

HIGHLAND GOOD FOOD PARTNERSHIP



CHARTER

This Charter outlines a vision for a nourishing food system in the Highlands, which is holistic, sustainable and connected.

VISION

A Highland food system that is a resilient, regenerative and supportive network of communities, farmers, crofters, food businesses and public bodies built on diversity, interconnectedness and fairness; to enable health and well-being for all of life.

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We are a Highland community with food at its core. We understand that food has different meanings to all of us. Our purpose is to create a food network where **everyone is welcome**. We aim to improve **education** around food which will help to improve **health, community development** and **environmental protection**.

PURPOSE

We want to see the development of **community-based growing projects**, which will **educate** people about food and diet, improving their physical and mental **health**, and make them more aware of the **environmental impacts** of the food they consume. And in turn, help to create viable **jobs** and businesses in growing and processing food in the Highlands.

HOW TO GET INVOLVED

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Join the conversation by visiting www.highlandgoodfood.scot and following Highland Good Food Partnership on social media

hello@highlandgoodfood.scot



OBJECTIVES

1

Promote inclusive *education* relating to food production and distribution in the Highlands, and address the impact of that on the *environment*.



2

Improve the *health* of the people of the Highlands, as it is affected by diet and the processes of producing and distributing food.



3

Develop strong citizenship and *community networks* through participation in the food sector in the Highlands.



4

Increase the availability of *locally produced* food for everyone in the Highlands, and encourage local producers to adopt the highest *environmental standards*.

5

Establish food system *resilience* within the Highland region.



Collaboration

- Working together, sharing resources and bringing people on a journey of making small changes, which make a big impact;
- Cross-sectoral cooperation – between producers, retailers, schools, colleges, community growing projects, hospitals and GPs.

KEY
PRINCIPLES

Resilience

- Ensuring food security in times of pandemics and climate instability;
- Diversity of producers and retail outlets;
- Essential services needed at a local level e.g. abattoirs;
- Circular economy thinking to minimise resource use and waste;
- Increased self-sufficiency for the Highlands, supported by public sector procurement.

Education

- In schools – growing and preparing food; making sure good, local food is served. As well as communicating potential career paths within the food industry;
- Training – better training for careers in agriculture and hospitality;
- For adults – open information on nutrition, environmental impact, growing, preparing and cooking.

Sustainability

- Better practices for climate change mitigation and adaptation;
- Addressing the biodiversity crisis;
- Better public sector support for these changes.

Community

- Getting more people growing for multiple health and educational benefits;
- Young people having a key role in shaping their own future;
- Celebrating local food and valuing indigenous skills;
- A smarter approach to food poverty – nutritious local food should be available to all;
- Shortening supply chains so that customers recognise and value well-produced food.

Health & well-being

- Making a good diet available to all incomes;
 - Engaging with the NHS to highlight the importance of diet;
 - Using the powerful social and cultural significance of food to build relationships and improve well-being and mental health.
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