market Stall (TAMS)
Dr Flora Douglas	Robert Gordon University
Fiona Young	Tillydrone Community Flat



The charter was sent to attendees by email and shared on the [SFCPA Facebook](#) and [Twitter](#) pages. In January 2018, an [online form version](#) of the Charter was created and shared with our wider network to encourage the signing of the charter.

The current number of signatories to the Food Charter is: 61, including 17 organisations and 44 individuals.

Aberdeen City H&SCP presented a report to their Executive team (25/10/17) to approve their signing of the charter. The recommendation was approved and a further report is being presented to the Integrated Joint Board. This report will include wider commitment to the SFC approach and represents an example of the Charter being used as a 'springboard' to partner policy commitments.

There will be continuous drive to encourage pledges to the Charter. We will also continue to encourage partner signatures to the Charter at pop-up stands and information sessions across the city.

8	<p>People have <u>new opportunities to buy affordable healthy and sustainable food</u> - particularly in areas with little or no existing provision - through markets and mobile/pop-up shops and restaurants.</p>	1 point																																				
8a	<ul style="list-style-type: none"> The Allotment Market Stall (TAMS): links up with Aberdeen allotment holders to sell glut produce; reducing waste, offering volunteering opportunities, reducing food miles and providing new opportunities to buy affordable local & seasonal food. They host markets in city centre public parks, where there is a lack of current provision. Any surplus produce not sold is donated to CFINE's food bank. TAMS Facebook <table border="1"> <thead> <tr> <th>TAMS Figures</th> <th>2015</th> <th>2016</th> <th>2017</th> </tr> </thead> <tbody> <tr> <td>Collections (units)</td> <td>1,047 Kg</td> <td>>2000</td> <td>> 1400</td> </tr> <tr> <td>Collection sites</td> <td>14</td> <td>24</td> <td>23</td> </tr> <tr> <td>Total Takings (£)</td> <td></td> <td>~£3000</td> <td>>£2000</td> </tr> <tr> <td>Volunteers</td> <td>16</td> <td>16 (7 new, 9 returning)</td> <td>13 (4 new, 9 returning)</td> </tr> <tr> <td>Employed Staff</td> <td></td> <td>4 (1 f/t, 3 p/t)</td> <td>3 (p/t)</td> </tr> <tr> <td>Volunteer hours</td> <td>375</td> <td></td> <td>212</td> </tr> <tr> <td>Donated to Foodbank (kg)</td> <td>149</td> <td>113</td> <td>116.5</td> </tr> <tr> <td>Composted (kg)</td> <td>40</td> <td>20</td> <td>81</td> </tr> </tbody> </table> <p>*Additional stats: 2016: 13 food demonstrations, 2017: multiple community engagement sessions, 1 student involved in marketing project</p> <ul style="list-style-type: none"> - TAMS won the 'Growing Smarter' EcoCity Award for 2017 Aberdeen hosts approximately 70 Community Food Outlets (CFOs) – set up by CFINE, staffed and run by volunteers. These are 'pop-up' fruit & vegetable stalls in locations lacking provision/ with limited access to local shops, as well as areas of 'Multiple Deprivation' - where individuals often face barriers to purchasing fresh produce due to financial restraints. CFO's sell 'loose' items so that healthy, fresh fruit & vegetables can be purchased at favourable rates in smaller quantities (e.g. 1 carrot as opposed to 1kg bag). The addition of CFO's to areas (such as Sheltered Housing Complex') helps tackle a variety of health inequalities, barriers to accessing food and works to build confidence and skills (volunteers) and alleviate social isolation. These are supported citywide by the key public & third sector organisations - CFINE supports the CFO's (providing volunteers, sourcing & delivering food), with other key organisations agreeing to host CFO's onsite (e.g. ACC, Community Centres, Sheltered Housing, NHS Hospital) etc. 	TAMS Figures	2015	2016	2017	Collections (units)	1,047 Kg	>2000	> 1400	Collection sites	14	24	23	Total Takings (£)		~£3000	>£2000	Volunteers	16	16 (7 new, 9 returning)	13 (4 new, 9 returning)	Employed Staff		4 (1 f/t, 3 p/t)	3 (p/t)	Volunteer hours	375		212	Donated to Foodbank (kg)	149	113	116.5	Composted (kg)	40	20	81	Yes/No
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CFO Aberdeen Figures (2017)

Operational CFOs	68
CFOs in sheltered housing complexes	37
information items distributed to beneficiaries	6
Free fruit tastings	6
Sales in CFOs	£48,626
Enterprise sales	£147,003
FareShare distributed over the year (tonnes)	207
Volunteers supported/ involved	153
Volunteers receiving basic manual handling/ health & hygiene training	29
Participants involved	32,417
Participants aged under 16 years	2,431
Volunteer hours	36,720

Current Aberdeen CFO's include: Cairncry CC, Coronation Court, Cummings Park CC, Danestone CC, Manor Park CC, Marischal College, Mastrick Church, Maternity Hospital, Newhills Church, PeterCulter Village hall, Rosemount CC, Torry St Fitticks Church and more.

- CFINE's ['Tuk-In' In Community Café](#): is an electric Tuk-Tuk - a quirky, innovative way of working against [food poverty and food waste](#). The mobile cafe travels to areas with limited access to fresh fruit and vegetables selling freshly made soup and fruit pots at affordable prices. Tuk-In was crowdfunded, with match-funding from the Health Improvement Fund. Members of the public took part in the [crowdfunder](#), showing huge support for the project.
 - Tuk-In operates every Wednesday, visiting: [Tillydrone, Woodside and Printfield](#) to sell soup, fruit pots and bread for £1.50. It distributes approximately 100 portions (to 100 individuals) per week.
 - ~1100 meals have been distributed to priority communities since November 2017
 - ~18 volunteers have been involved
 - The tuk-tuk is also available for corporate events (recently attending ACC & Aberdeen H& SCP events) distributing ~600 portions. All profits from corporate events are reinvested, thus keeping community costs low.
- Healthy Living Store - Fersands & Fountain Community Project: A [small store](#) run by volunteers - selling fresh fruit, locally sourced fish, locally sourced eggs and healthier option groceries.
- [VegBag Cooperative](#) – University of Aberdeen: is a student-led food co-operative that sells bags of local, organic vegetables on campus.
- Robert Gordon University (RGU) Go Green - [Organic Veg Bag Collective](#): brings fresh, organic, locally sourced vegetables to students. They offer volunteering opportunities, and are continuously improving the service to offer online payments/block-bookings etc.

TOTAL POINTS AWARDED

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD

1	<p>A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.</p>	<p>1 point</p>																		
1a	<ul style="list-style-type: none"> <p>Food Poverty Action Aberdeen was formed in late 2012 in response to rising demand for emergency food provision. FPAA includes 61 public sector staff and services, charities, community organisations and faith-based groups involved in supporting people in food poverty/ insecurity. FPAA operates to a person-centred ethos and welcomes beneficiaries referred by agencies and self-referrals. Where resources allow, beneficiaries are encouraged to have financial assessments and are supported to access other services. FPAA partners sign up to a commitment to signpost/refer/deliver additional support services designed to address the needs faced by beneficiaries and, wherever possible, to support them out of the need for food bank usage. Effort is made to make various services available including; financial capability, education, health and well-being and employability. One function for FPAA has been to raise awareness of food poverty/insecurity in NE Scotland/ Aberdeen.</p> <p>Lead Partners: CFINE</p> <p>Other partners: Aberdeen City Council, Aberdeen Cyrenians, Aberdeen Foyer, Aberlour, Cash In Your Pocket, Tillydrone Community Flat, Fersands & Fountain Community Project, Grampian Housing Association, Home Start, Instant Neighbour, Integrate Scotland, Middlefield Community Project, NESCU, Pathways, Peterculter Village Hall, Powis Community Centre, Printfield Community Project, Sacro and more.</p> <p>A recent output of the FPAA (co-produced by a variety of partners) was the Food Poverty/ Insecurity in Aberdeen report (July 2017). The summary outcome identified (based on evidenced experience of FPAA partners), <i>‘the implementation and administration of ‘Welfare Reform’ as the main contributing factor to the increase in food bank usage and a main contributing factor to increased food poverty and insecurity’</i> in Aberdeen. The key purpose of the report was to share extensive experience of FPAA members to:</p> <ol style="list-style-type: none"> 1. Raise awareness of the circumstances that bring people to use food banks and/or require food support; and 2. Bring this to the attention of local, Scottish and UK policy-makers to inform their deliberations regarding potential responses to food poverty and insecurity. <p>FPAA Figures (April – December 2017)</p> <table border="1"> <tr> <td>Total quantity of free produce received by CFINE (tonnes)</td> <td>275.75</td> </tr> <tr> <td>Produce generated through FareShare</td> <td>248.95</td> </tr> <tr> <td>Produce generated through food drives</td> <td>26.8</td> </tr> <tr> <td>Free produce distributed to partners</td> <td>164.3</td> </tr> <tr> <td>Free produce distributed through CFINE food bank</td> <td>87.1</td> </tr> <tr> <td>Meals provided (420g per meal)</td> <td>656547.5</td> </tr> <tr> <td>Value of food generated (1kg = £3)</td> <td>827250</td> </tr> <tr> <td>Food parcels distributed directly to beneficiaries by CFINE Food Bank</td> <td>7500</td> </tr> <tr> <td>CFINE Food Bank beneficiaries</td> <td>2789</td> </tr> </table> 	Total quantity of free produce received by CFINE (tonnes)	275.75	Produce generated through FareShare	248.95	Produce generated through food drives	26.8	Free produce distributed to partners	164.3	Free produce distributed through CFINE food bank	87.1	Meals provided (420g per meal)	656547.5	Value of food generated (1kg = £3)	827250	Food parcels distributed directly to beneficiaries by CFINE Food Bank	7500	CFINE Food Bank beneficiaries	2789	<p>Yes/No</p>
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2	The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.	1 point																								
2a	<ul style="list-style-type: none"> • The National Living Wage is promoted through Aberdeen City Council policy commitments. They have recently become an accredited Living Wage Employer and are taking many different actions to promote the wider uptake of the NLW in the city. - As mentioned in the ‘policy’ section, ACC’s Towards a Fairer Aberdeen that Prospers for All 2017-2020 includes a priority commitment for: ‘Aberdeen to become Scotland’s 1st “Real” Living Wage City’ (p.13) It states that: <i>‘Ensuring that Aberdeen’s economy thrives and that the jobs that are created pay a Living Wage is fundamental to protect those in poverty and at risk in the future.’</i> 	Yes/No																								

	<p>- ACC procurement includes consideration of 'Fair Working Practices' during tendering. Part of the scoring is based on factors such as 'stability of employment and living wage'. During the NLW accreditation process, ACC contacted all contractors to determine whether any employees working regularly on their premises received the Living Wage. A letter was sent including information on ACC's NLW commitment and advice on how contracting companies may seek accreditation. It reads:</p> <p><i>"Aberdeen City Council is in the process of becoming accredited as a Living Wage Employer. As one of our valued Service Providers, The Council is keen to share our aspirations in terms of The Living Wage and work with you towards implementing the Living Wage in Council contracts. Payment of the Living Wage is recognised to make a vital contribution to tackling poverty in the local area and across Scotland. The Council believe that Local Authorities can play a vital role in setting an example for the employers we do business with. There is a social case, a business case and a public policy case for the payment of the Living Wage. Research supports that Living Wage can lead to enhanced productivity reduced absenteeism and increased morale. It also demonstrates that businesses take their responsibilities to society seriously and shows that fairness and equity is part of their business ethos. From 1st April 2017 the Council intend to pay all directly employed and third party contracted and sub contracted staff that work regularly in Council premises (buildings and sites including roads and open spaces), the Living Wage. ACC require to explore and capture information as to whether:</i></p> <p><i>i) the contract is already Living Wage compliant;</i> <i>ii) if not, whether it will be possible to implement the Living Wage immediately or</i> <i>iii) if it will be necessary to defer implementation until a future date or the requirement is tendered for again."</i></p> <ul style="list-style-type: none"> • UNISON are at the forefront of campaigning to promote the Living Wage in Aberdeen. • There are 35 accredited Living Wage employer organisations in Aberdeen. This has risen from 17 in 2017. A list of these organisations can be viewed online. 4 Aberdeenshire-based NLW accredited organisations also operate in Aberdeen City: Bon Accord Care, Brewdog, Keenan's (Recycling), Station House Media Unit (SHMU) • In October 2016 Aberdeen Health & Social Care Partnership met their commitment to ensure all care workers are paid at least the living wage. 	
3	For those in urgent need - and particularly benefit recipients facing delay or suspension in payments - relevant agencies are providing rapid referral to hardship funds and emergency food aid.	1 point
3a	<ul style="list-style-type: none"> • ACC are committed to tackling poverty, approving actions in: 'Towards a Fairer Aberdeen that Prospers for All 2017-2020' including: 'To ensure [...] people most affected by welfare reform changes are provided the advice and support services they need' (p.4) This commitment is actioned through service delivery, funding allocation and coordination between relevant partners. This coordination is partly facilitated by FPAA (referenced in 1a), with members committing to provide holistic support for food poverty, including referring to partner agencies where possible. 	Yes/No

- ACC operate the Scottish Welfare Fund (SWF) in Aberdeen which provides 'Crisis' and 'Community Care' Grants for one-off emergency situations. Referrals/applications are made [online](#) or in person via the ACC Financial Inclusion Team (who offer advice on all aspects of social security benefit entitlement, money advice and refer to partner organisations for wider support). The FI Team provide rapid referrals via the SWF and signpost clients to Duty Social Work for access to further Hardship Funds and Emergency Food Aid.
- ACC established the Fairer Aberdeen Fund to address social and economic inequalities in Aberdeen. The aim is to promote a coordinated approach to implementing and sustaining financial support services, with local organisations accessing the funding. The [Fairer Aberdeen Fund 2016-17 Report](#) sets a target of: 'providing access to affordable financial services and products and coordinated provision of quality advice and information.'
The figures show that in 2016-17 across the Fairer Aberdeen funded partners:
 - 19,073 people benefited and a total of 351 volunteers contributed 84,247 hours of volunteer time
 - 2,883 people received money advice or income maximisation advice, with a total financial gain of £3,031,494, an average of £1,051pp
 - 5,982 adults and 2,393 juniors saved with credit unions, depositing £1,103,978 in savings and 3,319 affordable loans totalling £2,235,714

Organisations who received funding include: [CAB Money Advice Outreach](#), [Cash In Your Pocket \(CIYP\)](#), CFINE's [Financial Capability Service](#), [Food Poverty Action Aberdeen](#), [North East Scotland Credit Union \(NESCOU\)](#), [St Machar Credit Union](#) and others.

- CFINE's [Financial Capability Service](#): provide advice and support to those facing financial difficulties including; financial health-checks and budgeting advice. CFINE recognise that food banks, although essential for those facing food poverty, are not effective long-term support. CFINE's food bank refer beneficiaries for financial support and Financial Capability Officer's assess whether wider support, and further referral is needed.

CFINE FCO Figures (April – December 2017)

Foodbank Beneficiaries engaged	318
CFINE Volunteers Engaged	43
Groups held	32
Total participants	157
Total number of participants	516
Financial gain	£246,470

- One of the key services connecting financial support services in Aberdeen is [Cash In Your Pocket \(CIYP\)](#). CIYP run a free referral gateway service and real-time guide to available services for anyone requiring information and advice around financial wellbeing. An individual can request help directly, or can be referred by an organisation via the [online form](#), creating an immediate referral through the central database of 60+ partners onto the most appropriate organisation(s) (depending on the nature/level of support required). Services include: advanced payments, crisis grants, emergency food parcels, appeals & sanctions, arrears and more. The referral gateway ensures individuals reach many different services without having to go through the lengthy process of contacting multiple agencies themselves and works to connect the variety of support services in the city. CIYP aim to achieve a 'unified approach to meeting financial need, through robust co-ordination, partnership, holistic financial support, outreach, and community engagement'.

CIYP Figures (April – December 2017)

Participant contacts received resulting in onward/internal referral	1209*
Number of occasions verbal/written information provided moving towards resolution	83
Number of progress updates requested by client/representative	85
Number of referral issues forwarded to partners for action	2508

Many of the 60+ partner agencies included in the CIYP referral database are also members of the FPAA network – therefore the CIYP referral gateway is a key tool in progressing coordination between organisations.

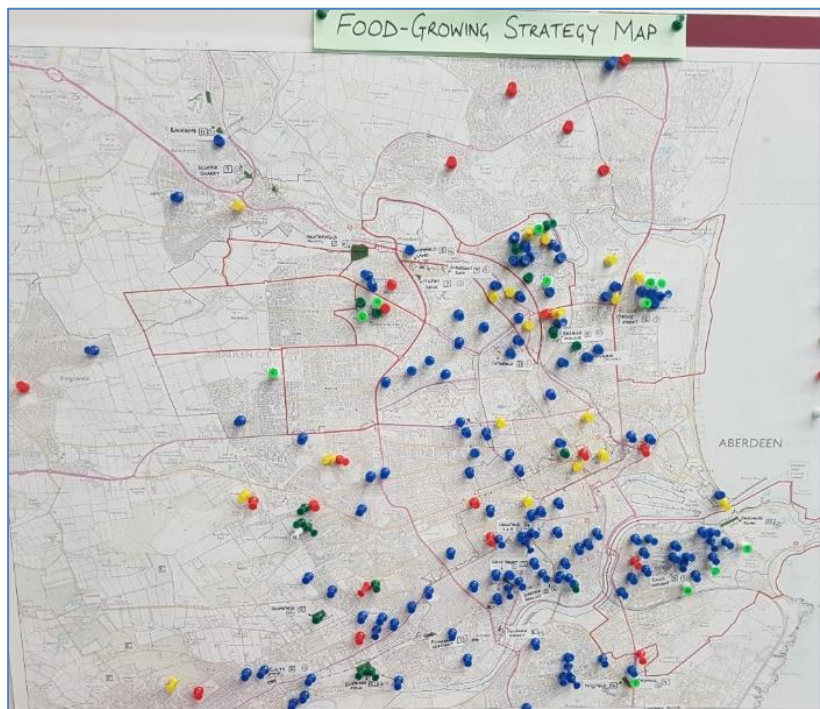
TOTAL POINTS AWARDED

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS

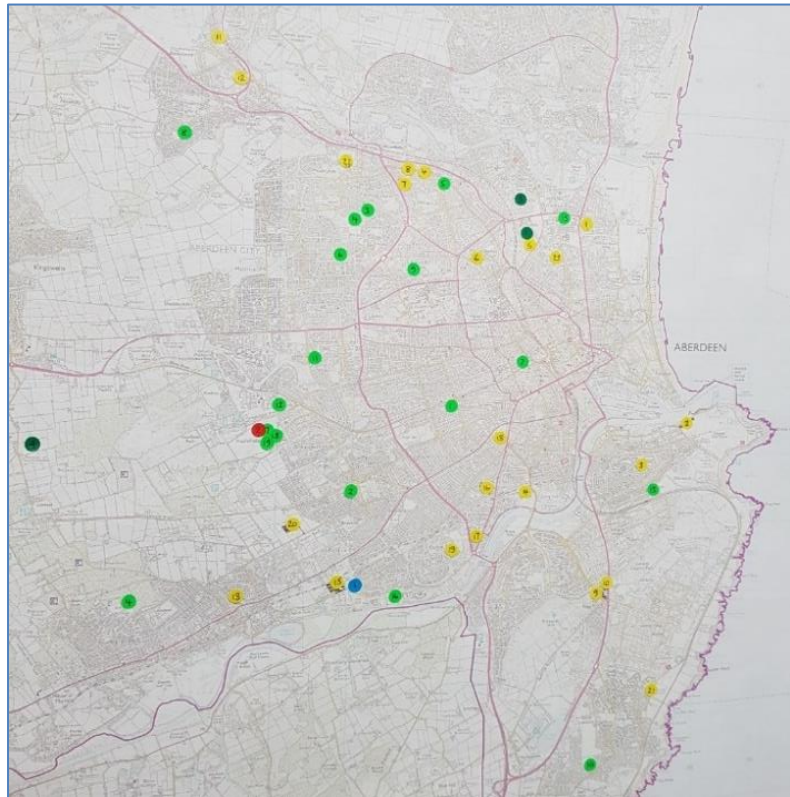
2 Green and brownfield sites and/or redundant retail and other buildings that could be used for community food projects or allotments have been mapped and/or are being made available to local communities. 1 point

2a

- ACC’s Food Growing Strategy Steering Group mapped local Green sites across locality areas of Aberdeen to assign projects to areas where current provision was lacking, or where unused areas could be developed into future growing sites. The aim was to identify gaps in food-growing provision, and match existing growing groups to suitable sites. A pin-board map was developed, indicating potential areas for development. Following the mapping, the sites were developed into food growing spaces and are in the process of being taken up by communities - a full list is in section 4. An area of Brownfield (Sheddocksley) was identified in this process and is being transformed into a community growing site.



Key:
 'Allotment Waiting List' = Blue
 'Active 'Growing' Community Group' = Dark Green
 'Potential 'Growing' Group' = Yellow
 'Eco-Schools – Green Flags' = Red
 'Potential Projects' = Light Green



Key:

'Allotments' = Yellow

'Community Gardens & Orchards' = Dark Green

'Incidental Growing Spaces' = Blue

'Institutional Growing Spaces' = Light Green

'Social Enterprises & Community Businesses' = Red

- A student from the University of Aberdeen is supporting this project by creating an online map of Aberdeen growing spaces. This will be used as an engagement tool showing where existing food-growing sites and groups are, highlighting opportunities to the public. It will also map potential food-growing sites for future use.
- A survey to assess current food growing activity, and demand for food growing opportunities, was developed by ACC and circulated for public input. The aim was to map how many people are involved in food growing, and assess demand for further growing opportunities/access to food growing sites. The [survey](#) has received 350 responses so far.
- ACC carry out Greenbelt and Urban Green Space mapping. The [Local Development Plan](#) states 'all development, whether on brownfield or greenfield sites, must comply with policies which seek to create a sustainable city' (p.9). The Development plan lays out mapping/planning policies on: Brownfield, Greenfield Development, Directions for Growth, Delivering Sustainable Communities, Protecting and Enhancing the Natural Environment.

	<ul style="list-style-type: none"> - The plan outlines Policy NE1: <i>'The Council will protect, promote and enhance the wildlife, access, recreation, ecosystem services and landscape value of the Green Space Network, identified on the Proposal Maps. Protecting and enhancing the Green Space Network will also provide opportunities to enhance the landscape of Aberdeen, improve biodiversity and amenity, provide community growing spaces.'</i> (p.67) - And Policy NE4: <i>'The Council will require the provision of at least 2.8ha per 1,000 people of meaningful and useful open space in new residential development. Public or communal open space should be provided in all residential developments, including on brownfield sites.'</i> (p.71) <p>The associated maps are: Proposal Maps, Constraints Map, City Centre Map</p> <ul style="list-style-type: none"> • Mapping of brownfield and greenspace sites in Aberdeen can also be viewed through audits including: Scottish Vacant and Derelict Land Survey 2016: Aberdeen (brownfield sites), and the open space audit and nationally the OS Openspace data. Allotments and brownfield sites are well mapped within ACC's existing greenspace layer of GIS mapping, with mapping being used in planning process' to indicate gaps in current food growing provision. • The Aberdeen City Strategic Assessment 2016 links increasing Greenspaces to health and wellbeing benefits: <i>'quality and accessible outdoor areas contribute towards improving health and wellbeing, the economy and the environment.[...] The City's exceptionally high levels of community participation in its greenspace resource should be applauded, supported and further encouraged. This puts decision making at the hearts of communities, can deliver additional capital investment and delivers revenue efficiencies for all public bodies.'</i> (p.143-4) This document lays out actions: <ul style="list-style-type: none"> - <i>To improve hard & soft (greenspaces, etc.) infrastructure in the city [...];</i> - <i>Encouraging healthier eating and more resilient communities in Aberdeen City by supporting and encouraging the use of allotments and community growing spaces;</i> (p.157) 	
4	<p>Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.</p>	1 point
4a	<p>Community Food Growing is increasing rapidly within Aberdeen, and has primarily developed due to and in support of the emerging Food Growing Strategy for Aberdeen.</p> <ul style="list-style-type: none"> • The Food Growing Strategy Steering Group formed in 2016 in preparation to develop the strategy, and proposed to improve current food growing provision in Aberdeen. Following Committee Approval, ACC agreed to fund the Food Growing Initiative, awarding £145,000 which was distributed via community projects (listed below) and funded a Community Growing Development Officer. There was acknowledgement that creating new spaces is not enough to encourage growing; work must be done to improve access, education opportunities and interest for communities, particularly in areas of disadvantage. - Mapping (referenced in 2a), was done to see where there was lack of provision (no allotments or access to growing sites) in the regeneration areas of the city. The projects which received funding include: 	Yes/No

Project	Description	Expected Cost
Deeside Family Centre – Me 2	Baskets, planters and tools suitable for introducing food growing to nursery aged children.	£550
Redmoss Allotments	Drainage investigation to bring three allotments back into use.	£1,000
Torry Food Growing Initiative	Several projects in the Torry area.	£12,000
Cummings Park CC	Fencing, planters, raised beds, tools, storage, fruit trees.	£20,000
Sheddocksley Bowling Green	Creation of a growing space, a polytunnel and community events.	£12,850
Seaton Recovery Centre	The development of a community fridge	£3,000
Tillydrone Community Flat	Container gardening and polytunnel for residents to grow their own fruit and vegetables.	£3,000
Seaton Community Gardening	Targeting tenants unable to access the gardening maintenance scheme.	£2,000
Greening Donside: Community Garden & Wild Orchard	Creation of a community garden, installation polytunnel and composter.	£14,500
Schools Garden Projects & Edible Walls Project	Pilot projects working with selected primary schools in each locality. Includes projects in partnership with One Seed Forward and the University of Aberdeen. Edible Walls are being created alongside the above (and in one additional school), to encourage outdoor learning and build relationships between children and the food they eat.	£20,000+
Food Growing Bags	1,000 bags for distribution through CFO's & food banks.	£8,000
Development Officer	Support the council, its partners and communities develop, deliver, monitor and report on the programme.	£35,000
Communication Plan	Engagement, publicity and events.	£1,100
Grove Nursery	Clearance and erection of a polytunnel to support new growing initiatives.	£12,000

The above projects are new, innovative growing spaces. The aim is for communities to create, maintain and share these spaces. The projects target 'regeneration areas' of Aberdeen - Tillydrone, Mastrick, Northfield, Middlefield, Torry and Seaton - with the aim to increase interest, knowledge/skills and access to growing opportunities in these areas.

A progress review is underway, but initial figures indicate a positive impact on the number of individuals/groups growing:

- 11 children involved in the Me2 growing site;
- 4 new food growing groups formed (across multiple regeneration areas) involving 13 board members and approximately 67 volunteers;

	<ul style="list-style-type: none"> - 4 schools involved (school garden pilot & edible walls in 3 schools & edible walls only in 1 school); - Approximately 268 pupils engaged and involved in food growing opportunities; - An estimated 50 food growing bags distributed per month in Aberdeen food banks. <ul style="list-style-type: none"> • Certain projects above link to partner organisations to increase long-term sustainability. The school garden project is run in partnership with the University of Aberdeen and One Seed Forward who aim to encourage people of all ages to grow their own vegetables and fruit. OSF distribute seed potatoes via schools and community groups and deliver information sessions on how to grow them, including for individuals with no access to gardens/growing space. They estimate that last year; 46 schools, 21 community groups and 550 individuals and families were involved in their project. • Allotments: Aberdeen has 496 council-owned allotments across 21 sites. There are also a number of sites in private ownership. In 2007, ACC held an informal consultation with allotment plot holders on the future of allotments. Their feedback led to the development of the Allotments Management Policy. The main aim of the Policy is 'to develop and secure high-quality allotment facilities and management in conjunction with all stakeholders. • The Food Growing Initiative voted on the identity 'Granite City Growing – Aberdeen Growing Together' and will be producing a logo, Facebook page and will be included as a segment in the upcoming SFCPA newsletter. Information about food growing is promoted widely to members of the public by social media, press and newsletters, including the 'Green Times'. 	
6	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point
6a	<ul style="list-style-type: none"> • Aberdeen City Food Network (ACFN): is a network of food-skills development workers and trainers aiming to raise the profile of practical food skills, services and facilities across the city, with a focus on addressing inequalities and food poverty. The network shares food skills information (and access to food skills classes) citywide. A recent example of ACFN activity can be seen by 2 ACFN partners (CFINE & Homestart) coming together to provide access to a kitchen and deliver a cooking training session for volunteers. - ACFN promote Confidence to Cook (C2C) and Training for Trainers (T4T) encouraging volunteers to gain qualifications to deliver cooking sessions, developing a pool of trained volunteers delivering classes across many kitchens in Aberdeen. Classes include information on hygiene, budgeting and nutrition. In 2017 NHS Grampian developed a C2C Resource Pack, promoted by ACFN with a launch event. ACFN Classes run in 2017 (including NHS Grampian & other partners) include: <ul style="list-style-type: none"> - C2C Kincorth Academy (May 2017) - 106 S2 pupils - C2C Kincorth Academy (June 2017) - 100 S5 pupils, - C2C Torry, 1-to-1 sessions (June 2017) - 1 x S3 and 1 x P7 pupil - Sessions delivered for P7 Transition groups in the Torry and Kincorth ASG - 2 x 'Cook and play' sessions at Williamson - Bramble Brae Bakes (BBB); - Homestart Recipe for Life 	ACFN

ACFN Outputs (2016-17)

ACFN membership	29 members
Training 4 Trainers Support Sessions	2
ACFN evaluation training session	1
Confidence 2 Cook, Training 4 Trainers trained	54
REHIS Food and health (basic nutrition) trained	29
REHIS Elementary Food Hygiene	56
REHIS Refresher course	14
T4T evaluation session	1
T4T training (Challenging Groups)	1
REHIS Training, provided support and information	2+
Food Hygiene Training, attended and supported promotion	2
Communication to e.g. all CFM's, FPAA members, T4T participants etc to promote ACFN	331+
Facebook page	5,130 reach (organic),158 likes
SHMU Radio 'appearances'	6
Confidence 2 Cook Launch Event	1
C2C classes at CFINE since November	15 x 6 week courses involving 310 beneficiaries
C2C courses delivered by CFINE staff at school/ family centres	3
Community Food Outlets opened	6
Joining Breast feeding welcome scheme	1

A full list of classes and training opportunities delivered by partners, including case studies can be view: [ACFN website](#), [ACFN Facebook](#), or in the annual report by email.

- ACFN partner CFINE deliver a range of cooking skills classes at their '[Cook at the Nook](#)' kitchen to vulnerable individuals of all ages on low income. Classes run for 6 weeks and include 'Cooking on a Budget' and 'Confidence to Cook'. These are free of charge to priority individuals, and CFINE accept referrals from partners.

Cook at the Nook Outputs (March 2017 – January 2018):

- ~ 178 individuals from priority communities
- ~ 1100 meals created (to be distributed via 'Tuk In')
- ~ 18 volunteers
- ~ 12 volunteers participated as learners, 4 progressed to provide future support
- 1,000 flyers distributed via community groups, partner organisations and foodbank beneficiaries.
- Promotion of classes via social media (~5000 reach)
- 15 x 6-week C2C courses delivered off site (schools/ family centres) - 310 beneficiaries

	<ul style="list-style-type: none"> - Cook at the Nook Cook School also offers public & corporate sessions focusing on culinary skills with professionally led cookery courses including: Indian Cookery, Modern Scottish and Italian Cuisine. Profits are reinvested into community classes. Corporate classes also cover: Poverty Awareness & Food Parcel Challenges. • Aberdeen Foyer offer Training Courses including: SQA Elementary Food Hygiene. Participants gain dual certification in SQA and REHIS Elementary Food Hygiene accredited qualifications on completion of training and passing a multiple-choice test. • Aberdeen City Public Health Team Foodskills Training programme: is open to anyone using skills gained to improve health and well-being in their local community. Courses offered include: Elementary Food Hygiene, Food and Health (basic nutrition), C2C T4T and REHIS nutrition training. They are free to attend and held at venues throughout the city, hosted in partnership with ACFN partners. They also deliver REHIS Elementary Food and Health Courses to workplaces across the city, to enhance nutritional knowledge and encourage healthier choices. In 2017, the following figures were recorded: <ul style="list-style-type: none"> - 30 participants complete the 'Confidence 2 Cook' 2 day training - 9 participants attended the REHIS food and health course - 2 participants attended the REHIS Food and health for carers of adults with learning disabilities. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY

1	Retail, tourism, planning and economic development strategies, policies and services actively promote and support the development and long term success of healthy and sustainable food businesses.	1 point
1a	<ul style="list-style-type: none"> • Aberdeen City Region Deal supports and promotes the long-term success of healthy and sustainable food businesses in the region. - <i>'The North East of Scotland's Food & Drink sector (manufacturing, agriculture and fishing) maintains a strong production and processing base in [...] agriculture, fisheries and forestry. [...] There are an estimated 22,000 jobs in the North East supported by the food and drink industry drawing upon high quality local produce from land and sea. Aberdeen city & shire is home to around 125 food and drink manufacturing businesses.'</i> (p.11) - Pages 11-12 outlines development of the approved and funded 'Aberdeen Agri-Food & Nutrition Hub for Innovation' which will: <i>'position Aberdeen City and Shire as an international hub of innovation excellence – maximising the opportunity from the existing research base, primary producers and food processors. The hub will also stimulate higher levels of innovation for both existing companies and new starts/spinouts across the wider food supply chain. This will include start-ups and spinouts from the sustainable agriculture and seafood sectors.'</i> (p.11) - And: <i>'identify opportunities in sustainable agriculture and nutrition for commercial product development and innovation. The hub will also have a strong focus on the agriculture supply chain, provenance, healthy eating, nutraceuticals and functional foods, as well as being a flagship project for Scotland's Food and Drink industry.'</i> (p.11) • Aberdeen City Chamber of Commerce: aim to create the buoyant, diversified regional economy that will enable healthy and sustainable food & drink businesses to be successful and prosperous. They recently launched: Food for Thought: North-east food & drink survey 2017 which looks in part at 'Buying Local': <ul style="list-style-type: none"> - <i>'On average, 56% of annual business expenditure was [...] spent locally, although this was higher for primary producers (73%). As for product ingredients, just under half (47%) were sourced locally [...]'</i> (p.11) - The survey includes case studies from new, local, healthy and sustainable businesses 'Hungry Squirrel' and 'The Good Granola Company' (p.17, 24) It identifies areas in which local businesses need to cooperate to ensure future growth and performance of the healthy and sustainable food and drink sector is maintained: <i>'Supporting business growth; Reducing business costs; and Marketing and promotion of local food and drink products and businesses'</i> (p.18) • Aberdeen Inspired have been crowned European BID of the year (2017), and are the first city in Scotland to achieve this award. • The Regional Economic Strategy includes a focus on 'Food, drink and primary industries' (p.16) in Aberdeen and states: <i>'The success of the Scottish food and drink sector is [...] critically dependent on the success of the sector in the North East.'</i> The vision includes: <i>'growing and developing our food and drink, agriculture and fishing, tourism [...]. So that in the longer term, we will have sustained and secured the well-being of the city, region and its people, delivering a more balanced and resilient economy and achieved inclusive economic growth that benefits all'</i>. (p.21) Actions include: 	Yes/No

	<ul style="list-style-type: none"> - 'Provide access to finance through the SE Innovation Support, Business Angel, Venture Capital and/ or Scottish Local Authorities Loan Fund in Aberdeen' (p.21) - 'Support [...] key actions from the emerging/ existing industry-led sector strategies for [...] food & drink' (p.27) - 'Develop and implement the Regeneration Plans for Tillydrone, Middlefield, Northfield and Torry (in Aberdeen City) [...] to support inclusion, sustainability and entrepreneurship' (p.27) <ul style="list-style-type: none"> • North East Scotland Food & Drink Strategy 2015-20. aims: 'to have a progressive, vibrant and innovative industry that works together across the supply chain to pool resources and knowledge to achieve long-term sustainable growth.' The Grampian Food & Drink Strategy Leadership Group, food & drink producers and public-sector representation, have responsibility for this. 'The economy of the North East remains buoyant, which presents an opportunity for high quality food and drink produce and experiences. Further developing linkages with the local tourism and energy sectors will help create impact for the economy by having a distinctive regional food and drink proposition.' (p.7) 	
2	Vocational training and business planning, finance, development advice, support and/or grants are being provided to new sustainable food entrepreneurs, including producers, processors, retailers and caterers.	1 point
2a	<ul style="list-style-type: none"> • Opportunity North East Business Growth Programme is designed for small food and drink businesses. The programme, designed and delivered by a Food & Drink team and industry experts, involves a series of workshops and a best practice visits covering a variety of topics designed to provide practical sessions, while encouraging networking between producers: 'Approaching Your Customer, Development Plans, Exhibition & Event Management, Farmers' Markets & Direct Marketing, Packaging & Labelling' and more. Organisations who have received support include: Mackie's, Mackintosh of Glendaveny, International Fish Cannery, Hamlyn's of Scotland, Pulsetta/Duncan's of Deeside and Deeside Spring Water. • Business Gateway Aberdeen City and Shire offers free expert local assistance and advice. Whatever stage a business is at, their online support, local advisers, workshops and events help with any business situation. Recent case studies of local businesses who have been received support include: <ul style="list-style-type: none"> - 'Trawl & Haul', a unique service offering the chance to order fish online and have it delivered less than 24 hours after it has been landed, Peterhead Fish Company. - GetsLocal - with over 1,200 products listed across 23 business sectors, the platform is being used by over 50 local businesses to buy and sell services with others in the region. - REMIN (Scotland) Ltd promotes growing of all descriptions, selling all-natural, nutrient rich soil and compost enhancer, benefitting from the Business Boost scheme. - The Potting Shed last was launched following advice from Business Gateway - Thriving artisan food business Piggery Smokery also emerged following GB advice - The Highlander Bus Café - a quirky café in a double decker bus, located at Aberdeen beach sells healthy, locally sourced, sustainable food. • Scottish Enterprise offer a host of training, business planning and development support for new businesses. Recently an Aberdeen-based seafood company, Joseph Roberts, received innovation support from Scottish Enterprise and has quadrupled their turnover. 	Yes/No

	<ul style="list-style-type: none"> • Elevator UK: supports and encourages entrepreneurship, business start-up and growth. For start-up companies, Elevator offer delivery of a wide range of training and funding opportunities including the delivery of Business Gateway (fully funded) advice and events for Start-Up Business Owners, or those doing their market research to see if their business idea is viable. Elevator offers additional advice, support and events for Start-Up Businesses over and above the delivery of Business Gateway Services, and Accelerator Programmes for extremely ambitious Business Owners. In 2015 – 2017 Elevator Aberdeen worked with the following number of clients: Food & Drink Starts: 116, Additional Food & Drink pre-start business since Jan '17: 16 Every client is allocated a business advisor, and access to 25+ training courses relating to start up, growing businesses and digital boost activities. A client will also have access to Business Gateway Information Service with detailed market reports, supplier lists, competitor lists, potential customer lists. • Scotland’s Rural College (SRUC) Food and Drink Training SRUC is based in Aberdeen, and includes a focused department on Food & Drink. They deliver specific and bespoke training packages. Typical services include: Analysis of Training Needs, Market Research, Business Planning, Strategic Marketing/Planning, Brand Development, Direct Marketing, Creating a New Business on your Farm, Entering Food Awards, Foodservice Marketing, Marketing and Managing Your Business, Approaching the Retail Multiples. Many local farmers, producers and agricultural workers attend SRUC for training opportunities including: Food Marketing for Small Producers Grampian Food Forum Innovation & Business Growth Programme Food Marketing 	
3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, ‘restaurants weeks’ and food awards.	1 point
3a	<ul style="list-style-type: none"> • The North East Scotland Food & Drink Awards celebrate innovation and excellence while rewarding success in the food and drink sector. Free to enter, they are open to food and drink producers based in the North East. In 2018 the SFCPA aim to develop a sustainability criteria within these awards. Although sustainability isn't currently a separate criteria, local healthy and sustainable food businesses are recognised within the existing criteria. 2017 Winners: <ul style="list-style-type: none"> - Best New Retail Product: (1-10 employees): Westfield Farms Stoneground Spelt Flour (11-50): Castleton Strawberry Tart Jelly (51+): Mackie’s – Lemon Meringue and Chocolate Orange - Best New Foodservice Product: The Bay Fishcakes - Investing in Skills Development: Murdoch Allan Bakers - Best Food Tourism Experience: Gordon Castle Walled Garden • Aberdeen local Retail Awards: recognise and supporting local businesses at the heart of communities in Aberdeen. The aim is to promote and celebrate the long-established local, national and emerging firms and encourage more people to shop local. The 2017 winners include: <ul style="list-style-type: none"> - Coffee Shop or Cafe Of The Year: So... - Butcher Of The Year: Lurch Monster's Tilly Butcher - Consumers' Family Retailer Of The Year: Haigs - Food On The Go Retailer Of The Year: FreshMex 	Yes/No

	<p>- Restaurant of the Year: Eat on the Green</p> <ul style="list-style-type: none"> • Aberdeen's Restaurant Week (2018) was held in February 2018, led by Aberdeen Inspired. The aim of Restaurant Week is to celebrate local food businesses and boost customer numbers whilst showcasing the best cuisine in the Granite City. See the full list of restaurants who signed up. The list includes local healthy and sustainable businesses, including: Adelphi Kitchen, Bistro Verde, Moonfish Café, Cafe 52, Café Boheme, FoodStory Shri Bheema's and Musa. Aberdeen Inspired focus on 'Promoting our City Centre': From extensive public relations campaign utilising the mainstream media to traditional marketing and the use of social media specialists to embrace online opportunities. • VisitAberdeenshire: promotes and supports Aberdeen as a food tourism destination. They believe: <i>'No matter where you are in Aberdeen & Aberdeenshire you'll never be far from a 'fine' meal [...] With quaint seaside cafes, elegant city centre restaurants and traditional country pubs all serving up the best of our natural larder, there's every opportunity to get a real taste of Aberdeen & Aberdeenshire during your stay!'</i> They have a dedicated focus on promoting: 'Eat Local' and their website includes a directory of local restaurants. • Slow Food Aberdeen City and Shire: is committed to promoting the principles of good, clean and fair food for all. They reconnect producers and growers with customers to develop a sustainable food system, raise awareness of local and global food issues whilst also defending biodiversity, small-scale agriculture and artisan food production. They host food events and encourage those involved in private and public food sectors to 'buy local, eat seasonal' whether dining in or out. <p>Other local food events promote Aberdeen's local food economy using marketing and promotion tools including social media and local press, including:</p> <ul style="list-style-type: none"> • 'The Taste of Grampian' - The North east of Scotland's largest food and drink festival. It provides producers with the opportunity to showcase themselves to visitors. This event is very well attended (14,000+ visitors) • FINE Food & Drink Market: Telling the story of our region by celebrating local producers; from organic growers to distillers, farm shops and craft bakers, specialist tea and coffee merchants, chutneys, seasonal pickles, sauces and oils. This event attracted thousands of visitors in 2017. • Aberdeen Inspired now promote and run: 'Belmont Street Food Market', and 'Thistle Street Food Market'— increasing public awareness and footfall. Both Markets have grown substantially in the last year, boasting a wide variety of local produce. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT


1	<p>A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.</p>	1 point
1a	<ul style="list-style-type: none"> • The Aberdeen Procurement Partnership cross-sector sustainable food procurement working group is supported by the Food for Life team at The Soil Association and the SFCPA. Current buy-in includes members of local business, local authority and sports & leisure facilities. The working group brings together senior decision makers to develop strategic drivers for sustainable food procurement. The inaugural meeting was hosted on 17th January 2018, with the following attendance: <ol style="list-style-type: none"> 1. Sarah Duley – Soil Association Scotland 2. Beth Webb – Soil Association Scotland 3. Laura Penny- Sustainable Food City Partnership Aberdeen 4. Stuart Calderwood – Aberdeen City & Shire Council (Procurement) 5. Melanie Mackenzie – Aberdeen City & Shire Council (Procurement) 6. Sylvia Beswick – Aberdeen City & Shire Council (via phone) 7. Oluwatoyin Fatokun – Aberdeen City Council (FairTrade & Sustainable Planning) 8. Elinor McCann – NHS Grampian (Catering) 9. Ruairaidh MacKinnon – NHS Grampian (Catering) 10. John Landragon – Aberdeen City Council (Catering) <p>The following organisations also indicating interest ongoing: NESCOL, University of Aberdeen, Robert Gordon University, HMP YOI Grampian, Bon Accord Care, Sport Aberdeen</p> <p>The Inaugural Meeting discussed:</p> <p>SFCPA - How procurement group fits into wider aims and objectives of the SFCPA</p> <p>Power of Procurement - Why procurement, context and inspire. Cross sector coming together – knowledge sharing/best practice and actions/activities at a strategic level that allows operational level to embed change.</p> <p>Ideas for Action Planning – The below captures key ideas discussed at the partnership meeting:</p> <div style="background-color: #d9ead3; padding: 5px; margin-top: 10px;"> <p align="center">Ideas for action</p> <p>Build on Aberdeen City & Shire’s supplier development programme (Positive Procurement Programme) - could organise supplier events and include exploring opportunities for suppliers to form consortia</p> </div> 	Yes/No

	<p>How to capture/ promote community benefit opportunities within in tenders, these could support other food related activity in Aberdeen. Look at incorporating this into non-food contracts as well.</p> <p>Capture the work that is already going on around sustainable food procurement in Aberdeen and share knowledge – can we formalise a process/mechanism/platform for this?</p> <p>Create an agreed Aberdeen definition for terms such as ‘local’ and ‘ethical’ that will be shared by all organisations in the procurement partnership</p> <p>Include the SFCPA Charter and/or Food for Life Served Here standards in tender documents so suppliers can show how they are contributing to the wider issues around food</p> <p>Look at ways to encourage more suppliers to be Living Wage employers</p> <p>Look at ways to get around barriers to sourcing locally/ more sustainably</p> <p>Supply chain mapping – map suppliers, processors, producers in Aberdeen and surrounding area.</p> <p>Explore ways to feed up nationally and influencing national procurement policy where there are barriers that cannot be resolved at the local level. This could include inviting national people/organisations to procurement meetings and responding collectively to policy consultations</p> <p>Categorise actions appropriate to different organisations given some sectors (e.g. council and NHS) are subject to tighter public procurement regulations</p> <p>Link with other procurement partnerships in Scotland to share best practice more widely and come together to influence national procurement policy and practice</p> <p>At the end of this meeting, there was agreement of:</p> <ul style="list-style-type: none"> - Commitment from attendees to form and work as a procurement partnership - An understanding of what organisations are already doing around procurement - Ideas for potential actions of the group - Next meeting date - 19th March 2018. 	
2	<p><u>The Council has developed and formally adopted a city-wide Sustainable Food Procurement strategy and/or policy, incorporating specific commitments on a range of health and sustainability issues (see 3 below for examples).</u></p>	1 point
2a	<ul style="list-style-type: none"> • Aberdeen City Council has adopted a ‘Sustainable Food Procurement and Community Benefits Policy’ – referred to as ‘PGN 10’. This policy lays out their commitment to securing meaningful environmental, social and economic value in procurements and to work with all sectors of the business community to achieve increased prosperity. As responsible and ethical buyers, the Councils aim to embed the key principles of sustainability into procurement activity for the benefit of society, the economy and the environment. They acknowledge that sustainable procurement can provide an extremely effective lever to further local and national priorities. The PGN 10 is a policy attached to their: ‘Joint Procurement Strategy: Aberdeen City Council, Aberdeenshire Council and The Highland Council (2017 – 2022)’ 	Yes/No

	<ul style="list-style-type: none"> - PGN 10 states: ‘Sustainable procurement is good practice and allows procurement to address local and national priorities in a meaningful and significant way. Sustainable procurement offers an extremely effective platform to further the Council’s objectives in terms of equalities and the power to advance wellbeing. This clearly communicates the Councils’ ethics, priorities and expectations to suppliers and the wider business community and allows the Council to raise its profile, demonstrate leadership and meaningful engagement in key national priorities. Clearly sustainable procurement is a powerful driver for delivering improved economic, environmental and social outcomes whilst still achieving cost effective, innovative solutions using “whole of life” costing that can be benchmarked within and between organisations.’ (p.7) <p>In their Directorate / Service Improvement Plan – ACC recognise the need for procurement to ‘support the delivery of the Local Outcome Improvement Plan covering the Prosperous Economy, Prosperous People, Prosperous Place and Enabling Technology by delivering sustainable procurement and realising community benefits.’ (p.5) An action agreed under this priority is that:</p> <ul style="list-style-type: none"> - ‘Community benefits are considered for every tender in line with PGN 10. And to include supported businesses, food poverty, fuel poverty, energy efficiency.’ This will be measured by the number of Community Benefits requirements included in tender documentation.’ (p.13) <p>ACC’s Sustainable Food Procurement and Community Benefits Policy (PGN 10) includes specific actions including:</p> <ul style="list-style-type: none"> - Targeting the approach to regulated procurements involving the provision of food to: improve the health, wellbeing and education of communities; - Increasing the range of fairly traded, ethically and locally sourced products; minimising food waste and community benefits; - The Council’s Sustainable Procurement Policy includes health, reduction of packaging, food poverty, ethical trading and reduction in emissions/road miles as standard themes; - As required, C&PS commit to offering assistance in terms of the procurement strands of the Sustainable Food Cities Network; - As responsible and ethical buyers, the Councils aim to embed the key principles of sustainability into procurement activity for the benefit of society, the economy and the environment. The Councils recognise that outcomes can be captured at the following levels: Local (Council/area specific); National (Scotland/UK) or Global (e.g. fairly traded and ethically sourced goods); - Securing positive local outcomes (within accepted legal parameters) is a key organisational priority. However, The Council’s Sustainable Procurement Policy recognises that this is not the only way to maximise social, economic and environmental benefits in our procurements. A themed approach to community benefits is intended to provide procurers <u>and</u> suppliers with a clear, compliant, ideas-driven framework to work consistently within. 	
4	<p>Public sector organisations and large private caterers have <u>achieved</u> quality, healthy, sustainable and/or ethical food <u>accreditation</u>, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
4a	<ul style="list-style-type: none"> • ACC achieved Silver Food for Life Served Here accreditation in all primary and secondary schools in Aberdeen. They're the first local authority in Scotland to achieve this. This has driven procurement from local sources - ACC worked closely with Aberdeen based McWilliams butchers to source product to help meet Silver Certification. Their 2017-18 Winter Menu includes a ‘map’ of where they source their meals from. The meals are provided by ACC's School Meals Catering Service which covers all schools in the city. The number of meals provided in this sector in 2017 reached just over 2 million across the city. The Catering Service aims to: <ul style="list-style-type: none"> - Provide nutritious meal choices daily - Promote healthier options and encourage uptake - Be proactive in recipe development and introducing new menu tastes 	Yes/No

	<ul style="list-style-type: none"> - Guarantee compliance with relevant legislation, including Scottish Government nutritional requirements - Work in partnership to encourage positive changes in eating patterns over time - Strive for continuous improvements in all aspects of the service <ul style="list-style-type: none"> • Aberdeen was the first city in Scotland to achieve Fairtrade status in 2004. Aberdeen for a Fairer World was established in 2011 and is still active in monitoring and supporting the development and commitment to Fairtrade. The Aberdeen Fairtrade Pledge has 20 pledges from local organisations; 8 from schools and 267 from individuals. Some of the key organisations include: University of Aberdeen, Aberdeen Sports Village, Coffee House, Books and Beans, Scottish Fire and Rescue Service (Aberdeen), Altens CC, Northlink Ferries. In 2016/2017, there were 4 new organisational pledges including Bon Accord Care Ltd. <p>ACC recently approved a committee report to: 'Reassert Aberdeen City Council's support of Fairtrade'. As part of this renewed resolution, Aberdeen City Council is committed to:</p> <ul style="list-style-type: none"> - Widely offer fairly-traded and ethically sourced, FAIRTRADE Marked, or equivalent, food and drink internally - To specify fairly-traded and ethically sourced goods, FAIRTRADE Marked or equivalent, in Council contracts, including office catering, vending machines and public outlets - Promote fairly-traded and ethically sourced goods and the FAIRTRADE Mark internally to staff and in refreshment areas and promote the Fairtrade City initiative in internal communications and external newsletters especially during national Fairtrade Fortnight - Support activities of the AFSG in maintaining Fairtrade status for Aberdeen through the implementation of the AFSG Action Plan. - Nominate a person from ACC to attend AFSG meetings and oversee ACC's implementation of this Fairtrade resolution. - Report on progress of this resolution annually <ul style="list-style-type: none"> • The University of Aberdeen and Aberdeen University Student Association awarded Fairtrade status in April 2007 (and has been renewed every 2 years since) following active campaigns co-ordinated by the Fairtrade Steering Group. <i>"Achieving Fairtrade status further underlines the University of Aberdeen's commitment to recognising and helping promote cultural and social awareness amongst its students, staff and visitors"</i> • 71+ organisations in Aberdeen City have achieved Healthy Living Awards – with healthy options and nutrition standards being a key element of this. Some of the key organisations include: Aberdeen Royal Infirmary, Bon Accord Care, Entier, Police Scotland (Aberdeen) and RGU. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM

1	<p>City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as <i>Love Food Hate Waste, Feeding the 5000, The Pig Idea and Disco Soup.</i></p>	1 point
1a	<ul style="list-style-type: none"> • ACC Waste & Recycling Team: host a number of Food Waste Campaigns including: 'Love Your Food' and also hosted a Screening of 'Just Eat It' a food waste documentary at the Belmont Film House and a 'Love Your Caddy' campaign. This had a reach of over 5,000 on social media platforms. The team run regular seasonal campaigns and promotions on their blog, via social media and with leaflets including; Summer Gardening Waste, 'Love Christmas, Hate Food Waste' and Halloween 'Love Food Hate Waste' pumpkin recipe's. They also post regularly on ACC and Waste & Recycling Social Media page.  <p>In 2017 this team:</p> <ul style="list-style-type: none"> - Delivered leaflets to 42,000 properties in November 2017, promoting food waste recycling; - Worked with 'The Reading Bus' and 6 local schools to create a Food Waste Animation, sharing information on their blog; - Hosted a live Facebook Q&A sessions with members of the public (4th October) on food waste services, receiving over 100 questions; - Developed a 'Love Your Food' Recipe Book, and a downloadable Food Recycling Booklet with information about how to use food recycling services, the benefits of recycling food and the recycling process, as well as tips to avoid food waste. They also created a series of blogs entitled: 'Food Glorious Food!' – Part I, Part II and Part III - Hosted information stalls at Aberdeen Uni and RGU, engaging with over 300+ students, distributed 150 posters/ leaflets/ banners to student Halls (Sept/Oct) and carried out site visits with 5 members of Facilities staff to ensure kitchen caddies and liners were available for all kitchen areas (over 15 kitchens). - Installed Food Waste in all University and private halls in Aberdeen, increasing the use of recycling facilities in colleges and universities by 30% - Developed information packs for staff at liner distribution points (community centres, libraries, Customer Access Points) providing information and encouraging food recycling. 	Yes/No

	<ul style="list-style-type: none"> • RGU Go Green are a student group who promote an ECO and environmentally friendly message. They raise awareness of Food Waste in person and via social media. They host a 'Zero Waste Café', utilising surplus food, which has been so successful that a second Zero Waste Café has launched by a separate group in the city, using the same model. - RGU: ResLife, supports students while they live at RGU accommodation, launched a pumpkin carving competition to encourage students to recycle food waste. 300 pumpkins were divided between RGU student accommodation sites, with leaflets provided by ACC about food recycling. • CFINE joined Zero Waste Scotland's campaign 'What's in Your Kitchen?'. ZWS developed a cook book encouraging the use leftovers to create new dishes to reduce food waste. James Welsh, Cook School Assistant (CFINE) contributed a recipe for this book, which was printed in the book, and made into a Youtube video. CFINE distributed the recipe book to over 100 individuals during cooking classes. CFINE also deliver 'Love Food Hate Waste' sessions for volunteers in their training kitchen. These range from PowerPoint slides, to full cooking classes. • The Not-for-Landfill Campaign: was created by One Stop Waste Solutions Ltd, Aberdeen. Key supporting partners include Befriend a Child, Keenan Recycling, Instant Neighbour Cyrenians, Wood Recyclability, Rejuven8 Repair, EIS Waste Management and E-Reps Network. 	
4	A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).	1 point
4a	<ul style="list-style-type: none"> • Aberdeen City Council began a food recycling service for properties with communal waste collections in June 2013. Food recycling bins are now in place at all flats, tenements, student accommodation and multi-storey properties across the city - either on-street nearby or in the communal courtyard or bin store. Households are also provided with free kitchen caddies and bio-liners. Individual houses are provided with a brown wheelie bin for garden waste and food leftovers. - ACC also run a commercial food waste recycling service to allow businesses to separate food waste from general waste. From 1st January 2016, all food premises that produce 5kg or more of food waste per week were required to separate food waste for recycling. ACC therefore developed and established an effective and efficient service across Aberdeen city to tackle this requirement. ACC provide 140 litre and 240 litre bins available for the collection of food waste. They also have internal containers and bio-liners available to help businesses collect food waste inside their premises. Their dedicated Business Waste Team deals with this. All public and commercial business food waste collected is sent to Keenan Recycling Ltd. • Keenan Recycling Ltd. is a family business (established 2001) and is Scotland's largest food and garden waste collection company, with headquarters based just north of Aberdeen. Keenan Recycling launched its commercial food waste collection service in Aberdeen and now processes more than 60,000 tonnes of waste each year, transforming it into British Standards Institute accredited compost. They collect food and garden waste from commercial businesses across the country turning it into green energy or recycling it. They are committed to providing an economic and environmental solution, supporting the movement towards becoming a Zero-Waste nation. Their award-winning food waste collection and recycling service is available to any cafe, restaurant or food business in Aberdeen and Aberdeenshire. Keenan's also work with other waste management companies to provide customers with a total solution for all waste streams. 	Yes/No

	<ul style="list-style-type: none"> - Keenan’s provide composting services for local authorities, horticultural businesses and agriculture. The product is a BSI PAS100 accredited compost from a variety of feedstocks suitable for many end-uses. Their Green Compost is derived purely from garden materials such as grass, plants and pruning’s. The Premium Compost manufactured in their In-Vessel System has increased nutritional value with added feedstocks from the food chain such as former foodstuffs, fish and food processing materials. Keenan’s service includes specific elements to ensure effective Food Waste Recycling. When businesses sign up as a customer Keenan’s they do a complete waste audit on the businesses food waste requirements. - Keenan’s recently won a ‘Business of The Year Accolade’ at the inaugural Scottish SME Business Awards and also won a prestigious accolade at the British Private Equity & Venture Capital Association (BVCA) Management Team Awards 2017 for Scotland. 	
8	<p>Local charities and social enterprises are collecting consumable surplus food and redistributing it to organisations feeding people in need, while working to raise the nutritional standards of the food aid being offered.</p>	1 point
8a	<ul style="list-style-type: none"> • FareShare Grampian, run by CFINE, collects and distributes consumable surplus food, diverted from landfill to 170 charities, churches, public sector staff and community organisations locally, with 125 based in Aberdeen city. The focus for food distribution is primarily concerned with reaching: <ol style="list-style-type: none"> 1. People experiencing food poverty/insecurity either directly through e.g. food banks or through partner organisations e.g. HomeStart supporting vulnerable families and, as an addition to the support they provide, food and other products are made available; 2. Organisations which cook food and serve to beneficiaries on site. <p>In 2016-17, CFINE sourced 403 tonnes of food via FareShare Grampian, the equivalent of 959,000 meals, with a conservative value (based on £3.50/Kg) of £1,410,500. 90% of this was distributed within Aberdeen city, with 10% going to Aberdeenshire.</p> <p>A wide variety of surplus food was generated in 2016-18, ranging from; non-perishable ambient items such as pasta, pulses and rice; to fresh fruit and vegetables, and high value chilled and frozen food like poultry, beef, and fish. FareShare UK has a large pool of suppliers from across the supply chain to maximise the use of the surplus available and works to engage potential new suppliers in the food industry.</p> <p>Produce through the UK FareShare network from the food industry is set to grow exponentially over the next period with increased volumes of chilled produce including chicken and fish and, additionally, it has been agreed that such produce can now be distributed to individuals and families (through e.g. emergency food banks), a welcome development on which CFINE has lobbied for 3 years. This will greatly enhance the nutritional standards, as well as the quantity, of produce being delivered to beneficiaries via emergency food parcels.</p> <p>In 2016-17 CFINE distributed >12,000 food parcels to around 4,000 individuals and families in Aberdeen.</p> <p>A key route for distribution of this produce is via Food Poverty Action Aberdeen (FPAA) – with the coherence and coordination of the network being utilised to distribute surplus food to voluntary, community, faith-based and public sectors. Through the link to CFINE (lead org of FPAA & FareShare</p> 	Yes/No

	<p>Grampian) FPAA members became 'Community Food Members' - allowing them to receive regular deliveries of FareShare produce as it is strategically distributed across the city.</p> <p>The key charitable organisations receiving FareShare produce in Aberdeen include: Aberdeen Cyrenians, The Salvation Army, Integrate Scotland, Barnardos, Instant Neighbour, Fersands & Fountain Community Project, YMCA and more.</p> <ul style="list-style-type: none"> - FareShare won the 'Waste and Recycling Business' Category EcoCity Award for 2017. • Another local distribution network for surplus food is the FareShare FoodCloud (separate from the FareShare figures above). Foodcloud uses technology to link Tesco stores to over 4,800 local charities and community groups across the UK, who collect surplus food free of charge. In Aberdeen, 28 organisations are signed up as FoodCloud Associates, including: Barnardo's, Social Bite, Zero Waste Community Café, Somebody Cares, Childline Aberdeen, Culter Village Hall, Foyer Outreach Team, Seaton Learning Centre, University of Aberdeen, Balnagask CC and more. 	
	TOTAL POINTS AWARDED	