

SFP Bronze and Silver Awards Application Form 2023

This form is for completing an SFP Bronze or Silver Award application. **If you are considering applying for a Gold Award, please contact the SFP team at sfpawards@soilassociation.org to discuss the process.**



Before starting your application, please fully read this form as well as the following documents:

- SFP Awards: Guidance for applicants: [SFP Awards - Guidance for applicants.docx](#)
- SFP Awards: Activity and Impact: [SFP Awards - Activity and Impact.docx](#)

SECTION 1: Information about your partnership and your place

Please complete the following (*= compulsory):

Name of your partnership*:
Dumfries and Galloway Sustainable Food Partnership
Name and contact details of person/people leading on this application*:
Abi Mordin, with support from Eva Milroy (D&G College, Chair of D&G SFP), Marie McNulty (GSA Biosphere) and Julie Currie (D&G NHS) – All Core Group
Geographic region which this award will represent*:
Dumfries and Galloway
Award you are applying for*:

Silver

Please provide us with background information about your place*: Advisory word limit: 400 words

This is to help the panel understand the context in which you are working. *You may include (but not limited to): Population and demographic information, location/geography & economic and social challenges.*

ANSWER:

- 2700 sq miles, making D&G the second largest local authority in Scotland.
- Population of around 150,000.
- Mostly designated remote rural with scattered villages and towns. Main population density around Dumfries, Lockerbie, Annan and Stranraer - all
- The largest town in the region is Dumfries with a population of 31,600.
- The two other main towns are Stranraer (10,800 pop.) and Annan (8,300 pop.).
- All other settlements have populations of 4,500 or less.
- Agriculture accounts for 70% of the area with woodland covering another 25%.
- Approximately 750,000 vehicles move through the area as a result of the ferry crossing to NI.
- The local economy is primarily based on agriculture and forestry with a range of light industries and tourism making significant contributions.
- Similar to other rural areas, Dumfries and Galloway has an ageing population with the 45-64 age group making up around 45,000, and 16-24 age group around 12,000.
- Income deprivation and poor social/economic indicators (SIMD) are spread across D&G, around the more urban areas but also in rural pockets.

How have you considered equity, diversity and inclusion in the structure and work of your partnership*? Advisory word limit: 300 words

ANSWER:

We have reached out to a broad range of potential partners and stakeholders to ensure that all voices are heard. In addition to those who have come on board as partners, our outreach and engagement has included connecting with:

Dumfries and Galloway Multicultural Association
D&G Youth
D&G LGBT Association

The Partnership is guided by a number of policies and statements including diversity and inclusion that underpin Partnership work.

SECTION 2: Local food activity and impact

Please read **SFP Awards: Guidance for applicants:** [SFP Awards - Guidance for applicants.docx](#) before completing this section.

Please describe the activity and impact of local food work delivered in your place within the last three years against the relevant key issues (1-6) and action areas (A and B) below.

We advise that you keep answers to within 600 words for each action area (i.e. for each A and B under the key issues). Whilst you won't be penalised for going over this limit, this will help the panel focus on your main achievements. For sections C, 250 words is the mandatory limit.

For Bronze and Silver awards, there are mandatory actions for some key issues. These are laid out in *SFP Awards - Activity and Impact:* [SFP Awards - Activity and Impact.docx](#). This document also provides a broad benchmark for each award, rationale for SFP's inclusion of each key issue, and example actions for each action area.

Key Issue 1: Taking a strategic and collaborative approach to good food governance and action

Action area A: Establish a broad, representative, and dynamic local food partnership

Formed in 2020 during lockdown through a series of mainly online meetings. Commitment demonstrated during this time laid groundwork for robust partnership.

Bi-monthly meetings led to working groups as needed (Food Education, Food Economy) and quarterly meetings for the whole partnership. These are now being held in person with hybrid options.

Constant engagement to identify gaps in membership and find the right people/organisations to be involved. This continues to evolve.

Broad range of members who have a mandate to speak on behalf of a sector/group:

- D&G Council, represented by - Economy and Resources; Education Services; Communities; Procurement & School Food
- D&G Health and Social Care Partnership - Public Health Improvement, Health and Wellbeing
- D&G Emergency Food Providers Network (supported by Public Health Improvement Team)
- D&G College (currently Chairs the Partnership)
- Galloway and Southern Ayrshire UNESCO Biosphere
- National Farmers Union Scotland
- South of Scotland Enterprise
- D&G Regional Food Group (AKA Eat SW Scotland)

- Propagate (provides Coordination and Secretarial)
- D&G Community Food Network
- Third Sector D&G

Action area B: Develop, deliver, and monitor a food strategy/action plan

Bi-monthly meetings started in 2020 and led to initial 6 month action plan. The meetings continued online and in person when possible. In 2021 we held 4 Local Food Gatherings across the region (in person), attendees from across the food system spectrum of organisations and diverse voices. This informed the next 1 year Action Plan.

Local Food Gatherings in 2022 and a range of other outreach and engagement activities have informed the new 3 year Action Plan, which has been recently signed off by the full Partnership.

This 3 year Action Plan which will lead into Good Food Nation Regional Food Plan, a duty under the Good Food Nation Act which D&G is preparing for now.

We now have commitment by the Council at the recent Finance, Procurement and Transformation Committee to ringfence £145K towards developing a Regional Food Plan in line with Good Food Nation Act.

NHS D&G also now gathering pace and making plans to respond to the upcoming requirements of the Good Food Nation Act. They are forming a Strategy Steering Group with support from the D&G SFP Coordinator.

[See here for evidence to support Good Food Governance](#)

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

Other pre-existing Partnerships now feed/link into the SFP, eg Learning for Sustainability Partnership, Poverty and Inequalities Partnership, Emergency Food Providers Network, Regional Food Group (food economy focus). We make sure we are bringing coherence across the food system and not duplicating efforts.

Key Issue 2: Building public awareness, active food citizenship and a local good food movement

Action area A: Inspire and engage the public about good food

Early on – established the Good Food News – a monthly e-newsletter with a roundup of all the Good Food activity across the region. This now reaches over 350 people and is sent out on the last Friday of each month. When people sign up they are asked to agree to the

Partnership's aims and objectives, and an offered an opportunity to say: "what do you think needs to change in D&G's food system?"

We have an established website with frequent traffic and up to date info about the Partnership, including events, recordings and videos etc...

Our website also carries the Good Food Stories which profile great work happening across the region. These are added to monthly and promoted via socials and newsletter. Many examples are shared in the evidence folder.

There are a large range of established and now new Food Festivals across the region – for example Glenkens Food Month (September 2019, 2020, 2021, 2022 and now 2023), and the newer Dumfries International Streetfood Festival organised by Massive Outpouring of Love (MOOL) – who have led the way on integrating new arrivals in the region from other countries (Syria, Ukraine etc...). Also Stranraer Oyster Festival, Langholm Chilli Festival, Kirkcudbright Food Festival, South Machars Food Festival and more.

DGSFP held the 4 Local Food Gatherings in 2021 and 2022 respectively (see above). 30 people attended each Gathering. Reports from each year available. 2023 Gatherings are currently being planned (October/November)

Food Education Working Group established to map the extent of food ed happening across the region in all settings, identify gaps and initiate projects to fill those gaps. This has now been subsumed into the **Learning for Sustainability Partnership** (*see Governance Folder for Lfs 2022-23 report*).

In response to gaps identified in above mapping, members of the Partnership developed a Food Footprints workshop for delivering as part of Carbon Literacy delivered by Galloway and Southern Ayrshire Biosphere, workshops and other programmes.

D&G Good Food social media accounts (twitter and fb) with ever increasing followers - these are the official pages for the Food Partnership.

D&G Local Food Network fb group, very well used by members and affiliated to the Partnership but for anyone to use. Admin'd by the Coordinator and volunteers.

Action Area B: Foster food citizenship and a local good food movement

Started mapping Community Food projects in 2020 and now have established a Community Food Network with over 100 members. The network is supported by 2 very part time Network Coordinators (8 hours a week each) covering East and West respectively. This project is hosted by Propagate, part funded by D&G NHS and part funded by Scottish Government Diet and Obesity Team.

Members include community gardening projects, allotments, community fridges and pop

up cafes, food sharing projects and food justice projects. A range of example case studies can be found in the evidence folders (Good Food Stories)

The Community Food Network Email google group encourages communication between projects and organisations. There is also a D&G Community Food Network fb page and fb group.

Regular meetups and visits are being held to projects for peer knowledge sharing and ideas brainstorms. These are organised by the Community Food Network Coordinators and hosted on projects.

D&G has a wide range of super active local groups include Machars and Cree Valley Climate Action Network who have a Community Croft, Community Cafe, Community Fridge, foraging and fermenting clubs, Abundance Project, apple days, and more...

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

[Click here for evidence for Good Food Movement](#)

Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food

Action area A: Tackle food poverty

D&G Poverty and Inequalities Partnership involves a wide range of stakeholders including people with lived experience of poverty and community groups. SubGroup 1 is specifically around tackling food inequalities.

D&G Citizens Advice Service provide a comprehensive welfare advisory service and support people to access emergency cash funds, provided by the local authority (Scottish Welfare Fund). To deliver this they partner with community organisations across the region, including some emergency food providers. They also provide a service for HSCP workers who are worried about money.

Various agencies are currently working together on a joint funding application to the Scottish Government for the new Cash First Fund, which will increase debt and money advice support, increase emergency cash provision and pilot a Voucher Scheme for fresh fruit and vegetables.

Dumfries and Galloway Council Currently provide School Meals to Primary 1-5 pupils under Scottish governments commitment to universal free school meals. This will be rolled out to Primary 6 and 7 at a later date. No confirmation of roll out date.

As well as Universal provision in primary schools Dumfries and Galloway Council also provided free school meals to those who are eligible dependant on family income. This applies currently to anyone eligible in Primary 6 and 7 as well as secondary school pupils in S1-6.

A huge range of community organisations have responded to food poverty and the cost of living crisis. These include Community Pantry models such as Summerhill in Dumfries and Stepping Stones in Castle Douglas, pay as you feel cafe's like Kate's Kitchen in Annan, Lochside YM Cafe in Dumfries or the Fed Up cafe in Stranraer. There are also still a number of foodbanks or organisations distributing food parcels, usually fareshare produce – although these models are being encouraged to adopt more dignified approaches to emergency food provision. In 2022 the Community Food Network organised a webinar for organisations to learn more about the Dignity work led by Nourish.
(for link see Good Food Movement)

The Food Providers Network was convened by the Health and Social Care Partnership during lockdown. Community Development Officers based in Public Health support these groups, and most have their Fareshare subscription paid for by the Council.

A Working Group during COVID pandemic tracked the numbers of people accessing emergency food.

In 2022, the Community Food Network took part in Our Right to Food with Nourish Scotland, which explored the availability and affordability of various commonly bought family food items.

Action Area B: Promote healthy eating

Public Health 'Home Teams' take a locality place based approach and do a power of work on the ground through their Community Development Officers to support healthier eating initiatives.

There is a specific team in D&G based within the Health and Social Care Partnership committed to Nutrition and Dietetics.

An additional team has a specific focus on Child Healthy Weight. They run and maintain the 'Grow Well in D&G' app which provides information on food and physical activity for expectant parents and families with children under five. They are currently working on this being extended to beyond families with children under 5.

These teams are part of a wider 'Whole Systems Approach Working Group' which is taking a holistic view to healthy weight and healthy eating.

There are of course a myriad of healthy eating community led projects, often organised and facilitated by many of the groups mentioned in the Community Food Network section

above. Some of these include

Doughlicious – a Sourdough Bread Club in Dumfries

Stranraer Fed Up Cafe - affordable healthy food for all

Bread Therapy - bread and mindfulness

YM Cafe - Pay it Forward and Pay as you Feel cafe in Dumfries

South Machars Popup Community Cafe

HMP Dumfries has extensive gardens that are tended by offenders. They grow approximately £5000 worth of vegetables each year which are used in the prison kitchens.

There are 2 CookSchools in Dumfries and Galloway – The Station House Cookschool in Kirkcudbright and Penninghame nr Newton Stewart. The Station House Cookschool particularly works with schools and young people locally to inspire healthier eating and develop kitchen skills.

Dumfries and Galloway College has an extremely well established and respected Culinary Department. Every year students have access to a wide range of courses that help develop confidence in the kitchen and healthier eating.

Dumfries and Galloway Councils School Meals Service promotes healthy eating by complying with Healthy Eating in School 2020 in primary and secondary schools. This legislation ensures all food and drink provided in schools meet specific nutritional profiles. Meals are also nutritional analysed to ensure meals provided meet nutritional recommendations for the growth, development and health of children and young people. In nursery settings the council follows recommendations as set in Setting the Table guidelines.

Similarly, legislation is complied with offering food and drinks which is nutritionally balanced for children and young people. All schools in Dumfries and Galloway should follow policy to ensure they are health promoting. This demonstrates incorporating food, drink and nutrition into curriculum for excellence and external additional curriculum activities.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

[Click here for evidence for Healthy Food for All](#)

Key Issue 4: Creating a vibrant, prosperous, and diverse sustainable food economy

Action area A: Put good food enterprise at the heart of local economic development

Well established Regional Food Group – Eat SW Scotland - supporting independent food businesses across the region through knowledge sharing, training etc...

Training has included the JumpStart programme which consisted of two half days in person training as well as one to one support. 12 businesses signed up to the course. Topics included:

- food Safety Standards such as HACCP and SALSA
- packaging and labelling
- brand, unique selling points, product positioning and customer personas
- sales channels and pricing
- digital presence such as websites and social media
- business model canvas
- scaling production
- trialling your product and gathering customer feedback
- environmental Health requirements

Regional Food Group also has a well subscribed newsletter and social media pages.

Growing number of food businesses placing sustainability at the heart of the enterprise, and trying to incorporate more sustainability strategies. Eg:

Earth's Crust Bakery

Mr Pook's

Oakhill Cafe Deli

Auchencairn Village Store

Feast (Kirkcudbright)

Home (Dumfries)

Ethical Dairy

Rowan Glen

Roan's Dairy

Torr Organic Dairy

The last D&G Food and Drink Strategy expired this year, and had a specific focus on supporting the retail and hospitality sector in the region. This will be replaced by the Regional Good Food Nation Plan (see above) which will take a holistic approach to food strategy but will incorporate Good Food Economy.

Galloway and Southern Ayrshire Biosphere have a dedicated Sustainable Business Support team, who actively engage with food businesses across the region to help them embed more sustainable practices. We have 63 Proud Supporter Food and Drink and Businesses consisting of cafés, restaurants, farming, food production and shops signed up to the 6 sustainable principles of the Biosphere Charter. 10 Food and Drink Businesses have received the Biosphere Certification Mark accreditation. Which is achieved through an assessment process which aligns with the UN's Sustainable Development Goals.

Businesses that are either producing or using within their supply chain food and drink that is created in a manner demonstrating conservation and sustainable development benefits to the Galloway and Southern Ayrshire Biosphere and/or wider environment.

GSA Biosphere is actively promoting Sustainable Tourism in Dumfries and Galloway, encouraging connections and collaborations between local food suppliers and activity/experience providers.

New supply chain established focusing on local, climate and nature friendly food.

Glenkens Food Hub is run by Propagate and involves producers, customers and volunteers in running the Hub. It is in its 2nd year and working towards becoming more financially stable.

There is a thriving network of community led Producer Markets across the region. Some operate on a seasonal basis. The D&G Community Markets Association is a self organised group combining committee members of these markets who support each other to address shared issues and enable shared promotion. The group is supported by South of Scotland Enterprise.

South of Scotland Enterprise provide a wide range of support to businesses across the region. They undertake Business Surveys twice a year - the May 2023 report had a specific focus on net zero and responding to climate change. The report demonstrates that food and drink businesses in the region are more likely (then other businesses) to be already measuring and making steps to reduce their carbon emissions and other environmental impacts, and are more likely to be aware of the legislation around climate change that impacts on their business.

SOSE have also compiled several case studies detailing ways they have supported sustainable food businesses - link provided.

D&G Sustainable Food Partnership has an occasional Good Food Economy Working Group, which inputs into shared activities across our food economy partners. In 2021 we organised 2 Chef's Sessions webinars looking at local sourcing and circular economy (What's on the Plate?) and Sustainable Seafood.

One abattoir services the region – Lockerbie – and this supports small private kills for local supply chains. Producers have also formed an Abattoir and Infrastructure Working Group to share knowledge and address skills and services gaps.

Digital Dairy Chain providing funding and research support to projects of various innovative projects across the dairy supply chain – targeted specifically at South West Scotland and Cumbria.

Support for farmers through RegenFarm Network – more info below (food for the planet)

Action Area B: Promote healthy, sustainable, and independent food businesses to

consumers

D&G Food and Drink website provides a database and map for food retailers, hospitality and producers across the region.

Galloway and Southern Ayrshire Biosphere have created the Sustainable Events Charter awarded to local events, taking into consideration event organisers that are thinking locally when supplying food and drink. We platform our sustainable food and drink businesses through our own 'Explore the Biosphere' pages on our website and those that have received certification mark are given a national platform through the UNESCO Trail for Scotland.

Galloway and Southern Ayrshire Biosphere were approached by UNESCO (United Nations Education Science and Culture) to put forward sustainable recipes for the International day of Biological Diversity on 22nd May 2019 that embraced "Our Biodiversity, Our Food, Our Health".

Galloway and Southern Ayrshire Biosphere called on the local College and Level 4 Professional Cookery Class students where they set about the challenge to create a 3 course menu made from local ingredients from local producers. A fantastic menu was created featuring local lamb and venison. Their winning recipe Navarin of Lamb Printaniere was one of those selected from hundreds of submissions from across the world to appear in the UNESCO recipe book '[Flavours of Biosphere Reserves](#)'

Glenkens Food Hub currently involves and supports 24 D&G producers to sell their produce online through a shared portal. Also facilitates shared promotion of produce via social media and newsletter. There have been 228 separate customer orders, with the weekly average being 60. The emailed newsletter reaches 265.

Larder of the Lowlands Scotland Food and Drink event at Easterbrook Hall, Dumfries April 2023 showcased over 50 producers to over 100 trade visitors in a big Meet the Supplier event.

Developing Young Workforce – engages food and drink businesses to inspire young people to take up careers in the food and drink sector. Emphasis on STEM and organiser of large event in May 2023 Bang Goes DG which included representation from 10 food and drink organisations, including Food Standard Scotland, SRUC, Propagate, Browns Brothers Butchers and Intelligent Growth Solutions (vertical farming).

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

[Click here for evidence for Food Economy](#)

Key Issue 5: Transforming catering and procurement and revitalising local and sustainable food supply chains

Action area A: Change policy and practice to put good food on people's plates

Dumfries and Galloway Councils Food Provision Procurement Strategy consider the optimal approach to deliver the Council's requirement for the supply and delivery of food products to the Council's central stores for a one drop function to primary and secondary schools. Dumfries and Galloway Council is the only Local Authority in Scotland which has a central store. The central stores hub allows small and medium businesses to supply goods without the requirement for distribution across Dumfries and Galloway. This is critical in supporting small food producers and manufacturers. It is important to us to source locally and nationally to support a sustainable food system in line with all relevant legislation. As far as possible, we aim to keep local money local, so we invest and work with our suppliers as food partners. This relationship has proven to be essential regarding the Nutrition Bill and the reformulation of key food products, including dairy, bakery and drinks.

Embedded into the Food Provision Procurement Strategy and the councils school meals service is "Naturally D&G". Naturally D&G is a strategy which is about more than just food it's about everything we do, from procuring our food sustainably, to contributing positively to addressing climate emergency, to providing nutritious food to our customers; in implementing legislation that contributes to a healthier lifestyle; taking our staff and communities on our journey. We are moving towards Naturally D&G being a holistic approach that has uniqueness to Dumfries and Galloway. Our Naturally D&G food strategy has allowed us to continue to grow and develop relationships with suppliers. When procuring food at Dumfries and Galloway Council we look at how we can support local starting in Dumfries and Galloway and branching out to close by regions geographical to D&G, Scotland and Europe when necessary.

Dumfries and Galloway Council have published a Sustainable Procurement Strategy and a Greener Events Toolkit to support the sustainability of external events (including catering) as part of their support to events across the region.

HMP Dumfries involves prisoners in growing over £5K worth of vegetables each year. Also keeps bees, orchards etc... and plans to grow more.

Support has been available through the Supplier Development Programme for local businesses to write tenders for procurement processes.

Action Area B: Improving connections and collaboration across the local supply chain

Larder of the Lowlands event involved over 50 producers and reach over 100 potential

buyers (see above)

From the school meals service central stores buying hub spend, approximately 30% of annual spend is attributed to local food providers which provide goods for our school meals service. Naturally D&G is committed to continuing to improve and develop relationships with our suppliers. This can be seen through partnership working to reformulate products to suit change in Nutrition Bill Legislation (Healthy Eating in School). Working in conjunction with our suppliers ensuring we could still support local whilst meeting Scottish government legislation and nutritional profiles of food. Our central store has a vital role in the communication and collaboration with local suppliers providing a one drop and collection system to central stores allows partnership working with SMEs who would not have the capacity to drop to all school locations due to vast span of the region and remote landscape in areas.

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

[For evidence click here](#)

Key Issue 6: Tackling the climate and nature emergency through sustainable food & farming and an end to food waste

Action area A: Promote sustainable food production and consumption and resource efficiency

The use of Central Stores for the school meals services shows promotion of sustainable food production. As it is a central hub this reduces food miles by preventing suppliers having to make drops to 76 schools. Within Naturally D&G and the school meal service we have showed commitment to sustainable food production by linking into Dumfries and Galloway Councils Council Plan / Principle by addressing the climate emergency. A commitment has been made that all primary food services are plastic free.

We continue to progress and develop on this by communicating with suppliers with an aim to make more sustainable changes to our products. Whether this be larger pack sizes to decant as opposed to single use plastic portions as well as introduction of compostable packaging in secondary schools or reduction in packaging in secondary schools.

The Regenerative Farming Network South West Scotland is a farmer led knowledge exchange initiative. Subscribers to the network receive a weekly email full of links to events, podcasts, video, reading and more, aimed at increasing understanding of regenerative practices. There is an accessible resource library, regular Farm Walk programme organised and Soil Health Group - for farmers who want to dig a bit deeper in a smaller group. The RegenFarm Network started in 2021 initially as a project in the run up to COP26.

The Soil Health Group has hosted webinars and video calls with a range of experts including Niels Corfield soil health expert (available on Propagate's Youtube), Sally Ann

Spence dung beetle expert (she asked this not to be recorded) and the Global Farm Metric Team (link available)

Propagate organises the Network on behalf of farmer members (Propagate also runs a Market Garden). Along with Landworkers' Alliance, Pasture for Life, Nature Friendly Farming Network, Soil Association and Nourish, the RegenFarm Network is part of a Scotland wide Knowledge Transfer Innovation Fund programme (Scottish Gov funded) - Agroecology: Strengthening Livelihoods. This has enabled connections and access to policy makers and decision makers re the new Agriculture Reform Programme (Scottish Agricultural Bill).

Finally, the RegenFarm Network has been promoted and showcased at events such as Oxford Real Farming Conference, GO Falkland (Scotland's Groundswell), and the Sustainable Food Places Gathering.

Along with Galloway and Southern Ayrshire Biosphere and Nourish, DGSFP ran several workshops across the region to engage farmers and citizens on the Agricultural Bill consultation in November 2022.

Farm Advisory Service Connect groups - FAS Connect aims to blend technical information with networking and learning from each other. Working closely with a dedicated group facilitator these small groups are able to tailor content more effectively than larger group meetings.

Expanding on successful pilots of a small group learning approach, FAS Connect has already established 40 discussion groups across the country covering a range of topics. Groups consist of around fifteen farmers or crofters and are formed with the aim of bringing together like-minded people. Each group has three meetings per year on topics decided by the group members.

There are 5 FAS Connect groups across D&G.

Galloway and Southern Ayrshire Biosphere Land Use team are part of the bigger GSA Biosphere organisation and are working on a one-to-one basis to help farmers and land managers look closer at biodiversity. They are working on a new project Borderland Natural Capital Initiative which will look specifically at grassland management and woodland expansion on farms.

National Farmers Union Scotland are a member of the Sustainable Food Partnership and a supporter of our work. They have a regional Manager and local committees. We are working with them and the Biosphere on a Farming with Nature conference to be held early next year.

D&G Council declared a climate emergency and have a plan with very ambitious targets. Dedicated Council Officer working on this.

D&G Council commissioned independent community consultants to lead on a Citizens Panel for Climate Change - report available.

Lots of local action groups and the development of a Community Climate Action Network, for example MACCAN (mentioned above) Nith Life, Loch Ken Trust (both have aims to work with farmers and landowners) and others

Action Area B: Reduce, redirect, and recycle food, packaging, and related waste

The Council's Carbon Management Plan includes a commitment and aims to reduce and deal with food waste.

Doorstep and Neighbourhood Food Waste Collection is happening in concentrated urban populations of Dumfries, Stranraer, Gretna, Dalbeattie, Lockerbie and Annan. The cost of collection from outlying rural areas has been deemed too high.

However, the Council actively encourage home composting as an alternative.

D&G Sustainable Food Partnership led the way on a joined up approach with the Food Partnerships in Scotland, to align key messages and output during Food Waste Action Week.

Many community food projects promote composting in their community gardens including Incredible Edible Stranraer, Sow it Grow it Love it Eat it (Glentroll), Lochmaben Community Growers and many more.

Several Food Businesses across the region have made zero waste packaging and refills available to customers, including

Loch Arthur Farm Shop

Flourish Dumfries

Lean Bean Thornhill

Sunrise in Castle Douglas

Earth's Crust Castle Douglas

Fig and Olive Stranraer

C: Other information: Other activities and context (Please see Section 2 above for guidance) (Mandatory word limit: 250).

FOR PANEL USE ONLY

Comments from the panel on your application:

Outcome of application:
Recommendations for onward progress: