

The Sustainable Food Places Award

Guidance & Application Form

**Section 1: Guidance**

The Sustainable Food Places Award is designed to recognise and celebrate the success of those places taking a joined-up, holistic approach to food and that have achieved significant positive change across six key food issues. The Award is open to any place that has an established cross-sector food partnership in place, is a member of the Sustainable Food Places Network and is implementing an action plan on healthy and sustainable food. This document covers our standard award. We run slightly different awards for counties and greater cities. We therefore encourage all applicants to get in touch before starting to complete an award application. It is also worth checking out the awards section of the Sustainable Food Places website. If you are interested in applying please email tandrews@soilassociation.org

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 and are the focus of this document. The gold award involves a different benchmark and application process to bronze and silver, details of which can be provided on request. You must achieve a bronze award before applying for silver and a silver award before applying for gold.

Award decisions are made annually by a national panel of experts. To help places navigate the award process, applications are facilitated by Sustainable Food Places staff. This normally involves an initial discussion, reviewing and providing feedback on draft applications and attending a meeting of the local food partnership. The award panel’s decision is final, but feedback is given on both successful and unsuccessful applications.

Places achieving an award can use an award badge that recognises their achievement in their communications and marketing materials. Each award is given for a three-year period. If the award holder has not made an application for a higher award or successfully renewed their existing level award by the end of that period, they will be expected to stop referring to themselves as awards winners in all communications and promotional activity.

One condition of receiving the award is that all successful applicants agree to their application being made available to other members of the Sustainable Food Places Network on our web site. We also expect applicants to provide short case studies on selected areas of their work that other members of the Network can learn from. We will help you to identify the most suitable case studies during the final stages of the application process.

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 primarily on evidence of overall 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 progressively year on year. While an award is attributed to a place and recognises any and all food-related activity in that place, there must be clear evidence that the local food partnership and its members have helped to instigate, drive and/or connect a good proportion of that activity, particularly for the silver and gold awards.

**Scoring system**

Details on the scoring system for the awards are provided below. The award aims to recognise what has been achieved (i.e. the impact) rather than how it has been achieved, though we obviously want to recognise and celebrate pioneering and particularly effective and large-scale action. Therefore, rather than being completely prescriptive and requiring specific action to be undertaken for a specified number of points, the awards are structured to be flexible and to cater to a wide range of potential actions under each of the six key issues.

Under each of the six key issues detailed in this document you will find a brief explanation of why we believe that issue is important and what overall level of achievement is needed to achieve bronze and silver. Each key issue is then divided into two action areas (A and B), with a series of bullet points detailing a range of actions that could be undertaken to help to drive effective change in that area. A small number of bulleted actions are mandatory for achieving an award, but the remainder are simply a collation of actions we know have commonly been undertaken - and to positive effect - across the Network.

For each key issue there are a total of 16 points available, 8 for each of the two action areas (A and B). The awards panel will allocate points based on their overall sense of action and achievement under each action area, not on the individual bullet points (except where these are mandatory).

***For bronze you must score at least 36 points, and at silver at least 72 points, out of the 96 total points available across the six key issues.***

As circumstances, challenges and opportunities differ between places, we have introduced a degree of flexibility into the scoring system through which applicants’ strengths in some areas can offset weaknesses in others. We do, however, require a minimum amount of action under each key issue and each action area (A and B) to ensure awards winners are taking a whole food system approach:

* ***For bronze you must score a minimum of 4 points under each key issue and a minimum of 2 points under each action area (A and B).***
* ***For silver you must score a minimum of 8 points under each key issue and a minimum of 4 points under each action area (A and B).***

***The remainder of the points needed to reach the total bronze or silver point requirements must be made up from additional activity and achievement under other key issues. This flexible scoring approach is Illustrated in the tables on the next page.***

Due to the huge breadth and depth of potentially relevant action as well as the need to consider the scale and circumstances of the place applying before being able to decide how many points are merited, we cannot provide precise guidance on how may points you will score for a particular action. For all levels of the award, however, there is a facilitated and iterative application process through which we give feedback to applicants on how many points the action and outcomes they intend to cite are likely to score. This iterative process ensures applicants do not waste lots of time on producing a very detailed final application when it may be evident early on that they are unlikely to achieve the number of points required.

***It is also worth noting that while the format of the awards has recently changed, the overall benchmark of achievement needed for each level of the award has not and we therefore highly recommend that prospective applicants review the applications of successful previous award applicants on our website to get a clear sense of both the level of achievement required and the type of content to include.***

**Bronze illustration:**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | **Key Issue 1** | **Key Issue 2** | **Key Issue 3** | **Key Issue 4** | **Key Issue 5** | **Key Issue 6** | **Total** |
| **Section A**(2 points minimum,8 points possible)  | Actual score 5 | Actual score 4 | Actual score 3 | Actual score 2 | Actual score 4 | Actual score 2 | This combined score would achieve the bronze award as it reaches the 36 points required**36** |
| **Section B**(2 points minimum,8 points possible) | Actual score 4 | Actual score 2 | Actual score 3 | Actual score 2 | Actual score 2 | Actual score 3 |
| **Total for key issue** (4 points minimum,16 points possible) | Combined Score**9** | Combined Score**6**  | Combined Score**6** | Combined Score**4** | Combined Score**6** | Combined Score**5** |

**Silver illustration:**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | **Key Issue 1** | **Key Issue 2** | **Key Issue 3** | **Key Issue 4** | **Key Issue 5** | **Key Issue 6** | **Total** |
| **Section A**(4 points minimum,8 points possible)  | Actual score 7 | Actual score 6 | Actual score 5 | Actual score 4 | Actual score 6 | Actual score 5 | This combined score would achieve the silver award as it reaches the 72 points required**72** |
| **Section B**(4 points minimum,8 points possible) | Actual score 7 | Actual score 6 | Actual score 8 | Actual score 4 | Actual score 7 | Actual score 7 |
| **Total for key issue** (8 points minimum,16 points possible) | Combined Score**14** | Combined Score**12** | Combined Score**13** | Combined Score**8** | Combined Score**13** | Combined Score**12** |

*The word count for each key issue and each action area in the application form is limited. In allocating points, the panel will be making an assessment of how significant the activity and achievement is for each based on a strong narrative and a range of clear evidence that illustrates the breadth and depth of activity and the scale and reach of impact. Ideally, the evidence cited will include numerical data relating to different types of activity and intervention, participants and beneficiaries as well as specific examples. You may want to use hyperlinks to further information on these specific examples in order to remain within word count limits. The panel will also be looking at the extent to which the activity in any particular action area or key issue is strategically connected so that it delivers more than the sum of its parts and contributes to long-lasting food system change.*

**Section 2: Application Form**

**Name of food partnership applying: Edible Edinburgh**

**Name of person leading application: Vivienne Swan**

**Award being applied for: silver**

# Key Issue 1

# Taking a strategic and collaborative approach to good food governance and action

We believe that to transform a place’s food culture and food system requires a joined-up strategic approach and committed long-term collaboration between individuals and organisations across every sector and at every level, from community grassroots and third sector organisations to businesses and council leaders. Key to achieving this are: a strong cross-sector food partnership and an inspiring and ambitious food vision backed by a clear strategy and action plan. At bronze we would expect to see a cross-sector partnership in place; a 12-month action plan covering all key food issues; and some recognition of healthy and sustainable food in local policies, strategies and plans. At silver, we would expect your partnership to be robust, embedded and sustainable; a 3-year strategy and action plan that is endorsed and supported by the local authority; and for local policies, strategies and plans to be actively and effectively promoting healthy and sustainable food.

**What success might look like:**

**1A) Establish a broad, representative and dynamic local food partnership** - this could include but is not limited to the following:

* Establish a local cross-sector food partnership involving public and third sector, business and community representatives that meets regularly and is committed to working together across all key food issues (mandatory at bronze).
* The partnership has clear terms of reference and operates in an open, transparent and democratic way. Members represent a wide range of sectors and communities including those with lived experience of food issues as well as organisations and institutions (mandatory at bronze).
* Key institutions, including the local authority and other strategic bodies recognise and endorse the local food partnership and actively support its efforts through policy, strategy and planning and by providing funding and/or other support (mandatory at silver).
* Establish working groups linked to the core food partnership to enable those with specific interests, skills and remits to lead on and work together to more effectively tackle key food issues, supporting them and others to be effective ambassadors for the partnership’s work.

**1B) Develop, deliver and monitor a food strategy/action plan** - this could include but is not limited to the following:

* Your food partnership develops, publishes and regularly reviews a food strategy and/or action plan (mandatory 12 months at bronze and minimum 3 years at silver) that covers all key food issues and is based on an open consultation with a wide range of stakeholders.
* The food strategy/action plan is being delivered, with the food partnership helping to coalesce and coordinate action as well as measuring progress in terms of both activity and outcomes (mandatory at bronze and silver).
* Develop and promote a food charter, manifesto or equivalent that encapsulates the food vision, principles and ambitions for your place and get individuals and organisations to commit to action that will help to achieve those ambitions.
* Develop and promote an identity (brand/logo/strapline) for your initiative and use this as an umbrella to connect and promote all the inspiring work on healthy and sustainable food happening in your place.

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| **Key Issue 1: Taking a strategic and collaborative approach to good food governance and action** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Establish a broad, representative and dynamic local food partnership**
 | ***Points*** |
| Edible Edinburgh has been positively influencing Edinburgh’s food system since 2013, ensuring that sustainable food and food-related policies, issues and opportunities are high on the city’s agenda. [Edible Edinburgh’s cross sectoral partnership](https://edible-edinburgh.org/) was set up in 2013 and operates as an inclusive, open and flexible network. EE’s [Terms of Reference](https://edible-edinburgh.org/about-us/who-we-are/)wererenewed in 2020. Edible Edinburgh’s structure was reviewed in 2020 to support Edinburgh’s growing food movement and network. The new approach provides clearer strategic direction and decision-making, with the establishment of a Partnership Leadership Group, informed and supported by three subgroups on Economy, Health and Sustainability.The strategic leadership group meets bi-monthly, bringing together people with experience (through work, volunteering or life) of health, food insecurity and poverty, environmental sustainability, food production, campaigning and action, policy, education, and business. Members are encouraged to promote the aims and vision of Edible Edinburgh in their own organisations, businesses, and networks. * Leadership Group representatives: [City of Edinburgh Council](https://www.edinburgh.gov.uk/) (Children and Families, Policy and Insight), [Community Alliance Trust](http://www.communityalliancetrust.org.uk/), [Edible Estates](http://www.edibleestates.co.uk/), [Edinburgh Community Food](https://www.edinburghcommunityfood.org.uk/), [Edinburgh College](https://www.edinburghcollege.ac.uk/), [Fresh Start](https://www.freshstartweb.org.uk/), [NHS Lothian Public Health](https://services.nhslothian.scot/healthpromotionservice/AboutUs/Pages/default.aspx), [Nourish Scotland](https://www.nourishscotland.org/), [Royal Caledonian Horticultural Society](https://thecaley.org.uk/), [Transition Edinburgh](https://transitionedinburgh.org.uk/)

The three sub-groups meet bi-monthly to coordinate action; chaired by members of the leadership group, and representatives from the wider network including: [Changeworks](https://www.changeworks.org.uk/), [City of Edinburgh Council](https://www.edinburgh.gov.uk/) (Procurement, Waste Services), [Cyrenians](https://cyrenians.scot/), [Earth in Common](https://www.earth-in-common.org/), [Edinburgh Chamber of Commerce](https://www.edinburghchamber.co.uk/), [Edinburgh Food Project](https://edinburghfoodproject.org/), [Edinburgh Voluntary Organisations Counci](https://www.evoc.org.uk/)l, [Fresh Start](https://www.freshstartweb.org.uk/), [Public Health Scotland](https://publichealthscotland.scot/), [Edinburgh and Lothians Greenspace Trust](http://www.elgt.org.uk/), [Federation of Edinburgh and District Allotments and Gardens Association](https://www.fedaga.org.uk/), [LOVE Gorgie Farms](https://www.lovegorgiefarm.org.uk/), [NHS Lothian Public Health](https://services.nhslothian.scot/healthpromotionservice/AboutUs/Pages/default.aspx), [Pilton Community Health](https://pchp.org.uk/), [Scotland Food and Drink](https://foodanddrink.scot/), [University of Edinburgh](https://www.ed.ac.uk/), [Zero Waste Scotland](https://www.zerowastescotland.org.uk/). Other groups that connect to Edible Edinburgh include: * Edinburgh Allotments Strategy Group
* Edinburgh’s community COVID response group
* [Edinburgh Fairtrade City Group](https://www.facebook.com/edinfairtrade/)
* Food Growing Network

The partnership is supported by the City of Edinburgh Council. Councillor George Gordon is chair and the Council provides direct and in-kind funding for the Sustainable Food Co-ordinator post. A budget of £130,000 has been allocated for food growing and sustainable food projects in the city. The Council’s third allotment strategy, [Cultivating Communities](https://www.edinburgh.gov.uk/downloads/file/22646/allotment-strategy-2017-2027) and local food growing strategy, [Growing Locally](https://www.edinburgh.gov.uk/downloads/file/29323/growing-locally-edinburgh-s-first-food-growing-strategy), support Edible Edinburgh’s vision through the following actions areas:* Increasing local food production, availability of food growing places and activities in the city
* Promoting sustainable consumption and sustainable food businesses and practices
* Tackling food poverty and insecurity
* Reducing emissions from food and promoting a circular economy
* Raising awareness and engagement in sustainable food

Sustainable food action is incorporated into other major Council and city policy including:* [Edinburgh’s 2030 Climate Strategy](https://www.edinburgh.gov.uk/2030-Climate-Strategy) (food-related actions detailed in Key Issue 6A). The climate strategy features a case study on [Edible Edinburgh’s governance](https://www.edinburgh.gov.uk/downloads/file/30783/2030-climate-strategy) (page 26) and a case study on the [development of sustainable local food systems](https://www.edinburgh.gov.uk/downloads/file/30783/2030-climate-strategy) (page 53) in tackling climate change. In the Strategy local food growing and related strategies are part of the priorities focusing on citizen empowerment, behaviour change and community activism.
* Edinburgh’s new Local Development Plan, [City Plan 2030](https://www.edinburgh.gov.uk/downloads/file/29997/proposed-plan-written-statement) takes a place-based approach to development, including through the development of 20-minute neighbourhoods, enhancement of Edinburgh’s built and natural environment, protection of the city’s Green Belt which contains agricultural land (Ebv 18, page 109), expansion of Edinburgh’s tree canopy, including fruit trees, retail support and mapping through a commercial needs study, and increasing community food growing and allotment provision (BGN4-BGN7, page 145 , BGN25, BGN26, page 150, BGN44-46, pp. 153-154)
* [Ending Poverty in Edinburgh Delivery Plan 2020-2030](https://www.edinburgh.gov.uk/adaptation-renewal-programme/ending-poverty-2030/1) sets out the city’s approach to tackling poverty. This includes through improving income security, promoting fair work and providing employability support, addressing food insecurity, free school meal provision and take up of Edinburgh’s holiday hunger ‘Discover’ programme.
* Development of an Edinburgh Partnership Food Strategy which will encompass emergency food provision as part of an integrated approach to health and well-being helping build individual and community resilience. A framework is being agreed which will guide future provision and funding and end the need for foodbanks.
* [Edinburgh Biodiversity Action Plan 2019-2021](https://www.edinburgh.gov.uk/downloads/file/26216/edinburgh-biodiversity-action-plan-2019-2021) which includes actions on growing food with nature, school outreach work, woodland and tree planting and expansion, beekeeping courses and taster sessions and the siting of beehives around the city (actions 1.1.10, 2.1.1, 2.1.6-2.1.7, 2.1.12, 2.1.16 and 2.1.32-2.1.38)
* [Council Business Plan 2021-24](https://www.edinburgh.gov.uk/downloads/file/28919/our-future-council-our-future-city) on preventing food poverty and insecurity through partnership work.

In August 2021 the Council signed the [Glasgow Food and Climate Declaration](https://www.glasgowdeclaration.org/) with Edible Edinburgh signing up as a supporter. This acknowledges our commitment to Edinburgh’s sustainable food system through developing a city and regional food approach and calling on national governments to act.  |
| 1. **Develop, deliver and monitor a food strategy/action plan**

Over 5,000 people collectively shaped Edinburgh’s first [Sustainable Food City Plan 2014-2020](https://edible-edinburgh.org/wp-content/uploads/2021/08/EdibleEdinSusFoodCity-Plan-140429-FINAL-1-1.pdf) which has successfully positioned the partnership as the driving force in Edinburgh’s vision of being a leading sustainable food city. Our focus is on placing citizens at the heart of food plans and actions by ensuring an ongoing commitment and programme of consultation, involving and engaging with a wide range of people, organisations, businesses and networks. The new 10 year food plan (2022-2032) seeks to bring renewed energy, focus and actions that will embrace the culture in Scotland being shaped by [a national food plan](https://www.gov.scot/publications/local-food-everyone-discussion/documents/) and the [Good Food Nation Bill](https://www.gov.scot/policies/food-and-drink/good-food-nation/) (currently proceeding to second reading stage in the Scottish Parliament). Consultation on the new plan started in September 2021 and will run to 30 September 2022 with a final plan ready by November 2022. This plan will build on achievements and current activity including: * [Food for Life Served Here](https://www.soilassociation.org/our-work-in-scotland/food-for-life-scotland/our-award-holders/edinburgh-city/) Bronze and Silver accreditation for Edinburgh’s schools, care homes and day centres.
* Increased food growing spaces, included as a strategic priority in [Growing Locally](https://www.edinburgh.gov.uk/downloads/file/29323/growing-locally-edinburgh-s-first-food-growing-strategy), Edinburgh’s first Food Growing Strategy
* Good food campaigning and awareness raising; annual Veg Power and Veg Cities campaigns, Fizz Free February, Meat Free Mondays and launch of [Edinburgh’s Fish City Campaign.](https://www.edinburghfishcity.co.uk/)
* Business engagement with a tailored food charter, themed breakfast sessions and a Sustainable Business Directory.
* Collaboration between community food hubs and projects with a coordinated proactive food programme to address food poverty and inequality.

Over 200 people have directly engaged in development of the plan via online workshops (Sep-Nov 2021), a street stall (December 2021) and an Inspiring Food event (February 2022). This event, hosted by Edinburgh College, attracted over 100 attendees and provided an opportunity for organisations to network and raise their profile (see 2a for more details.)Plans are in place for:* Two public events with community gardening and food project organisations in our network in June and August.
* Presentations to the Chamber of Commerce, Edinburgh Voluntary Organisations Council and Community councils.
* An online consultation survey to run from May to June.

The new Plan places sustainable food at the heart of Edinburgh’s economic recovery post Covid, delivering the actions needed to ensure individuals, communities, organisations and businesses are accessing healthy, sustainable, local food in ways that meet the diverse economic, social and environmental needs of our city. This includes encouraging food growing, sustainable production and consumption, and the infrastructure of a sustainable local food economy that provides training, employment and volunteering opportunities. Baseline indicators and an annual review will measure progress to maintain momentum and deliver on outcomes. [The action areas are detailed online](https://edible-edinburgh.org/about-us/our-city-food-plan/)  and information on how to get involved.  |
| The redevelopment of the website and use of social media are key tools to engage new supporters and develop tailored products, including the sustainable food directory and food growing map. The city’s transition to a healthy and sustainable food system is also being driven forward by a series of city strategies (as listed in Key Issue 1A) and through other city strategies, such as:* [Cultivating Communities](https://www.edinburgh.gov.uk/downloads/file/22646/allotment-strategy-2017-2027) – Edinburgh’s third allotment strategy
* The University of Edinburgh’s [Good Food Policy](https://www.ed.ac.uk/files/atoms/files/good_food_policy.pdf) taking a whole-institution approach to food and its connection to health and sustainability in five key areas: sourcing, provision, practice, research, learning and teaching, leadership and culture. The policy was approved in 2016 and updated in 2020.

Other strategies and programmes in development will deliver actions on sustainable food and growing including Edinburgh’s next local development plan, City Plan 2030, our new parks strategy and the 20-minute neighbourhoods programme. The Edible Edinburgh brand encapsulates a vision for good food in the city and a ”call to action” to engage people in our vision and encourage behaviour change. The public, businesses, other organisations and community groups are encouraged to [support Edible Edinburgh’s vision and what the partnership is trying to achieve](https://edible-edinburgh.org/show-your-support/) through displaying the Edible Edinburgh logo on their website, shop window or other promotional material, posting their support on Twitter, Facebook and/or their website with their own message or by using EE’s suggested twitter cards, signing up to and promoting the EE good food charter and by contacting local newspapers with details of action they are taking to support EE’s vision and aims. |
| ***Total***  |  |

# Key Issue 2

# Building public awareness, active food citizenship and a local good food movement

We believe that to drive a shift towards healthier and more sustainable food requires high public awareness of food issues and widespread participation in food-related activity, by both individuals and institutions, as part of a growing movement of active food citizenship. Key to achieving this are: communications and events that can inspire people about the role, importance and joy of good food; practical engagement opportunities such as growing, cooking and sharing food in every community; and a facilitated network through which food actors of every kind can connect and collaborate on-line and in person as part of a local good food movement. At bronze, we would expect to see a range of public events and engagement opportunities and the beginnings of a local food network. At silver, we would expect to see widespread public participation in food-related activity and a dynamic and connected local good food movement involving people from all walks of life.

**What success could look like:**

**2A) Inspire and engage the public about good food** - this could include but is not limited to the following:

* Raise public awareness of food, health and sustainability issues through a variety of communication channels, ideally including a regular newsletter, websites, social media, magazines, film shows and radio and press pieces.
* Provide a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food - e.g. through talks, challenges and competitions, demonstrations, intercultural and intergenerational events, food festivals and town meals.
* Ensure opportunities to actively participate in community food initiatives are promoted to people from all social and cultural backgrounds through print, broadcast and on-line media and/or via open days, food trails and volunteering programmes.
* Develop a public facing umbrella-campaign to encourage individuals and organisations to take (and register) direct action in support of healthy and sustainable food, for example through the development of an on-line platform such as Bristol’s Going for Gold or FoodWise Leeds.

**2B) Foster food citizenship and a local good food movement** - this could include but is not limited to the following:

* Establish a network for community food activists that provides on-line and face to face opportunities to share inspiration, ideas and resources and to work together on a range of food initiatives (mandatory at silver).
* Ensure communities can access and take control of green, brownfield and unused building spaces that can be used for food social enterprises and community food projects, for example by mapping available assets or offering special lease options.
* Support local community food initiatives through a small grants programme and access to tools and resources, as well as through advice and training on project planning, raising money and working with volunteers.
* Increase participation in food growing and related activities through increased allotment provision, the incorporation of growing sites into new and existing developments, the development of edible landscapes and through initiatives such as Incredible Edible and The Big Dig.

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| **Key Issue 2: Building public awareness, active food citizenship and a local good food movement** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Inspire and engage the public about good food**
 | ***Points*** |
| **Communication channels** * [**Edible Edinburgh website**](https://edible-edinburgh.org/)  content is about campaigning and participation. The site was refreshed in August 2021; from February 21 to 22, new visitor numbers have increased from 326 to a monthly total of 637 (an increase of 104%) with a 13.5% increase in numbers of pages visited. The same period has also seen a 107% increase in returning visitors totalling 118.
* **Social media:** 2,153 [Twitter](https://twitter.com/EdibleEdin) followers (1,213 in 2019, 56% increase). Newly established [Instagram](https://www.instagram.com/edibleedin/) account with 332 followers and steadily growing.
* **Bi-Monthly** [**newsletter**](https://edible-edinburgh.org/news/edible-edinburgh-newsletter/)**:** circulated to 250 subscribers (151 in 2021 , 60% increase) with top clicks in the recent issue of 25% for the Sustainable Food Directory article.

**Media coverage*** [Explore Edinburgh’s Food Growing sites and projects](https://www.edinburghnews.scotsman.com/news/people/edinburgh-food-explore-the-citys-top-food-growing-sites-and-projects-with-this-new-interactive-map-3208891), Edinburgh’s Evening News, April 2021
* [First Pasture for Life accreditation](https://www.scotsman.com/lifestyle/food-and-drink/edinburghs-lescargot-bleu-becomes-the-uks-first-pasture-for-life-certified-restaurant-3616171) in the UK achieved by Edinburgh restaurant, L’escargot Bleu, March 2022
* [Edible Edinburgh’s sustainable food directory,](https://www.edinburghnews.scotsman.com/news/opinion/columnists/access-to-affordable-nutritious-food-is-more-vital-than-ever-steve-cardownie-3601593) Scotsman, March 2022
* [Save Money, save food, save the planet](https://nen.press/2022/02/24/campaign-urges-edinburgh-locals-to-save-food-save-money-save-the-earth/) campaign by Scottish Government was launched in the Ripple Community Cafe, February 2022
* [Edinburgh Evening News article on emergency food response](https://www.edinburghnews.scotsman.com/health/coronavirus/unicef-funds-food-hampers-for-edinburgh-families-struggling-during-pandemic-3067519), December 2020.

**Campaigns****Veg Power*** Edinburgh Community Food (ECF) offered vegetable promotions at 50 hospital food stalls and promoted the campaign in 72 community sessions.
* In 2021, this ran in all 87 primary schools. 59% of kids and 84% of schools reported an increase in vegetable consumption.
* 2022’s campaign is tomato growing and sauce making, with plant and seed giveaways, growing support, cooking demonstrations, promotion of best recipes and a community meal based on home grown tomatoes.
* [Longstone Primary School](https://www.youtube.com/watch?v=BsDwZ9FVIKo) is one of the Edinburgh schools taking part in the 2022 #EatThemtoDefeatThem Schools Programme.

**Sugar Smart*** ECF have embedded this in their training, specialist weaning sessions and [Fizz Free February campaign](https://www.sustainweb.org/news/feb22-fizz-free-february-healthy-affordable-diets/) with tips on reducing sugar; encouraging people to sign a pledge to give up fizzy drinks for February. The February 2021 campaign saw 6907 impressions on Facebook and 5800 in 2022.

[Edinburgh Sustainable Fish Campaign](https://www.edinburghfishcity.co.uk/) * Launched with marine charity [Open Seas](https://www.openseas.org.uk/) to raise awareness and inform consumer choice around sustainably sourced and local seafood. (see Key Issue 6A)

**Events*** [Edinburgh World Food Day Festival](https://www.edible-edinburgh.org/world-food-day/) was an interactive programme promoting good food activity around the city (October 2020)
* EE conference with presentations from Sustainable Food Places partnerships (February 2021)
* [Inspiring Food (February 2022)](https://edible-edinburgh.org/inspiring-food-event/) – held during Fairtrade Fortnight in collaboration with Edinburgh College. Over 100 people attended including the Lord Provost and 5 councillors, 3 MSPs and 20 community organisations. EE’s Sustainable Food Directory was launched and students prepared a community lunch. The event included a range of stallholders, networking opportunities, awareness raising, breadmaking and volunteering opportunities. 60% of attendees registered their interest in the work of EE and sustainable food and 49% of attendees pledged their support.

Feedback has indicated an interest in more focused events to improve collaboration in areas such as community food growing. There is interest from the public and participating organisations for opportunities to involve external experts.Two public events are planned for June and August to promote community growing and food networks; also to inspire visitors with tours around allotments.**Engagement activities*** Edinburgh’s Food Growing Strategy consultation in 2019 with a Food Summit, workshops and business breakfasts was led by EE. The 6 week online consultation (Dec 2020-Jan 2021) had over a 100 responses, many highlighting the importance of ensuring food was grown as sustainably and organically as possible.
* Edinburgh Talks Climate consultation (Nov 2019-April 2021) on attitudes towards climate change, including food, received 1,834 responses; with 74% of respondents pledging to eat less red meat, 80% to recycle food waste and 88% to eat leftover food instead of throwing it away.
* [Nourish Scotland’s Recipes for Resilience](https://www.youtube.com/watch?v=A9hHD2qUIQg) at COP26 connected local producers to hear about global approaches and challenges.
* Series of online and in person events on developing Edinburgh’s new Sustainable Food City Plan (2021 and 2022) (detailed in Issue 1B)

Free opportunities are provided for people from all social and cultural backgrounds to grow, cook, share and enjoy good food including:* Edible Estates run [neighbourhood gardens projects](http://www.edibleestates.co.uk/neighbourhood-gardens/) across six communities with two community food hubs in the most deprived wards, where locally grown food is prepared for social meals or offered to food pantries. These groups all connect to local primary schools and residents to offer food growing and social opportunities to share food including weekly picnics in the gardens. Social meals benefit up to 50 households in each area; in total an average of 300 people benefit from Edible Estates outreach, up to 800 children from the schools’ farm and growing activities at Murrayburn and Clovenstone primary schools.
* [Earth in Common](https://www.earth-in-common.org/leith-community-croft) developed from a guerilla gardening project over five years to an urban croft model, running courses, allotments, connecting the community with food and environmental activities. Their [new hub](https://www.earth-in-common.org/nourishing-leith-hub)  will offer more training opportunities in food growing.
* ECFs [community food initiatives](https://www.edinburghcommunityfood.org.uk/Listing/Category/community-projects)  support over 500 families in the Discover programme; 200 participants in cook clubs, sessions on weaning, feeding children and nutritional guidance for older people; also REHIS skills training, free fresh fruit and vegetables for the [network of locally run community cafes.](https://www.edinburghcommunityfood.org.uk/edinburgh-community-cafe-network)
 |
| 1. **Foster food citizenship and a local good food movement**
 |  |
| [A Good Food Nation (Scotland) Bill](https://www.parliament.scot/bills-and-laws/bills/good-food-nation-scotland-bill) is going through the Scottish Parliament. Partnership members including [Edinburgh Community Food](https://www.edinburghcommunityfood.org.uk/), [Nourish Scotland](https://www.nourishscotland.org/the-good-food-nation-bill-is-here/) and [Earth in Common](https://www.earth-in-common.org/) have campaigned for this Bill as key members of the [Scottish Food Coalition](https://www.foodcoalition.scot/) and lobbied for it to include a commitment for the ‘right to food’. EE received SFP Good Food Movement grant funding for a Right to Food project, led by Nourish Scotland. Recommendations for moving towards a just transition out of food insecurity are being produced. **Community Food Activists Network**[Transition Edinburgh](https://transitiongroups.org/group/transition-edinburgh-2/) (TE) is a community-led citywide grassroots movement striving for a greener, fairer, healthier zero carbon Edinburgh by 2030. TE focus on food sovereignty, working to reduce food miles and food waste, alleviate food insecurity and promote healthier and more sustainable food choices. [Transition Edinburgh South](https://www.transitionedinburghsouth.org.uk/) (TES) run two community food growing initiatives and work with schools and community, growing, providing training, cooking classes and community meals from the food produced in the gardens. North Edinburgh’s [Food for Thought Forum](https://www.foodforthoughtforum.org.uk/#/map) works to ensure local people benefit from and “have a say” in how food is delivered in their area. Forum members are helping shape food purchasing at Edinburgh’s first [urban farm at Lauriston](https://www.lauristonfarm.scot/), through informing the adoption of the farm produced veg boxes pricing policy. The network is also active in seeking new ways in which to engage with surplus food providers via Fareshare.The Chair of TES and Food For Thought Forum member, Pilton Community Health Project are key members of EE. Community and grassroots organisations attend EE events. These forums and the active communities within Edible Estates community gardens and Earth in Common all contribute to developing Edinburgh as a sustainable food city. [Lauriston Farm](https://www.lauristonfarm.scot/) is an example of community activism in action. It is Edinburgh’s first urban farm, cooperatively run and initiated by community activists already engaged in growing activities. **Community growing access and local community food initiatives support**Edinburgh Council’s housing section provides land and support for food growing projects on Council housing land and a small grants fund for tenants to develop these growing spaces. There are 25 community gardens and food growing areas on Council housing land (as of April 2021); including [Calders Green Shoots Garden](http://www.edibleestates.co.uk/project/calders-green-shoots/), [Bingham Neighbourhood Garden](http://www.edibleestates.co.uk/project/bingham-neighbourhood-garden/) and [Clovenstone Neighbourhood Garden](http://www.edibleestates.co.uk/project/clovenstone-neighbourhood-garden/). [Edible Estates](http://www.edibleestates.co.uk/about/) manage this programme. Two tenants’ association community garden grants were awarded in 2021/22. This is an ongoing programme and groups including Council tenants can apply for up to £10,000 for their proposed project.Food growing activity is also part of the city’s school’s outdoor education programme and there is food growing activity and sites in the city’s parks. 39 schools were awarded a grant from the Council’s sustainable food budget in 2021/22 for food growing and food related projects and a further round of funding is being considered, as interest in and demand for food related activities in schools is high.The Council provides land at peppercorn rents for community groups for food growing projects and temporary food growing sites are also located in areas of undeveloped land in the city.TheCouncil’s [land asset register](https://edinburghcouncil-my.sharepoint.com/personal/3518850_edinburgh_gov_uk/Documents/Downloads/Asset_Register_030521.xlsx) lists all Council-owned land in the city and supports the use of undeveloped spaces for food growing. The Council’s [Community Asset Transfer Policy](https://www.edinburgh.gov.uk/downloads/download/14374/community-asset-policy) sets out how community groups request transfer for the [transfer of Council owned or leased property or land](https://www.edinburgh.gov.uk/commercial-property-sale-let/community-asset-transfer/1). Successful community transfers include [North Edinburgh Arts](https://northedinburgharts.co.uk/), which includes food related activities (cafe and growing space) and the award-winning [NEA garden](https://northedinburgharts.co.uk/about-neg/), a community garden space used by local residents, groups and garden projects. Requests being processed (as of March 2022) include [Gracemount Walled Garden](https://www.transitionedinburghsouth.org.uk/highlights-from-a-year-at-gracemount-community-garden/) and the [WHALE Arts Centre](https://www.whalearts.co.uk/). The latest Council committee [report on community asset transfer](https://democracy.edinburgh.gov.uk/documents/s43092/7.9%20-%20Community%20Asset%20Transfer%20Update%20V2.pdf) provides a full list of completed, approved and processed transfer requests. **Increase participation in food growing and related activities**Edinburgh has a wide range of food growing sites and food related activity. Council commitment 44 to increase allotment provision and support community gardens and food growing initiatives in the city and [Cultivating Communities allotment strategy](https://www.edinburgh.gov.uk/downloads/file/22646/allotment-strategy-2017-2027#:~:text=Its%20vision%20is%20that%20%22Edinburgh,at%20a%20low%20carbon%20cost.) is the Council’s 3rd Allotment Strategy. Key achievements for 2021-22 include the opening of a new Council allotment with 26 plots, improvements to existing sites and new [regulations](https://democracy.edinburgh.gov.uk/ieListDocuments.aspx?CId=139&MId=5764&Ver=4) for allotment sites. In 2022/23 an extension to Leith Links Allotment will be completed and funding made available to convert an unused bowling green into an allotment. Four areas of the city also offer the potential for allotments and community groups will be encouraged to develop these sites. The table below shows the year-on-year increase in Council allotment sites and plots across the city.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 2017/18 | 2018/19 | 2019/20 | 2020/21 | 2021/22 |
| 1,815 plots across 44 sites | 1,833 plots across 44 sites  | 1,913 plots across 45 sites | 1,924 plots across 46 sites | 1,969 plots across 47 sites  |

Council partner [Edinburgh and Lothians Greenspace Trust](http://www.elgt.org.uk/) (ELGT) are involved in a breadth of greenspace and growing projects across the city. These are listed in a [Council committee report](https://democracy.edinburgh.gov.uk/documents/s42813/7.9%20-%20Partnership%20with%20Edinburgh%20and%20Lothians%20Greenspace%20Trust.pdf) (Appendix 1).A map of food growing sites and projects was developed as part of Edinburgh’s Food Growing Strategy; available [online on the EE website](https://edible-edinburgh.org/get-involved/grow-food/).  The Council’s allotments waiting list has risen to approximately 5,658 (from 2,130 pre-Covid). The Council is working to reduce this by creating more allotment sites, encouraging joint tenancy of plots, working with other organisations, the third sector and private landowners on developing new sites and working with the Federation of Edinburgh and District Allotments and Gardens Association (FEDAGA) on encouraging those waiting for an allotment to get involved in community growing projects, volunteering, garden share and other such schemes. EE is establishing a Local Food Growers Network to support this increasing demand for growing spaces and allotments. The Network will look at ways to encourage residents on this list to get involved in community growing projects.  |
| ***Total***  |  |

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# Key Issue 3

# Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

We believe good food is a right not a privilege and that everyone should be able to eat healthily every day, no matter who they are, what they do or where they live. Key to achieving this are: ensuring all those in danger of going hungry or suffering malnutrition are able to access nutritious food while working to address the underlying causes of food poverty; raising awareness of what constitutes a healthy diet and giving people the skills, resources and support needed to feed themselves well; and changing people’s food environment - from institutional settings to high streets - to ensure affordable healthy food is available and accessible to all. At bronze we would expect to see a wide range of initiatives that are working to make this a reality and are having a measurable impact on people’s lives. At silver, we would expect to see evidence that this is becoming a reality across most social groups, settings and neighbourhoods in your city, particularly amongst those groups most at risk.

**What success could look like:**

**3A) Tackle food poverty** - this could include but is not limited to the following:

* Establish a multi-agency partnership involving key organisations as well as people with lived experience, to identify and tackle the full range of issues that contribute to food poverty in a joined-up strategic way, ideally as part of the Food Power, End Hunger UK or Feeding Britain initiatives.
* Ensure high quality social food provision for people who might otherwise go hungry or suffer malnutrition, for example through the Healthy Start voucher scheme; Rose Vouchers; free school meals; breakfast, after school and holiday meal provision; lunch clubs and meals on wheels.
* Promote fair wages through local authority adoption of the real Living Wage for its own staff and for contractors and via campaigns to raise other employers’ awareness and adoption of the Living Wage and the benefits this brings.
* Train health professionals, welfare advisers, housing and voluntary organisations in food poverty issues so they can effectively direct those experiencing food poverty to welfare support and local hardship funds, as well as to emergency food aid at times of crisis.

**3B) Promote healthy eating** - this could include but is not limited to the following:

* Run healthy eating and drinking campaigns including Sugar Smart, Veg Cities, Change4Life, Baby Friendly and the 50 Fountains Challenge; and give preferential treatment to healthy food ads, for example by offering them free advertising space, while restricting junk food ads.
* Provide and promote a wide range of healthy eating and healthy weight support services and initiatives, including diet and nutrition advice and support, cooking skills training, exercise and social prescribing programmes.
* Promote the adoption of holistic healthy food culture transformation programmes - such as those developed by Food for Life - in a range of settings such as nurseries, schools, colleges, hospitals, care homes and workplaces.
* Map access to healthy food against transportation routes, income, health data, proximity to schools etc. and work to prevent the proliferation of unhealthy food outlets as well as to ensure people can access affordable healthy food/drink near to where they live, work and play\*.

\* *This could include working with caterers (cafes, takeaways and restaurants) and retailers (supermarkets, local convenience stores, markets, food coops) to increase the availability, affordability, variety, quality and display of fruit and vegetables, particularly in deprived areas; introducing or reinstating public drinking fountains; and/or including access to affordable healthy food in your Local Plan, Supplementary Planning Documents or other planning policy.*

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| **Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food**  |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Tackle food poverty**
 | ***Points*** |
| EE’s Food Plan objectives include raising awareness of food poverty and its causes, lobbying for change at UK, Scottish and local level. EE works to tackle food poverty and insecurity through its Health subgroup.Following the [Edinburgh Poverty Commission](https://edinburghpovertycommission.org.uk/wp-content/uploads/2020/09/20200930_EPC_FinalReport_AJustCapital.pdf), in October 2020 the Council became the first UK local authority to make a formal commitment to ‘end poverty’ by 2030. The [Ending Poverty in Edinburgh Delivery Plan 2020-2030](https://democracy.edinburgh.gov.uk/documents/s29287/Item%207.4%20-%20End%20Poverty%20in%20Edinburgh%20Delivery%20Plan%202020-30.pdf) details actions including: * Expanding the Discover! holiday hunger programme
* Ensuring people can access emergency food provision where it is needed
* Improving income security as a means of avoiding reliance on food banks
* Developing place-based approaches to food provision and healthy eating

The Council is working with [EVOC](https://www.evoc.org.uk/) in the development of a food security approach that aligns to Edible Edinburgh and Edinburgh’s Food Growing Strategy.First year [progress](https://democracy.edinburgh.gov.uk/documents/s37970/Item%207.9%20-%20End%20Poverty%20in%20Edinburgh%20Annual%20Report.pdf) :* Around £33m of savings for citizens experiencing poverty through improved access to entitlements and reduced costs;
* 8,800 Free School Meal payments in the last school year (50% year on year increase in payment numbers) and additional resources for expansion of the [DIscover! programme](https://democracy.edinburgh.gov.uk/mgConvert2PDF.aspx?ID=39291&ISATT=1#search=%22school%20meals%22) to help 671 families and 1,346 children;
* Support for the creation of a Food Charity Support Fund to support community-based organisations working to help people in food insecurity;

Partnership members, [Edinburgh Food Social](https://edinburghfoodsocial.org/) and [Nourish Scotland](https://www.nourishscotland.org/) with Edinburgh Food Festival, Slow Food Scotland and Nourishing Change established the Food for Good Coalition in Edinburgh during the Coronavirus pandemic. The coalition provided 65,000 free, nutritious meals for those most in need. The Council and EVOC established a formal partnership to distribute food and other essential items to Edinburgh’s most vulnerable citizens. Edinburgh’s response was selected as one of the [case studies](https://www.sustainablefoodplaces.org/news/edinburgh_local_response_covid_19_jul20_/) featured by SFP. All key stakeholders in the city contributed to the [SG consultation on Ending the Need for food Bank](https://consult.gov.scot/housing-and-social-justice/ending-the-need-for-food-banks/)s.Edinburgh gained [Living Wage City](https://edinburghpovertycommission.org.uk/2021/11/16/living-wage-edinburgh/) status in November 2021. The Council introduced the Living Wage for all Council employees in 2013. Around 450 Edinburgh businesses are committed to voluntarily paying their staff the Living Wage.

|  |  |
| --- | --- |
| **Organisation** | **Community Approach** |
| [Cyrenians](https://cyrenians.scot/how-we-help) | Work with hard-to-reach, vulnerable groups on budgeting and cooking skills. Community food pantries are delivered fortnightly in schools and community centres, supported by a [Pantry Cookbook](https://cyrenians.scot/assets/000/000/225/Community_Pantry_Cook_Book_original.pdf?1603354004). The pantries have developed over the past year into a mobile “pop up” model, visiting at least 4 locations per week.  |
| [Edinburgh Community Food](https://www.edinburghcommunityfood.org.uk/) (ECF) | Nutritional specialist food guidance to targeted community groups, Milan Senior Welfare, Dr Bells Family Centre, Oxgangs Neighbourhood Centre, benefitting up to 80 households during 12-week programmes. 3,700 meals were delivered to referred households to meet the urgent need for food help during the COVID-19 pandemic.  |
| [Community Cafes](https://www.edinburghcommunityfood.org.uk/edinburgh-community-cafe-network) | A front line resource in communities offering affordable, fresh, local food. ECF provides training and support to build capacity among the network, largely run by volunteers. Nutritional guidance and training are part of the [Take 5 themed programme](https://www.edinburghcommunityfood.org.uk/community-cafe-take-5-access) which has recruited 8 cafes into the programme, benefitting over 80 staff and volunteers.  |
| [Fresh Start](https://www.freshstartweb.org.uk/cooking-classes) | Cookery classes, food pantry and supper clubs complement services that support new tenants with a cooker; benefitting up to 50 new tenancies annually with help to budget and cook healthy meals. Meals and classes run weekly on average attract up to 10 households for shared meals using Fareshare surplus food.  |
| [Ripple Hub Grub Community Café](https://www.rippleproject.co.uk/hub-grub-cafe), [Whale Arts](https://www.whalearts.co.uk/) , [Bridgend Farm House](https://www.bridgendfarmhouse.org.uk/) | Drop in community meals. Ripple provide hot, daily, affordable meals a lunch club for over 60s and a weekly food market. Bridgend offer social meals using Fareshare surplus food. |
| [Soul Food](https://www.soulfoodedinburgh.org/)  | Operates as a drop in providing hot meals for anyone needing both nutrition and practical support. Meals are advertised widely through church and social media networks to help community organisations refer vulnerable clients. They benefit from food donations from a [range of businesses.](https://www.soulfoodedinburgh.org/meals) |
| [Greenhouse Pantry](http://www.communityalliancetrust.org.uk/greenhouse-pantry/) | Offers members free locally grown vegetables, supplied from the nearby community garden, supporting approximately 50 households who are members.  |
| [Edible Edinburgh](https://edible-edinburgh.org/campaigns/food-power/) | City's named [Food Power Alliance](https://www.sustainweb.org/foodpower/) and from December 2020 to January 2021 distributed 900 food hampers to 460 families.  |

**Social Food Provision** The Scottish Government funds universal free school meals for all children in primary 1 to 5 and [Free School Meals payments during school holidays](http://www.gov.scot/news/free-school-meals-1/). Children from low income families are entitled to [free school meals](http://www.edinburgh.gov.uk/info/20183/food_and_clothing/392/free_school_meals_and_help_with_schoolwear) throughout their school attendance.* Following lockdown, the Council agreed to make Free Schools Meal (FSM) payments to vulnerable school children to mitigate the absence of Free School meals during the summer holidays and made more than 68,000 payments for 6647 children, totalling £1.587m between March and August 2020.
* The [**Council** funds breakfast clubs](http://www.edinburgh.gov.uk/download/meetings/id/55703/item_714_-_breakfast_club_updatepdf) for vulnerable children, attended by 2,000 children each day. Breakfast clubs are delivered in 87 of the 88 primary schools and seven ASN schools; four have private sponsorship and eight are led by ‘not for profit’ committees.
* The Council runs 31 lunch clubs across 87 community centres and projects across the city catering for older people and those with learning or physical disabilities, providing 550 meals daily.
* **NHS Lothian** Healthy Living Award was paused during COVID; recognising “good food choices” available, there are 58 cafes displaying the logo including 18 in hospitals and 9 student cafes.
* NHS Healthy Start vitamin distribution and Healthy Start food vouchers ensure access to nutritional support for low income households and raise maternal and baby health and well-being.
 |
| 1. **Promote healthy eating**
 |  |
| The Council is responsible for promoting the health and wellbeing of its citizens, including obesity, diet, physical activity, better nutrition and healthy lifestyles in its nurseries, schools, care homes, community centres, leisure centres and in the wider community, delivered in collaboration with key partner, NHS Lothian, supported by community organisations including: Edinburgh Community Food, Dr Bells Family Centre, Craigmillar Community Alliance, Pilton Community Health, Edible Estates and Space Broomhouse. This [support for families](https://www.edinburgh.gov.uk/documents/support-families-1/21?documentId=13202&categoryId=20318) includes free cooking clubs, outdoor cooking, nutrition sessions and free online REHIS food hygiene courses. This offers services across the most disadvantaged neighbourhoods with adaptations to offer online options for some sessions to offer flexibility. **Campaigns include:*** Sugar Smart, Fizz Free February details - fully described in Key Issue 2A
* Veg Cities: [Edible Edinburgh signed up as a Veg City in January 2019](https://edible-edinburgh.org/edinburgh-becomes-a-veg-city/) (fully described in Key Issue 2A) and the council catering team lead in the drive to encourage participation in the annual “eat them to defeat them” campaign. Variations continue annually with up to 200,000 Veg Power reward charts sent to all 7–11-year-olds in Council schools. This was championed by Council leader Adam McVey and promoted via television advertising in 2019 and social media from Scotland Food and Drink, also local businesses displayed Veg Power posters in their windows and made pledges on making veg more accessible.

**Food Culture Transformation*** In 2018, the Council joined the Meat Free Monday’s campaign, which delivers over 18,000 meat free meals daily in all 80 Edinburgh Catering Services run in primary and secondary schools. School Eco Groups and local organisations are leading in the dialogue for change to reflect pupil’s views on source, quality and ethics related to food production and supply. Schools are debating supporting a ban on palm oil and changing products on offer via vending machines.
* #EatThemtoDefeatThem Schools Programme - [Longstone Primary School](https://eatthemtodefeatthem.com/en/galleries) is featured this year involving pupils in all year groups, totalling approximately 450. In total 99 schools participated this year
* The University of Edinburgh has committed to making vegetables more accessible and affordable across university cafes. They received a [Peas Please Rising Star award in June 2021](https://www.ed.ac.uk/sustainability/news/2021-news/peas-please) to recognise the commitment to 50+ vegetarian or vegan meals being served throughout the University’s campuses by 2023.
* Edinburgh Food Social are delivering cooking sessions in Castlebrae High School to teach pupils about the use of seasonal, fresh Scottish produce. They are passionate about communicating this message and empowering young people, using their [food truck](https://edinburghfoodsocial.org/food-truck-projects) to engage with other schools. Meals prepared in their production kitchen are often donated to food pantries across the city.
* [Scran Academy](https://www.scranacademy.com/) has grown since 2018 as a training programme for young people to offer a wider range of community food activity including the running of the Scran Van at community events. Scran training and volunteering opportunities have provided valuable life skills and food sector training to inspire young people to cook, prepare and enjoy healthy food choices as positive alternatives to junk food. Of 47 enrolled in the academy programme, 85% gained qualifications and 75% secured jobs or a college place. Meals prepared have supported 857 families and 60,000 volunteer hours in 20/21.
* [Edinburgh Community Food Take and Make food bags](https://www.edinburghcommunityfood.org.uk/take-make-diy-meals) aim to encourage the increased consumption of fruit and veg; also confidence to cook from scratch and reduce consumption of sugar, fat and salt; they are popular items purchased by staff at [weekly hospital food stalls run by ECF](https://www.edinburghcommunityfood.org.uk/outlet-stalls). The stalls also benefit patients and visitors and run over 5 days in the Western General and Royal Infirmary of Edinburgh.
* Themed sessions from ECF aim to support parents increase confidence in feeding babies and young children, [Little Leithers Project](http://www.edinburghcommunityfood.org.uk/what-we-do/early-years) for low-income families with under 5s offering nutrition sessions and cooking classes, also £40 of vouchers per month to buy healthy food in local shops. [Healthy Little Foodies give](https://www.edinburghcommunityfood.org.uk/healthy-little-foodies) families the knowledge and skills needed to feed their children a healthy balanced diet to cover different aspects of nutrition including weekly weaning workshops, fussy eaters’ workshops.
 |
| ***Total***  |  |

# Key Issue 4

# Creating a vibrant, prosperous and diverse sustainable food economy

We believe that to make good food a defining characteristic of where you live depends, ultimately, on ensuring healthy and sustainable food businesses - from producers and processors to retailers and caterers - are mainstreamed as part of a revitalised local food economy. Putting good food entrepreneurs and enterprises at the heart of local economic development and promoting them to consumers not only ensures that buying healthy and sustainable food becomes the easy choice but also creates jobs, businesses and prosperity while regenerating high streets and city centres. At bronze, we would expect to see evidence that the local authority and other key bodies recognise the role and importance of sustainable food enterprises and are actively working to support their development and success. At silver, we would expect such enterprises to have become a significant part of your local food economy and to be positively reshaping the high street and wider food environment.

**What success could look like:**

**4A)** **Put good food enterprise at the heart of local economic development** - this could include but is not limited to the following:

* Retail, tourism, planning and economic development strategies, policies and services actively support the development and long-term success of healthy and sustainable food businesses and a circular food economy.
* Protect and/or re-establish vital sustainable food infrastructure to support shorter and value-based supply chains, such as local processing and wholesale businesses, city centre and other food markets, food hubs and distribution networks.
* Support sustainable food entrepreneurs and enterprises by providing vocational training, business planning advice, grants and financial advice, and access to land and premises through special loan and lease options and business rates reductions and holidays.
* Work to improve the diversity of the retail offer by supporting more independent retail and market stalls and more value-based retail, such as Better Food Traders and the Pantry model.

**4B) Promote healthy, sustainable and independent food businesses to consumers** - this could include but is not limited to the following:

* Enable consumers to find local producers, shops, markets, cafes and restaurants selling healthy and sustainable food via a well-promoted, easy to use on-line directory of local good food businesses.
* Promote local good food businesses to the public using a range of communication tools, including media features and promotions, ‘restaurant weeks’, food awards and other marketing, branding and business recognition schemes.
* Promote greater consumer spending in local independent and sustainable food businesses through the introduction of local currency and loyalty schemes and via promotional campaigns.
* Provide local producers with increased opportunities to promote and sell their produce direct to consumers through on-line platforms and the creation of new regular or permanent markets, box schemes, meet-the-producer events and other initiatives.

|  |
| --- |
| **Key Issue 4: Creating a vibrant, prosperous and diverse sustainable food economy** |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Put good food enterprise at the heart of local economic development**
 | ***Points*** |
| **Sustainable Food Infrastructure**EE’s cross-sectoral approach has facilitated the development of a sustainable food infrastructure. [Edinburgh has been a Fairtrade city](https://www.edinburgh.gov.uk/council-planning-framework/edinburgh-fairtrade-city) since 2004 and the local group is chaired by the Council’s Lord Provost who uses his position to advocate and raise the profile of Fairtrade in schools and other public venues. (see 5a for more details). In terms of civic leadership, the council leader led the signing of the Glasgow Food and Climate declaration and vision for [Edinburgh to be a leading sustainable food place.](https://www.edinburgh.gov.uk/news/article/13299/city-commits-to-developing-edinburgh-as-a-sustainable-food-city)  The chair of the partnership is an elected member of the council and has high level working contacts with the NHS, Edinburgh College, Edinburgh’s International Conference Centre and Capital City Partnership (Employability Programmes) to ensure that food is prominent and considered at a strategic level by stakeholders. Nationally, the partnership is in regular contact with other Sustainable Food Partnerships, Regional Food and Drink networks and the industry subscriber body, [Scotland Food and Drink](https://foodanddrink.scot/resources/toolkits/greening-your-business/) who provide a toolkit to encourage food and hospitality businesses to take action to reduce their environmental impact and support sustainable growth. This is an important alliance in supporting businesses with training and grants to grow and sustain a food business. [Edinburgh Chamber of Commerce](https://www.edinburghchamber.co.uk/wp-content/uploads/2020/06/Copy-of-15_5-CE-Leaflet-Food-and-Drink-1.pdf) has dedicated resources to support food sector business within their Circular Economy strategy and approach. As a member of our Economy Working Group, the Circular Economy team has supported this goal through regular promotion, case studies, presentations and a [guide to increase “circular economy”](https://www.edinburghchamber.co.uk/wp-content/uploads/2018/11/ZWS-CE-Opportunities-Edinburgh-final-002.pdf) actions by new and existing businesses. The Economy working group was set up to focus on developing the support and infrastructure to enable businesses of all sizes and types to identify positive actions that they could take towards sustainability; these include sourcing local food that is organically produced, reducing food waste, repurposing surplus food and offering products or services in a way that minimises environmental impacts, using compostable packaging, reducing the use of single use plastics and using cargo bikes or electric vehicles where possible.Edinburgh’s new local development plan, [City Plan 2030](https://www.edinburgh.gov.uk/local-development-plan-guidance-1/city-plan-2030?documentId=12552&categoryId=20305) aims to promote net zero, climate resilient development, quality spaces, enhanced greenspace provision, and new land for food growing. (See Issue 6A for impacts) This legislative framework and the established network of community growers is a powerful resource for projects seeking to develop projects that will deliver food in a scale similar to that being developed by Lauriston Farm.**Retail Diversity**Edible Edinburgh has supported a growing and diverse range of enterprises to become established in response to consumer demands for ethical, local, sustainable food that is kinder to the planet. The support to diversify has been led by business and community working together; the Chamber led with a “Investing in Communities” group bringing together private and social sector enterprises, providing opportunities for collaboration. A “Responsible Business” award initiated by the Council aims to recognise good practice and highlight the business benefits of doing so. There are a number of enterprises in Edinburgh that enable small scale local producers and food businesses to better access large scale procurement markets. These include: * [Locavore](https://glasgowlocavore.org/2021/02/11/bring-on-the-food-revolution/) whose aim is to help build a more sustainable local food system. Their produce comes from small, sustainable and local producers. They have just opened a store in Edinburgh.
* [Dig In Bruntsfield](http://www.diginbruntsfield.co.uk/about/our-story/) is a local community-owned greengrocer, selling produce from local suppliers.
* Award winning [Edinburgh Farmers market](https://www.edinburghfarmersmarket.co.uk/), one of the largest in Scotland with over 50 local producers. The market is run as a co-operative, supporting small food businesses and vendors.
* Union of Genius, [Margiotta,](http://www.margiotta.co.uk/) and [Café St Honore](https://www.cafesthonore.com/) who promote and make accessible local produce to consumers. Some of these products are from small scale producers including [Punjabi Junction](https://punjabijunction.org/) social enterprise.
* [Jock Tamson’s Gairden](https://www.jocktamsonsgairden.org.uk/) community project and [Chapel Farm Organics](https://www.chapelfarmorganics.co.uk/) supply locally grown vegetable boxes to Edinburgh Community Food who use some of this produce as part of their veg box schemes.
* Food social enterprises services and venues such as [Edinburgh Community Food](https://www.edinburghcommunityfood.org.uk/), [Cyrenians](https://cyrenians.scot/social-enterprise), [Social Bite](https://social-bite.co.uk/what-we-do/) and [Coffee Saints](https://www.coffeesaints.co.uk/)
* [Market on the Croft](https://www.earth-in-common.org/market-on-the-croft/) run by Earth in Common, an action-based community group with community building and food growing as their core aims.
* A growing number of pantries or low-cost food outlets. Some of these are run as pop-up markets at schools or community centres. Examples include [Fresh Start Pantry](https://www.freshstartweb.org.uk/fresh-start-pantry), [Pennywell Pantry](https://www.yourlocalpantry.co.uk/find-a-pantry/pennywell-pantry/), [Broomhouse Pantry](https://www.yourlocalpantry.co.uk/find-a-pantry/broomhouse-pantry/) and [Greenhouse Pantry](https://www.yourlocalpantry.co.uk/find-a-pantry/greenhouse-pantry/).
* A growing number of refill shops, plastic free outlets, community shops and co-ops in Edinburgh. Local outlets are listed on the [EE website](https://edible-edinburgh.org/get-involved/eat-and-buy-sustainable-food/).

A study is currently being undertaken looking at the feasibility of establishing an indoor market and food hubs in Edinburgh. The development of the feasibility study is in order to fulfil an action in the Council’s Food Growing Strategy and will help us look at the current food situation in Edinburgh, the opportunities to develop Edinburgh’s food system and tackle issues such as access to healthy sustainable food and food deserts. A range of stakeholder workshops and one-to-ones has been undertaken as well as research into land access, current and future spatial planning of the city, and commercial, agency  and other interest in an indoor market and food hubs. |
| 1. **Promote healthy, sustainable and independent food businesses to consumers**
 |  |
| **Edinburgh Sustainable Food Directory**EE’s [Sustainable Food Directory](https://edible-edinburgh.org/sustainable-food-directory/) launched in spring 2022 as thego-to-place for information on sustainable buying, eating, growing, and reducing food waste. Twelve businesses signed up to the directory so far (April 2022). Since its launch it has had 278 visits and the highest volume of all pages after the home page. The Directory provides: * Up-to-date information on Edinburgh sustainable food businesses, enabling consumers to find local producers and retailers and services and products they provide, their opening hours and what they are doing to be sustainable
* Benefits to business of being one of the most sustainable places to eat or shop in Edinburgh, offering opportunities:
	+ Be selected as a spotlight project, highlighting their business action and ambition
	+ ‘Tell their own story’ about their business model or approach
	+ Benefit from increased footfall, customers and access to new markets
	+ Be part of a growing ‘good food movement’ in the city
* Advice and links to help businesses improve the sustainability of their operation, service and products.

**Local Food Promotion**The EE website has sections on [eating and buying sustainable food](https://edible-edinburgh.org/get-involved/eat-and-buy-sustainable-food/) with information on where to find, buy and enjoy local food and on [Edinburgh’s Food Economy](https://edible-edinburgh.org/edinburghs-food-economy/) providing information and resources on actions business can take to be more sustainable. The website also provides case studies of Edinburgh [growing projects and third sector food projects](https://edible-edinburgh.org/get-involved/projects/ith-community-crops-in-pots-for-a-happy-healthy-leafy-leith/) as well as Information about Edinburgh’s [community cafes and food pantries](https://edible-edinburgh.org/community-food-support/).A series of sustainable food business and organisation films have been produced as part of promotion of the Sustainable Food Directory and to showcase Edinburgh’s sustainable food sector. Showcased are [Jock Tamsons Gairden](https://youtube.com/shorts/SoZzLx1vaC8?feature=share), [Hub Grub Cafe](https://youtube.com/shorts/g3IX6HTXtBk?feature=share) and [Locavore](https://youtube.com/shorts/cDD2Gvr3o4I?feature=share).Edible Edinburgh, with funding from the Council, is sponsoring the Sustainability Category of the 2022 [Edinburgh Evening News Restaurant Awards](http://edinburghrestaurantawards.co.uk/). By sponsoring this award, EE hopes to encourage sign up to the Sustainable Food Directory, as well as promoting local good food business to the public through directing them to the Directory and promote local good food business to the public. [Edinburgh Loves Local](https://www.bgateway.com/local-offices/edinburgh/loves-local#:~:text=Edinburgh%20Loves%20Local%20is%20an,line%20with%20public%20health%20guidelines.) initiative aims to encourage Edinburgh residents to support their local high street shops, cafes, bars and restaurants. A [one-stop-shop](https://edinburgh.org/) for residents to find out more has been created for 11 neighbourhood areas. Featured are a series of video shorts of local businesses. A [ShopHereThisYear Business Toolkit](https://us.workplace.datto.com/filelink/7336-5beaa66e-f90f1db4b7-2) provides all businesses need to get involved in the campaign including promotional branding, hashtags, social media tips and campaign assets.EE’s first Business Breakfast event was held on 8 November 2019 in [Edinburgh’s International Conference Centre](https://www.eicc.co.uk/) (EICC), hosted by Edinburgh’s Lord Provost, with speakers from [Leith’s at the EICC](https://www.eicc.co.uk/azure-by-sharepoint-2019/eicc/catering/) catering company, [Breadshare,](http://breadshare.co.uk/?LMCL=a9wAKC) [Edinburgh Community Food](https://www.edinburghcommunityfood.org.uk/) and [Nourish Scotland](https://www.nourishscotland.org/) who discussed ways to encourage more local production, supply and markets, encourage healthier eating, and reduce food waste and food packaging. A further 4 business breakfasts have been held focusing on: opportunities for food business to ‘build back better’ as part of Edinburgh’s green recovery from the pandemic; [Scotland Food and Drink’s Recovery Plan](https://foodanddrink.scot/recovery-plan/); promoting the circular economy in ways that address social inequality; and on public sector procurement. These have been enthusiastically received and attended by up to 70 businesses, social enterprises and community partners. The Economy group connects the partnership into business networks, led by food sector SMEs and brings expertise on how to influence change.**Markets and Business Support** * [Edinburgh Farmers Market](https://www.edinburghfarmersmarket.co.uk/) is a long-established weekly market. It became a cooperative in 2020. This is complemented by local monthly food markets in three neighbourhoods, [Grassmarket](http://www.stockbridgemarket.com/grassmarket.htmlgrassmarket.html), [Leith](http://www.stockbridgemarket.com/leith.html) and [Stockbridge](http://www.stockbridgemarket.com/stockbridge.html). Other commercial markets run by a social enterprise, Local Motive Markets, offer fair trade produce monthly.
* [Circular Edinburgh](https://www.edinburghchamber.co.uk/circular-edinburgh/), managed by Edinburgh Chamber of Commerce investigates the opportunities around the circular economy and the support on offer to business. A [Top Tips sheet for the Food and Drink Sector](https://www.edinburghchamber.co.uk/wp-content/uploads/2020/06/Copy-of-15_5-CE-Leaflet-Food-and-Drink-1.pdf) has been produced and a series of [Circular Edinburgh webinars](https://www.edinburghchamber.co.uk/circular-edinburgh/) have run. A Circular Economy Business Support Service, administered by Zero Waste Scotland, offers investment for SMEs based in Scotland and supports work that will deliver circular economy growth. A circular economy investment fund for SMEs is also available. Featured Edinburgh food and food-related business case studies include [VegWare](https://www.edinburghchamber.co.uk/vegware-edinburgh/), the [Edinburgh Remakery](https://www.edinburghchamber.co.uk/remakery-start-of-a-global-move-to-start-repairing-and-reusing-2/), [the University of Edinburgh](https://www.edinburghchamber.co.uk/university-of-edinburgh-is-well-placed-to-use-its-scale-and-influence-to-drive-innovation-in-the-circular-economy/), [Cyrenians](https://www.edinburghchamber.co.uk/circular-economy-on-the-menu-at-cyrenians/), [Eden Locke aparthotel](https://www.edinburghchamber.co.uk/luxury-doesnt-always-come-at-a-price/), [Reath](https://www.edinburghchamber.co.uk/reaths-drive-for-a-virtuous-circle/) and [RVM Systems](https://www.edinburghchamber.co.uk/scottish-and-scandinavian-can-do-attitude/).
* Business Gateway and Edinburgh Social Enterprise run meet the producer events and regular networking sessions to support new businesses develop markets through good practice in use or sale of fair-trade, organic, locally produced food. There are also annual and seasonal events including “Buy Good Local” and Small Business Saturday. Other actions to rebuild Edinburgh’s local economy include a series of targeted promotions being funded by the Council and Business Gateway, focused on neighbourhoods including Leith Local, these help to create an understanding of Edinburgh’s developing 20 minute neighbourhoods.
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| ***Total***  |  |

# Key Issue 5

# Transforming catering and procurement and revitalizing local and sustainable food supply chains

We believe that catering and procurement provide a uniquely powerful lever for promoting good food. By transforming catering across a wide range of settings - including nurseries, schools, colleges, hospitals, care homes, workplace canteens and smaller scale catering outlets - it is possible not only to improve the eating habits of many thousands of people but also to create the large scale demand for healthy, sustainable and local food needed to underpin a fundamental shift in the food production and supply system. At bronze we would expect to see examples of sustainable food procurement policy and accredited practice in a range of institutions. At silver we would expect to see healthy and sustainable food catering becoming the norm across a full range of institutions, supported by strong local authority leadership as well as significant changes to how the procurement supply chain operates, so that it is more accessible to local, sustainable, independent and smaller scale producers and other food businesses.

**What success could look like:**

**5A) Change policy and practice to put good food on people’s plates** - this could include but is not limited to the following:

* The Council develops and formally adopts a Sustainable Food Procurement policy and strategy that promotes healthy and planet friendly diets and incorporates specific commitments to source sustainable, local and ethical products.
* Individual public sector bodies adopt healthy and sustainable food policies, including nutrition standards; healthy catering and vending; ‘tap water only; local, organic and other climate/nature friendly produce; responsibly caught/farmed fish; less but better meat and ethical standards such as Fairtrade.
* Public sector organisations and large private caterers achieve recognised healthy, sustainable and ethical food accreditation, such as Food for Life Served Here, Marine Stewardship Council and Compassion in World Farming awards.
* Restaurants and other small-scale catering outlets improve their food offering as part of national accreditation schemes such as Food for Life Served Here and the Sustainable Restaurants Association or through local schemes such as the Healthy Catering Commitment and Bristol Eating Better.

**5B) Improving connections and collaboration across the local supply chain** - this could include but is not limited to the following:

* Establish a local cross-sector sustainable food procurement group or equivalent forum to bring together procurement officers, caterers, suppliers and other decision-makers to drive, track and promote better catering and procurement policy and practice.
* Enable procurement officers and catering businesses to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.
* Enable small scale local producers and other sustainable food businesses to better access large scale procurement markets, for example through the introduction of dynamic food procurement and facilitated cooperative supply initiatives.
* Work with procurement and supply stakeholders over a larger geographic region to develop a more strategic approach, including taking advantage of opportunities for greater aggregation and integration of local producers.

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| **Key Issue 5: Transforming catering and procurement and revitalizing local and sustainable food supply chains**  |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Change policy and practice to put good food on people’s plates**
 | ***Points*** |
| Edinburgh Council’s [Sustainable Procurement Strategy](https://www.edinburgh.gov.uk/downloads/file/29865/sustainable-procurement-strategy) (revised March 2020) and [Sustainable Procurement Policy](https://orb.edinburgh.gov.uk/downloads/file/15537/sustainable-procurement-policy) (2012) aim to ensure that the Council’s spending power is used to promote economic, environmental and social outcomes that support growth, and simultaneously assist the Council in addressing the challenges that the city is facing. The Strategy and Policy both aim to ensure that the social and economic benefits from procurement are maximised and environmental impacts are minimised. Outcome 1 of the Strategy includes specifying in Council contracts fresh, seasonal, nutritious, and where possible, organic food and encouraging a more sustainable supply chain. A [full list of these requirements](https://www.edinburgh.gov.uk/suppliers-contractors/sustainable-procurement) is on the Council’s website. The Council’s catering service has been working with Food for Life to increase the amount of Scottish produce in school menus. 80% of school butchery meat is now sourced in Scotland and a pilot is being run on locally sourced vegetables. A [video](https://www.youtube.com/watch?v=is05pigeq4I) was produced in 2019 on this.The Council’s procurement service produces a [quarterly newsletter](https://www.edinburgh.gov.uk/downloads/download/14766/supplier-newsletter---issue-1) to keep suppliers updated on Council procurement activity, including any notable changes to Council strategies, policies and systems, and to raise awareness of potential business development opportunities. They also run engagement sessions for suppliers on the first Friday of each month.Edible Edinburgh’s Sustainable Food Plan is referenced in all the Council’s procurement documents when buying foods.Edinburgh is a Fairtrade City. The Council spend on fairly traded goods in 2019/20 was £67,000. All tea, coffee and sugar served at Council meetings and events is fairly traded and Council theatres, galleries and museums also sell fairly traded products. The Council has a Fair Trade policy which promotes the purchase of fairly and ethically-traded goods and services, and Council procurement activity is aligned to that, the policy being kept under review and performance reported annually to committee. The Council’s Procurement section hosted a Fair Trade event during Fairtrade Fortnight in February 2020 with 12 stalls and around 130 attendees. The University of Edinburgh has been a Fairtrade University since 2004 and serves 100% Fairtrade certified tea, hot chocolate, coffee, sugar, bananas as well as other products. **Soil Association’s Food For Life Served Here scheme:*** 21,950 [Bronze accredited meals](https://www.soilassociation.org/our-work-in-scotland/food-for-life-scotland/our-award-holders/edinburgh-city/)are served daily in 16 Early Years Centres, 87 primaries, 22 secondaries and 11 Additional Support Need Schools. (2022)
* 353 Silver meals are served daily in 1 primary and 1 secondary.
* Inch View Care Home has Silver accreditation, the first care home in Scotland to do so, providing daily meals for 60 residents. A unique partnership with Liberton High School is connecting the generations through sustainable food and promoting health and wellbeing. Food grown in the care home is used in its kitchen.
* The Council uses local suppliers including Campbells and George Andersons to provide their fresh fruit, meat, vegetables, bakery goods and milk and their fish comes from sustainable sources. They are working with the Soil Association to encourage more schools to gain Silver accreditation. [Regular social media posts](https://twitter.com/GeorgeA_12111) highlight the collaboration in veg campaigns, “eat them to defeat them” with inspiring food being served that is seasonal and sourced locally (See Section 2a).
* [Edinburgh Academy Junior School](https://ie-today.co.uk/catering-and-hospitality/edinburgh-school-achieves-silver-food-for-life-standard/) became the first independent school in Scotland to attain Silver accreditation; serving 550 meals daily to pupils from nursery to 11 years. Some vegetables are grown on site, all waste is composted, and the ingredients used meet good animal welfare standards, including organic milk from a local dairy.
* In March 2021, the University of Edinburgh was awarded its eighth bronze accreditation for its consistent effort in providing healthy and sustainable menus. Catering services over five campuses provide food for up to 35,000 students and 15,780 staff.

**The University of Edinburgh** holds a range of catering accreditations and annually updates its [Good Food Policy](https://www.ed.ac.uk/sustainability/what-we-do/good-food-policy). A [Good Food Highlights Infographic](https://www.ed.ac.uk/files/atoms/files/good_food_reporting_infographic_20-21.pdf) showcases their food achievements annually. In June 2021, the University was awarded a [Pleas Please rising star award](https://www.accom.ed.ac.uk/who-we-are/news/a-pledge-for-more-veg-sees-university-of-edinburgh-land-national-award/) in recognition of their commitment to encouraging consumption of more fresh vegetables. The University is a member of the Sustainable Restaurant Association and [has achieved a three-star rating](https://www.ed.ac.uk/sustainability/news/2021-news/catering-three-star-sustainability-rating) for demonstrating good practices around sourcing, society, and the environment. Sourcing of local produce is detailed in their [Good Procurement statement.](https://www.ed.ac.uk/catering/good-food-guide/good-food-procurement)Edinburgh’s International Conference Centre (EICC) work with their catering partners, Leith’s, to prioritise local, seasonable food with far fewer carbon miles. This includes a shift away from meat to more plant-based options. EICC became the first venue in the UK to achieve the [Green Meetings Standard certification](https://www.eicc.co.uk/news-media/eicc-becomes-the-first-venue-to-gain-the-new-green-meetings-standard-certification/).Edinburgh College’s [Apprentice Restaurant](https://www.edinburghcollege.ac.uk/facilities-and-services/restaurants-and-catering/apprentice-restaurant) and [eh15 Restaurant](https://www.edinburghcollege.ac.uk/facilities-and-services/restaurants-and-catering/eh15-restaurant), where their Professional Cookery and Hospitality students learn their craft, use high quality and fresh local produce.  |
| 1. **Improving connections and collaboration across the local supply chain**
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| The Council is a member of the Scottish Government Procurement and Climate Change Forum whose aim is to work towards the Government Commitment to mobilise the £11 billion of annual public procurement to support our climate emergency response. This includes consulting on legislation to require public bodies to set out how they will meet our climate change and circular economy obligations and identify and/or commission targeted activities or work streams which will help influence and empower buyer, supplier and key stakeholder communities. The Council has also been working closely with the Scottish Government’s Sustainability Team and Zero Waste Scotland to look at embedding the circular economy in Council practices.Work has been undertaken to illustrate how data analysis can support decision making and interventions in relation to the regional supply chain. Food and drink are a significant part of the Edinburgh and South East Scotland (ESES) City Region’s economy and this sector have been chosen as a proposed pilot project under the region’s Regional Prosperity Framework Mapping of food and drink businesses in the region is being undertaken and there is potential to show how supplies move across as well as into and out of the region and delve into what is produced and where. A focus on this work will be purchasing by the public sector and there is potential to identify opportunities to support suppliers e.g. food processes, packaging, security of materials, provision of goods as well as innovation that drives more sustainable outcomes. A [Food and Drink Innovation Hub](https://www.eastlothian.gov.uk/news/article/13586/40m_city_deal_funding_unlocked) in East Lothian is to be developed as part of the ESES. The hub will focus on food and drink related innovation within the context of health and wellbeing. It will accommodate facilities of the Scottish Centre for Food Development and Innovation, already a successful research partner to the food and drink sector, and will offer access to equipment, knowledge and skills to support product development and product launches.​ This state-of-the-art Innovation Hub will drive company growth, supporting and developing existing businesses and creating sustainable new businesses to access a global market for healthy and functional food. EE Economy Sub-Group members represent SMEs, public sector caterers and social entrepreneurs. The Group has:* Held a series of business breakfasts including themed breakfasts on Scotland Food and Drink’s Green Recovery Plan, and Scotland Excel and public procurement, provided networking opportunities and held one-to-one meetings, working with business to inspire change, build relationships and identify opportunities to work together to improve local supply chains.
* At these business breakfasts, discussed the potential and benefits to business of developing a sustainable business toolkit to provide an easily accessible suite of resources and tools to support food businesses who are at the start or are already on the journey to becoming more sustainable. The Economy sub group is now at the early stages of developing the toolkit, researching into best existing examples, and the planning of a roundtable of Edinburgh food businesses to gauge business needs and requirements from this toolkit, including how it could aid business in connecting with others, shortening supply chains and reducing waste.
* A senior member of the Council’s procurement service is a member of EE’s Economy Group, providing a public procurement perspective and helping the sub group when working with business directly and through the holding of business breakfasts to inform and advise local suppliers on capacity building and bidding for public sector and other larger contracts.

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| ***Total***  |  |

**Key Issue 6**

**Tackling the climate and nature emergency through sustainable food & farming and an end to food waste**

We believe that tackling the climate and nature emergency is the single greatest challenge of our time and will require a radical shift in our food and farming system towards agroecological production, sustainable diets and an end to food waste. By changing what we, as individuals and institutions, choose to eat, we can transform what, how and where food is produced and thus help to minimise any negative impacts on climate and biodiversity. At the same time, by tackling the tragedy of food waste, we can balance the need to feed a growing global population while remaining within planetary boundaries. At bronze, we would expect to see significant action on promoting and supporting sustainable food production and consumption, improving resource efficiency throughout the food chain and tackling food and food-related waste. At silver, we would expect to see an effective strategic and systemic response to the negative climate and nature impacts of the local food system.

**What success could look like:**

**6A) Promote sustainable food production and consumption and resource efficiency** - this could include but is not limited to the following:

* Declare a climate and nature emergency and work with public sector institutions, businesses and citizens to deliver a joint strategy to drastically reduce the climate and nature impact of your local food system, as outlined in the ‘Every Mouthful Counts’ Declaration and Guide.
* Develop and deliver a land use and management strategy that protects, enhances and makes available all Grade 1 and 2 urban and peri-urban land for both community growing and commercial sustainable agriculture.
* Provide farmers, growers and land managers with training, advice and support on how to adopt agroecological production and management techniques and food businesses with support to improve resource efficiency and sustainability across all aspects of their business.
* Deliver city-wide campaigns to promote a mainstream shift to sustainable food - including fresh, unprocessed, seasonal, local, organic, less and better meat and dairy, high animal welfare, Fairtrade, Sustainable Fish Cities and the Real Bread Campaign.

**6B) Reduce, redirect and recycle food, packaging and related waste** - this could include but is not limited to the following:

* Ensure the Food Waste Hierarchy is incorporated into and shapes an integrated city-wide food waste policy and strategy that minimises food and packaging waste, eliminates food waste from landfill and ensures surplus food and food waste are diverted to the most appropriate purposes.
* Establish a food waste collection scheme for homes and businesses that redirects food and food-related waste for composting, energy recovery (AD) or animal feed (where permitted); and promote community composting through the provision of resources and sites for communities to use.
* Raise public, business and institutional awareness of food waste and encourage them to measure and reduce it via campaigns and events such as Love Food Hate Waste, Feeding the 5000, The Pig Idea, Disco Soup, No Loaf Lost, Your Business is Food and Guardians of Grub.
* Ensure the effective collection of consumable surplus food from all stages in the supply chain, from farms to retail, and redistribute it to organisations feeding people in need while working to raise the nutritional standards of the food aid being offered.

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| **Key Issue 6: Tackling the climate and nature emergency through sustainable food and farming and an end to food waste**  |
| Please present your evidence of action and achievement for the two action areas under this key issue below. Please note that there is a strict 500 words limit for each action area. If you exceed this limit your application will not be forwarded to the panel.  |
| 1. **Promote sustainable food production and consumption and resource efficiency**
 | ***Points*** |
| [Edinburgh signed](https://democracy.edinburgh.gov.uk/documents/s35635/Item%207.10%20-%20Declaration%20on%20Food%20and%20Climate.pdf) the Glasgow Declaration in August 2020. This and other work the city is doing on climate change, biodiversity, land use planning, circular economy, food business support and training, and consumer choice aligns with the SFP Food for the Planet campaign, and translates the Glasgow Declaration commitment into action.The City of Edinburgh Council declared a climate emergency in May 2019 and set an ambitious target for Edinburgh of achieving net zero carbon emissions by 2030. A [2030 Climate Strategy: Delivering a Net Zero, Climate Ready Edinburgh](https://www.edinburgh.gov.uk/downloads/file/30353/2030-climate-strategy) [and implementation plan](https://democracy.edinburgh.gov.uk/documents/s40760/Item%207.4%20-%202030%20Climate%20Strategy%20and%20Implementation%20Plan.pdf) for the city was approved in November 2021. Actions in the Strategy on creating a sustainable food economy in Edinburgh include:1. Increasing the proportion of Edinburgh’s food and drink sourced from sustainable local and regional supplies through:
	* delivery of Edinburgh’s [Food Growing Strategy](https://www.edinburgh.gov.uk/downloads/file/29323/growing-locally-edinburgh-s-first-food-growing-strategy);
	* delivery of Edinburgh’s sustainable food directory;
	* data sharing and mapping of regional food and drink suppliers in the East of Scotland, helping identify opportunities for increasing local supplies and supply chains;
	* Reporting supply chain emissions, with an ambition of achieving net zero by 2030
2. Delivering a just transition to a net zero economy, working with [Circular Edinburgh](https://www.edinburghchamber.co.uk/circular-edinburgh/) to embed circular principles of reduce, reuse and recycle into businesses’ ways of working and ensuring public sector procurement supports a just transition to a net zero circular economy. The potential value to Edinburgh’s local economy is set out in a Zero Waste Scotland commissioned [report](https://www.edinburghchamber.co.uk/circular-edinburgh/).
3. Partnership working to build Edinburgh’s economy around good quality jobs, including in the food and hospitality sectors, which people from all backgrounds can access through education, skills and training.

Edinburgh’s new local development plan, [City Plan 2030](https://www.edinburgh.gov.uk/local-development-plan-guidance-1/city-plan-2030?documentId=12552&categoryId=20305), aims to promote net zero, climate resilient development, quality spaces, enhanced greenspace provision, and new land for food growing. It identifies approximately 3.3 hectares of new land for allotments and community growing, the creation of new parkland with potential for growing and the planting of new woodland, trees, hedging, and orchards. * Edinburgh’ ambition to be a ‘[Million Tree City’ by 2030](https://democracy.edinburgh.gov.uk/documents/s13083/Item%209.4%20-%20Million%20Tree%20Report%20-%20FINAL.pdf) includes the planting of new woodland, orchards and edible fruit trees.

Edinburgh’s first urban food production and community hub, [Lauriston Farm](https://www.lauristonfarm.scot/project), aims to grow food using organic growing methods and agroforestry systems, working with nature, to protect biodiversity and habitats, with zero waste generation and low food miles.**Campaigns*** [**Edinburgh Sustainable Fish Campaign**](https://www.edinburghfishcity.co.uk/). Launched with marine charity [Open Seas](https://www.openseas.org.uk/) to raise awareness and inform consumer choice around sustainably sourced and local seafood. A member of staff was recruited to run the campaign. Launch publicity included press releases, tweets and other social media activity. Businesses were asked to sign a [pledge](https://www.edinburghfishcity.co.uk/thepledge) on buying sustainable seafood, to protect marine environments and fish stocks and support good fishing livelihoods. An online Sustainable Fish directory listed businesses signed up to the Sustainable Fish Cities pledge, helping to inform consumer choice around sustainable fish. Four seafood businesses signed the pledge and are listed in the directory. This campaign is currently stalled as funding ran out. Alternative sources of funding are being looked at to restart this campaign.
* **Fairtrade Fortnight.** Held annually to raise awareness and promote fair trade products with events, markets and awards ceremony hosted by Edinburgh’s Lord Provost. Edinburgh has been a Fairtrade City since 2004.
* Veg Power (scale, impact and reach outlined in Key Issue 2A), Meat Free Mondays and [Veganuary](https://edible-edinburgh.org/new-year-and-a-veganuary-workplace/) campaigns encouraging healthy, seasonal choices and meat-free options.
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| 1. **Reduce, redirect and recycle food, packaging and related waste**
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| Edinburgh Council follows the Waste Hierarchy. Its [Waste and Recycling Strategy](https://www.edinburgh.gov.uk/downloads/file/23813/waste-and-recycling-strategy) promotes waste reduction and reuse and behavioural change and works with the community sector and other organisations in the city. Edinburgh has onstreet paper, cardboard, plastic, tin, glass and food waste recycling facilities, as well as household collections and household and tenement garden waste. A two year programme to amalgamate all the dry recycling into one on street bin is being rolled out across the city. In 2022, every Council school in Edinburgh will receive food waste recycling bins and the Council distributes food waste caddies in city libraries.For the financial year 2020/21:* Waste represented 9% of Edinburgh’s municipal carbon emissions.
* 10,963 tonnes of food waste, 23,143 tonnes of garden waste and 48,928 tonnes of [mixed recycling](https://www.edinburgh.gov.uk/whathappenstorecycling) (39.6%) were collected and recycled (household and Council buildings).
* The collected food waste is sorted, processed using anaerobic digestion and turned into solid and liquid fertiliser to be used on farmland and gas for electricity.
* This collected food waste generated 4,169 MWh of electricity through anaerobic digestion. 74,370 MWh of electricity were exported to the grid through the incineration of residual waste collected by the Council. Overall electricity generated from the Council’s food waste and residual waste collection would cover the annual electricity needs of more than 25,300 average UK households.

Garden waste is taken by [Caledonian Horticulture](https://caledonianhorticulture.co.uk/about-us/) and turned into compost that can be bought by the public. They offer free compost to schools and community groups across Edinburgh. The Council works with Changeworks to reduce and recycle waste in the city, providing online advice to consumers on how to make sustainable food shopping choices and [advice on composting unused fruit and vegetables](https://www.changeworks.org.uk/what-we-do/waste/waste-reduction-advice-and-behaviour-change/how-to-reduce-reuse-recycle/how-to). **Waste Campaigns**National and local campaigns actively encourage residents, businesses and others to reduce and recycle their food waste. These include:* The Scottish Government and Zero Waste Scotland’s [Food Waste Action Plan](https://www.zerowastescotland.org.uk/food-waste/reduction-action-plan) and [initiative](https://www.zerowastescotland.org.uk/reduce-food-waste) (launched 2019) to reduce Scotland’s food waste by one third by 2025. A [renewed campaign and toolkit](https://www.netzeronation.scot/resources/toolkits/food-waste-toolkit) was launched in early 2022 to encourage more action on food waste and help Scotland achieve its net zero ambitions.
* [Edinburgh Food Waste Engagement programme](https://www.changeworks.org.uk/projects/edinburgh-food-waste-engagement-project) encourages Edinburgh residents to recycle their food waste. 230 households were supported in reducing their food waste at home in 2020/21 resulting in a total of £102,080 in household food savings.
* [Love Food Hate Waste free workshops](https://www.changeworks.org.uk/projects/love-food-hate-waste-workshops) for businesses, employees and community groups, highlighting the scale and impact of food waste on the environment and budgets, and giving practical advice to help prevent food waste and save money. In 2019/20 385 people participated in these workshops. 84% said they changed their food behaviour as a result of it.
* Changeworks’ [Zero Waste Leith](https://www.changeworks.org.uk/projects/zero-waste-leith) campaign and activities including a [Good with Food campaign](https://www.changeworks.org.uk/case-studies/leiths-good-with-food-tackles-food-waste-with-eggsellent-results) to encourage people to reduce and recycle their food waste. 71% of Leith residents wanted to learn more about how to make the most of their food. In 2019/2020 1,400 food waste caddies were distributed with 94% saying they use their caddies.
* [#IntheLoop](https://www.hubbub.org.uk/recycling-on-the-go-our-edinburgh-intheloop) five month campaign aimed at improving on-the-go recycling of drinks containers. 80% said their awareness of recycling bins had increased due to the campaign and they now recycled on-the-go. 86% of material in #IntheLoop bins had recyclable drinks containers by trial end, compared to 52% at the start. 8 tonnes of material were recycled.
* A 2021 [Green Christmas campaign](https://www.edinburgh.gov.uk/greenchristmas) promoted waste reduction and recycling, including food waste and packaging.

**Surplus food redistribution*** Shrub Coop’s [Food Sharing Hub](https://www.shrubcoop.org/working-groups/food-sharing-hub/) is Scotland’s first rescued food shop, selling surplus food from supermarkets and small businesses. 1.63 tonnes of food (7.69 tonnes of carbon) is saved per month
* [Food Sharing Edinburgh](https://www.facebook.com/foodsharingedinburgh/), a volunteer-led community-based food waste reduction project, part of the Shrub Coop, saved 48.9 tonnes of food in total between December 2017 and June 2020. Much of this is redistributed from small businesses directly to charity partners.
* Fareshare run in Edinburgh by the [Cyrenians Good Food Programme](https://cyrenians.scot/social-enterprise/fareshare) and [Fresh Start](https://www.freshstartweb.org.uk/fresh-start-pantry) distribute surplus food to those in need, offering food with dignity – providing food for pantries which operate on a pop up basis at three different community venues per week. In 2020/21, Fareshare distributed almost 1,800 tonnes of surplus food to 256 community members in their network, helping to create over 4.2 million meals. This redirection from landfill is a valuable resource for frontline services, supporting the setting up of community pantries and pop up pantries which increase accessibility across the city.
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| ***Total***  |  |