

# Corporate Policy and Strategy Committee

10am, Tuesday, 6 November 2012

## Sustainable Edinburgh 2020 and Edinburgh Food for Life Pilot Project

Item number	7.1
Report number	
Wards	All

### Links

Coalition pledges	P27; P43; P50
Council outcomes	CO10; CO18; CO25; CO26
Single Outcome Agreement	NO2; NO3

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# Executive summary

## Sustainable Edinburgh 2020 and Edinburgh Food for Life Pilot Project

### Summary

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The purpose of this report is to seek approval to progress a project developed in partnership with NHS Lothian and Edinburgh University to pilot the Soil Association's Food for Life (FFL) Catering Mark as a standard for public sector catering in Edinburgh and to support the development of Edinburgh as a sustainable food city.

### Recommendations

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To recommend that the Corporate Policy and Strategy Committee

- approves participation and funding for the Edinburgh FFL pilot project;
- notes the range of Council services required to deliver the pilot project and to contribute to developing a sustainable food city strategy;
- approves the work of the Carbon Climate and Sustainability Team to progress the development of Edinburgh as a sustainable food city, and
- considers the opportunity for elected members to attend a conference in Copenhagen demonstrating a sustainable food city model.

### Measures of success

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The measure for the success of the Edinburgh FFL pilot project is to attain the FFL Catering Mark Gold standard for pilot locations by October 2015.

### Financial impact

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The financial implications arising from these proposals include

- for the FFL pilot project, a partnership funding contribution of £21,000 (twenty one thousand pounds) for the three consecutive years of 2012-2015 inclusive, and
- should elected members wish to attend the Copenhagen conference in November 2012, all travel costs and conference costs of £420 per delegate, etc. would need to be met from existing budgets.

## **Equalities impact**

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There are no adverse impacts arising from this report.

## **Sustainability impact**

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The recommendations in this report support implementation of the Sustainable Edinburgh 2020 framework and action plan.

## **Consultation and engagement**

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The developments outlined in this report have been informed by

- the city-wide Sustainable Edinburgh 2020 engagement exercise in 2011 involving briefings, presentations, and a surveys;
- three seminars to explore and share good practice, and
- ongoing development work with the Edinburgh FFL Partnership involving the Council NHS Lothian, Edinburgh University, Nourish Scotland, Transition Edinburgh and the Soil Association Scotland.

Further consultation and engagement details are outlined in appendix 1.

Should the recommendation to develop Edinburgh as a sustainable food city be approved, a programme of further consultation and engagement will be developed to specifically inform this and to develop partnerships for delivery.

## **Background reading / external references**

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A summary of the FFL standards is provided in appendix 2.

## Sustainable Edinburgh 2020 and Edinburgh Food for Life Pilot Project

### 1. Background

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#### Food for Life

- 1.1 The Sustainable Edinburgh 2020 action plan asserts the Council's commitment to developing a sustainable food policy and strategy including an evaluation of the Soil Association's Food for Life (FFL) Catering Mark standards (Appendix 2).
- 1.2 FFL provides an independent endorsement for caterers supplying healthy, sustainable food. Evaluations of FFL demonstrate outcomes such as a social return on investment of 3:1 on FFL menus, positive impacts on children's behaviour and educational attainment, and carbon emissions reductions.
- 1.3 An Edinburgh FFL partnership has been established involving the Council, NHS Lothian, Edinburgh University, the Soil Association Scotland, Nourish Scotland and Transition Edinburgh.

### 2. Main report

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#### Edinburgh Food for Life Pilot Project

- 2.1 The partnership has devised a three year pilot project to test the FFL standards as a sustainable approach to public sector catering. Delivery involves separate locations managed respectively by the three public sector partners including St. John's Hospital and Pollock Halls.
- 2.2 Currie High School is keen to participate in the pilot and, if approved, Buckstone Primary will also be approached as Currie supplies their catering. Clovenstone Care Home has also agreed to participate in the pilot.
- 2.3 The scope of this pilot involves a wide range of Council services in Children and Families, Health and Social Care, Edinburgh Catering and Corporate Procurement. All have been briefed and management agreement obtained on the basis that the pilot incurs no additional service costs. Further, support from Economic Development could help with the development of local supply chains.

- 2.4 The pilot will help inform the development of a sustainable food strategy with input from the above service areas using a Prince 2 approach. In turn, this will support the work of the Council and its partners in developing Edinburgh as a sustainable food city in line with the Sustainable Edinburgh 2020 framework.
- 2.5 Models of good practice for developing Edinburgh as a sustainable food city are being investigated (Appendix 1). Sustainable food cities recognise food as a key driver for positive change. Features include collaboration between the community, public and private sectors to develop a reliable, resilient and equitable system for producing and distributing healthy food in a way which enhances the environmental, social and economic wellbeing.
- 2.6 A representative from the municipality of Copenhagen recently met with several elected members and Council staff to share information on Copenhagen's ambitious targets for transforming public sector catering to an organic model. The opportunity to attend a conference in Copenhagen in November 2012 was highlighted (Appendix 1) allowing exploration of a sustainable food city model.

### **Partnership Funding**

- 2.7 The Scottish Government has approved funding for a three year Edinburgh FFL pilot project on the basis that the three public sector partners involved each contribute £21,000 over the three years of 2012-2015. This funding will contribute to employing a full time supply chain coordinator for the project who will be employed by the Soil Association Scotland to support partners.
- 2.8 Funding for the Council's contribution to the pilot is available from the Sustainable Edinburgh 2020 action plan budget approved by the Council in February 2012.

## **3. Recommendations**

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- 3.1 To recommend that the Corporate Policy and Strategy Committee
- approves participation and funding for the Edinburgh FFL pilot project;
  - notes the range of Council services required to deliver the pilot project and to contribute to developing a sustainable food city strategy;
  - approves the work of the Carbon Climate and Sustainability Team to progress the development of Edinburgh as a sustainable food city, and
  - considers the opportunity for elected members to attend a conference in Copenhagen demonstrating a sustainable food city model.

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## **Sustainable Food City Developments and Opportunities**

### **Background – Sustainable Edinburgh 2020 Consultation and Engagement**

A consultation exercise in 2011 identified food related issues as key to implementing the Council's framework for a Sustainable Edinburgh 2020 (SE2020), including:-

- food poverty - affordability, access, equality;
- wellbeing and health, in particular the issue of obesity;
- community land ownership, local decision-making, asset transfers, land-banks;
- land use – allotments, biodiversity, brown-field use for local growers, etc;
- responsible consumption, e.g. food/packaging waste, and
- economy - supporting local growers, retailers, markets and employment.

Building local economic resilience. Local food production was one of the top 4 indicators suggested for measuring a sustainable city.

A priority action to develop a sustainable food policy and strategy was therefore included in the Council's SE2020 Action Plan and work initiated with partners to:-

- develop the capacity of Edinburgh's public sector to lead by example in progressing Edinburgh as a sustainable food city (the Edinburgh FFL pilot), and
- examine a range of strategic models for developing a sustainable food city.

### **Research and Collaboration - Models of Good Practice**

In September 2011 in partnership with the Soil Association Scotland, the Carbon Climate and Sustainability Team (CCST) held a city seminar to consider the potential of a food charter for Edinburgh based on the Plymouth model. The starting point for Plymouth's Charter was the adoption of the Soil Association's FFL Catering Mark by the City Council's school catering service. Significant public engagement followed, establishing the Food Plymouth Partnership which launched the Charter and action plan *'to help healthy and sustainable food drive and support a thriving local economy'*.

In March 2012, the CCST supported the Soil Association Scotland in hosting a national seminar to network interest in sustainable food cities. Keynote speaker Professor Morgan from Cardiff University presented an international perspective, stressing that successful models integrated food policy with broader sustainability policy, such as in Malmo where they have committed to 'lead by example'. He advocated a 'Food Policy Council' model developed by cities such as Toronto.

### **The Copenhagen Experience – Organic Food Conversion of Public Meals**

In September 2012, a delegate from Copenhagen's 'House of Food' (Madhus) met with several Council staff and elected members to share details of the work that is being carried out in Copenhagen to convert public sector meals to organic food. Over 75% of food on the 'public plate' is now organic and the aim is for 90% by 2015. The new Danish government has agreed to roll out the Copenhagen model with a national target of 60% organic public meals by 2020.

Elected members have been invited to a conference at Copenhagen's Madhus from 27-28 November involving lectures, workshops, debates and visits detailing how the city is converting public sector catering by managing the 'transition in heads and pans'. It provides an opportunity to identify transferable benefits for Edinburgh. More details are available from the Carbon Climate and Sustainability Team.

### **Food for Life Standards – Summary**

The Soil Association's FFL standards aim to transform food culture by supporting the production and enjoyment of good food that is healthy, sustainable and accessible to all. Key to achieving this aim is the FFL Catering Mark, a UK-wide certification scheme recognising a caterer's commitment to serving good, healthy and sustainable food whether in public institutions or restaurants. Over 100 million Catering Mark meals are served in schools, hospitals, universities and restaurants every year in the UK.

There are three levels of Catering Mark standards – bronze, silver and gold. Bronze is a fixed set of 12 standards providing a guarantee that all accredited menus offer meals which are freshly prepared, seasonal, free from trans-fats and controversial additives. The silver and gold Catering Mark Standards are based on a points system, which rewards every penny spent on ethical, environmentally friendly and local ingredients and recognises steps to offer healthier menus. The points system offers flexibility in recognising food providers' different strengths and priorities. Some gold Catering Mark holders will serve almost exclusively organic menus, others will prioritise local sourcing or healthy eating. All will show strong commitment to serving high levels of healthy, local, free range and organic food.

#### **Bronze Standard**

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat is from farms which satisfy UK welfare standards
- Eggs are from cage-free hens
- Menus are seasonal
- Training is provided for all catering staff
- No GM ingredients are used
- Free drinking water is prominently available.
- No fish are served from the Marine Conservation Society (MCS) 'fish to avoid' list.
- Information is on display about food provenance.
- All suppliers have been verified to ensure they apply appropriate food safety standards.
- Caterers in schools, early years and residential care settings can demonstrate their compliance with national standards or guidelines on nutrition.

#### **Silver and Gold Standards**

To achieve silver, you need at least 150 points, including a minimum of:

- 40 for sourcing ethical and environmentally friendly food
- 20 for championing local food producers
- 20 for making healthy eating easier
- 70 points from any of these categories

To achieve gold, you need at least 300 points, including a minimum of:

- 100 for sourcing ethical and environmentally friendly food
- 50 for championing local food producers
- 50 for making healthy eating easier
- 100 points from any of these categories

Further details can be found online at <http://www.soilassociation.org/>