

# 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](mailto: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 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 many 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:**

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

**Silver illustration:**

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

*The word count for each key issue and each action area in the application form is limited. In allocating points, the panel will be assessing 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 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:** Granite City Good Food

**Name of person leading application:** Martin Carle

**Contact telephone:** 01224 596156

**Contact email:** MCarle@cfine.org

**Award being applied for:** Silver

### **A note on terminology-**

*Where possible, the use of shorthand has been avoided throughout the application to ensure clarity. Where this is not possible, the following abbreviations apply:*

**ACC-** Aberdeen City Council

**ACHSCP-** Aberdeen City Health and Social Care Partnership

**CFINE-** Community Food Initiatives North East

**GCGF-** Granite City Good Food

**LOIP-** Local Outcome Improvement Plan

**NESCAN-** North East Scotland Climate Action Network

**SFP-** Sustainable Food Places

## Introduction- Aberdeen- The Silver City with the Golden Aims.

Aberdeen City, the Granite City, is the 8<sup>th</sup> largest local authority area in Scotland, and a dynamic coastal city with a population of c.230,000 people. Long known as the “Oil Capital of Europe”, the city has become undeniably associated with the wealth of the oil industry. This has cultivated, and reaffirms, a perception of affluence where the predominant risk around insecurity is that it is left unsupported in pockets. Historically, the support available has not been conducive to eradicating insecurity, though it is worth emphasizing that in recent history this tide has been turning. 13 of 37 neighbourhoods in Aberdeen City are categorised, by the Scottish Index of Multiple Deprivation, as “deprived”, and the reality is often one of families struggling with food access and health, 6.5% of City Voice respondents reported that “there was a time in the past year where they were worried, they would not have enough to eat”, and Aberdeen’s ‘Citizen Simulator’ identified tackling poverty as a top priority for the city. Further, the COVID-19 pandemic, Brexit, and several added factors have highlighted the fragility of food access, challenged the resilience of business, and radically changed the landscape from which food systems organisations and/or businesses need to operate.

If the city were to be judged by its ‘Oil Capital’ reputation alone, then, food insecurity risks being “brushed under the carpet,” undermining the provision of proper solutions. However, Aberdeen also holds a reputation for innovation and leading the way. Aberdeen was home to the Northern Cooperative, established in 1861, an independent cooperative company until 1993. In similarly pioneering spirit, there are ambitious goals set to ensure Aberdeen is in the process of becoming a city where everyone prospers and is committed to becoming a Sustainable Food City Gold Award holder by 2025, a recognition of the work being done to create positive solutions for very real problems.

Since 2017, Aberdeen City has embraced the Sustainable Food Places ethos and benefitted from it, too. Aberdeen City is proactive, energetic, and has seized the opportunity of sustainable food systems change to alleviate some of the biggest problems we face, locally. This is especially visible in our energetic and solutions-focused approach towards leading on creating sustainable change around some of Aberdeen’s most serious social, cultural, and economic problems. It was this approach which led us to becoming the first food partnership in Scotland to achieve Bronze, in 2018. Achieving Bronze energized partners of the positive change possible, and we have committed in full to continually implementing the Sustainable Food Places framework as the foremost way of “thinking sustainable” and achieving SFP Silver.

Finally, we feel proud to have shared our expertise and experience of the framework within the Scottish Sustainable Food Places network which, from 5 partnerships in 2020, has grown rapidly and we recognize our partnership’s evolving role in collaborating and participating in change as part of a wider geography. We have been enthusiastically involved in the development of national work, sitting as an integral part of the Scottish SFP Partnership network, and ensuring vital feed-in to national policy - the Good Food Nation Bill, the Local Food for Everyone framework, and the Right to Food initiatives. At the height of the pandemic, and alongside Glasgow Food Policy Partnership and Edible Edinburgh, we also ensured the Scottish Government were aware of the power of food partnership and encouraged them to recognize this. With the network flourishing across Scotland, with Aberdeen City having supported other partnerships, and with several our Scottish neighbours (not least our geographic neighbours in Aberdeenshire) having committed to joining the journey - we would say this is a job being well-done.

We believe Aberdeen City is a leader in sustainable food systems change. For Aberdeen City, achieving Silver will allow us the opportunity to take the next step, to continue in our pioneering approach, and to embrace the “Go for Gold” spirit.

## 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 remit 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.

<b>Key Issue 1: Taking a strategic and collaborative approach to good food governance and action</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Establish a broad, representative, and dynamic local food partnership</b>	<b>Points</b>
<p><b>Cross-Sector Partnership and Terms of Reference.</b></p> <p>Granite City Good Food, established in 2017, is chaired by Councillor Lesley Dunbar. GCGF's Steering Group coordinates local sustainable food strategy and projects in the city (9 partners) - Aberdeen City Council, the Commercial and Procurement Shared Service, Aberdeen City Health, and Social Care Partnership, CFINE, NHS Grampian Public Health Directorate, Tillydrone Community Flat, The Allotments Market Stall, Robert Gordon University, with input from Opportunity North East.</p> <p>The group meets 6 times annually, has a <a href="#">Memorandum of Understanding</a>, has strong links with the Private Sector and links into <a href="#">Community Planning Aberdeen's</a> Outcome Improvement Groups.</p> <p><b>Key institutional Support and Funding</b></p> <p>Commitment to sustainable food systems is highly integrated in local/regional policy:</p> <p>The <a href="#">Local Outcome Improvement Plan</a> (2016-2026) widely recognises the initiative of sustainable food places, though key outcomes:</p> <ol style="list-style-type: none"> <li>1- No one will suffer due to poverty.</li> <li>3- 500 Aberdeen City residents up/reskilled to enable them to move into, within, and between economic opportunities.</li> <li>11- Healthy life expectancy is five years longer.</li> <li>13- Addressing climate change by reducing Aberdeen's carbon emissions by at least 61%, and adapting to the impacts of our climate change</li> <li>15- Addressing the nature crisis by protecting/ managing/ 26% of Aberdeen's land for nature.</li> </ol> <p><a href="#">LOIP Project Charters</a> implement these key drivers, many of which act complementing GCGF's action plan.</p> <p>Additional key strategy which directly supports GCGF includes:</p> <ul style="list-style-type: none"> <li>• NHS Grampian's "<a href="#">A Healthier and More Active Future in the North East of Scotland</a>": "This strategy... will contribute to Aberdeen retaining its status as a Sustainable Food City."</li> <li>• <a href="#">Aberdeen Adapts</a> (41 groups involved in the process of writing.): "Aberdeen Adapts supports Granite City Good Food and opportunities to increase local food growing and sharing."</li> <li>• Aberdeen City Council's <a href="#">Community Learning and Development Strategy</a>: "[Food Growing Strategy Implementation Group will be used to] <i>support community management/ownership of green spaces and the development of food growing spaces and projects</i>"</li> </ul> <p>GCGF partners (have) also support(ed) development of:</p> <ul style="list-style-type: none"> <li>○ <a href="#">Socio-Economic Rescue Plan</a></li> </ul>	Do not fill



- Locality Plans ([North](#), [Central](#), and [South](#))
- [Regional Economic Strategy](#),
- [Aberdeen City/Region Deal](#)
- [Aberdeen City Centre Masterplan](#),
- [Aberdeen City Council Climate Change Plan](#)
- [North East Scotland Food and Drink Strategy](#)
- ACC [Child Poverty Action Report](#)

[Aberdeen City Council are committed to GCGF](#), providing core partnership funding, £37,500pa. At [ACC's 2022/23 Budget meeting](#), Aberdeen City Council “note[d]... support for both the Sustainable Food Places Partnership in Aberdeen City (SFPPA) and the Glasgow Declaration on Food and Climate Change and agree... to ensure our commitment to the Glasgow Declaration on Food and Climate Change is delivered in full.”

NHS Grampian Public Health Directorate support GCGF funding, £10,000pa. CFINE provide in-kind support as hosting partner.

### Sub-groups

GCGF operates as a hub-and-spoke partnership model. Sub-groups ensure maximalist approaches are taken to transforming the food system in particular areas:

#### GCGF groups

- Aberdeen Procurement Partnership (APP) (food procurement) (c.6 partners)
- [Food Poverty Action Aberdeen \(FPAA\)](#) (Aberdeen City's Food Power Alliance) (c.75 partners)
- [Granite City Growing](#) Implementation Group (c.15 partners)
- [Aberdeen Community Food Network](#) (c.4 partner Steering Group, c.30 partners in wider network)

#### GCGF in attendance:

- [CPA LOIP Family Healthy Lifestyles](#) (c. 11 partners)
- [CPA LOIP Pantries Charter Group](#) (c. 11 partners)
- [NESCAN Hub Climate Week North East](#) Planning Group (c. 20 partners)
- St Machar Partnership Food Poverty Sub-group (c. 15 partners)
- [Aberdeen City Fairtrade Steering Group](#) (c.14 partners)

#### Previously active

- Grampian Food Heritage (c.8 partners)
- Aberdeen City Council LOIP Child Healthy Weight Working Group (Healthy Choices, Healthy Child) Aberdeen City Council LOIP Obesity Working Group (merged to form active LOIP group, above).
- Food Growing Strategy Steering Group (c.14 partners)



<p><b>B) Develop, deliver, and monitor a food strategy/action plan</b></p>	
<p><b>Action Plan</b>  GCGF's 2021-2024 Action Plan, "<a href="#">An Action Plan for SFP Silver (2022), and onto SFP Gold</a>," was agreed in March 2021.</p> <p>Key organisations, communities, and partners within the food system were engaged in development resulting in a relevant and ambitious action plan, which has since been recognised as one of the key in Aberdeen City Council's Delivery Plan, "<a href="#">Aberdeen- a place where all people can prosper</a>".</p> <p>GCGF's Action Plan maximises the work of sub-groups and partners, emphasising longer-term ambition. Avoiding duplication, GCGF recognises the significance of other strategies, actively linking to key activities. The plan is aligned, primarily, to the Local Outcome Improvement Plan and UN Sustainable Development Goals due to their local recognition as leading cross-field strategies for community development.</p> <p><b>Active Delivery</b>  GCGF is coordinating confident and active delivery of its action plan. A "living document," the plan is responsive to evolving priorities and is reviewed annually. Key strategic developments have been:</p> <ul style="list-style-type: none"> <li>• 0.6FTE Marketing and Communications Officer recruitment.</li> <li>• Establishment of Food Growing Strategy Implementation Group</li> <li>• Links with Opportunity North East and private sector.</li> <li>• <a href="#">GCGF Website</a> development</li> <li>• Relationship with Supplier Development Programme, and attendance at "<a href="#">Meet the Buyer North</a>" 2021.</li> <li>• GCGF's <a href="#">Community Garden Festival</a>.</li> <li>• CFINE's Tool Lending Library (£5000 investment by Community Climate Asset Fund)</li> <li>• Veg Cities: Keep Growing Aberdeen distribution grown to 415 packs (<a href="#">1250 people supported to grow</a>), Vegaroonitooon relaunched as permanent service.</li> <li>• Glasgow Declaration for Food and Climate <a href="#">agreed</a> and <a href="#">signed</a> by ACC. £50,000 investment by ACC towards it's delivery, as part of <a href="#">2022/23 budget</a></li> </ul> <p><b>Charter and Values</b>  At the core of opportunities to support GCGF's values is its '<a href="#">Sustainable Food Charter</a>,' through which businesses and individuals commit to sustainable food change:</p> <p><b>Individuals:</b></p> <ul style="list-style-type: none"> <li>- Follow a healthy diet: eat at least 5 portions of seasonal fruit and vegetables every day.</li> <li>- Buy more local and seasonal produce.</li> <li>- Grow your own food in an allotment, community garden, at home or at work.</li> <li>- Cook your own meals from scratch, using fresh, local, and sustainably sourced ingredients.</li> <li>- Compost, reduce food waste and recycle packaging.</li> </ul> <p><b>Organisations:</b></p>	<p>Do not fill</p>

- Procure sustainable, local, and responsibly sourced food.
- Provide opportunities to grow food at work and within the community.
- Increase access to healthy food and drinks in canteens and encourage staff to follow a healthy diet, including reduced sugar consumption.

This is delivered in partnership with Aberdeen City Health and Social Care Partnership, who recognise its importance as part of their [strategic plan \(2019-2022\)](#) are currently c.80 signatories, including Aberdeen City Council, One Seed Forward (whose initiatives include “[Tattie days](#)”, and the [OSF Garden Schools](#) Initiative), The Crafty Pickle Company (who reduce food waste through their raw-pickling business), and Sunnybank Community Centre.

### Identity and Logo

GCGF’s core brand connects the work of partners and wider sustainable food initiatives in Aberdeen. “Granite City” refers to our historic reputation as the hub of the worldwide Granite trade, and a widely used colloquialism for the City.

GCGF has actively sought to strengthen its brand, through the creation of an internal marketing and communications strategy, and a brand guide, increasing the visibility of the partnership on social media. As part of its implementation, the social media growth of the partnership’s Instagram page has far exceeded expectations, with growth of c.675 followers, April 2020- April 2022.

In 2018 and 2019, GCGF sponsored the “Sustainable Food” category at the [ACC Ecocity Awards](#).- awards won by One Seed Forward and Bonnymuir Green Community Trust respectively.

[Granite City Growing’s logo](#) is modelled around GCGF’s, visually aligning, and recognising the significance of key projects on food across the city.

The further use of GCGF’s branding and umbrella is exemplified throughout this application.

**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.

<b>Key Issue 2: Building public awareness, active food citizenship and a local good food movement</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Inspire and engage the public about good food</b>	<b>Points</b>
<p><b>Outreach and Engagement</b></p> <p>Sustainable food is becoming increasingly visible, and embedded in culture:</p> <ul style="list-style-type: none"> <li>• GCGF’s <a href="#">Facebook</a> (c.1200 followers), <a href="#">Instagram</a> (c.1185 followers), and <a href="#">Twitter</a> (c.450 Followers) provide a key avenue for updates on GCGF and sustainable food.</li> <li>• ‘<a href="#">Keep Growing Aberdeen</a>’- an online hub, hosted by GCGF, for community growing across Aberdeen (c.710 members)</li> <li>• <a href="#">Green Times</a>- ACC’s Environmental Services newsletter which connects food activity across environmental themes. (c.3000 subscribers, 2021)</li> <li>• <a href="#">ACVO News</a>- Aberdeen’s 3rd Sector Newsletter- Aberdeen’s 3<sup>rd</sup> Sector newsletter (c.2500 subscribers)- features have included <a href="#">Community Garden Festival</a>, <a href="#">Community Garden Features</a>, and Big Jubilee Lunch</li> <li>• ACHSCP’s <a href="#">Community Food and Health Newsletter</a>- connects a wide range of food and health services.</li> <li>• <a href="#">Society Aberdeen</a>- cultural insert in Aberdeen Journals newspapers. Amongst promotion, local food businesses and experiences.</li> </ul> <p><b>Food Opportunities</b></p> <p>There are a wide range of free opportunities for people to learn about, share and enjoy healthy and sustainable food across Aberdeen City, such as:</p> <ul style="list-style-type: none"> <li>• <a href="#">Community Garden Festival</a>- hosted by GCGF- showcases community growing activity through tours, open days, growing, and visioning sessions. 2021- 43 events by 19 participating spaces with an attendance c.6-300 per event. <a href="#">Online map</a> viewed over 5000 times.</li> <li>• ACFN’s annual get togethers- ‘<a href="#">Let’s Talk Community Food</a>’ (2018), ‘<a href="#">Grow, Cook, Connect</a>’ (2019) , and ‘<a href="#">Virtual Food Skills in the Pandemic</a>’ (2021) provide opportunity for skill shares, participatory visioning, and opportunity to influence activity. The 2018 and 2019 events were held in Aberdeen’s Town House and 2021’s, virtually due to COVID-19.</li> <li>• <a href="#">Climate Week North East</a>- annually emphasises climate activity including tackling food waste, cooking sessions, growing, biodiversity, and talks. Programme Archive <a href="#">here</a>.</li> <li>• Monthly <a href="#">Aberdeen Climate Action Climate Cafes</a> feature specialist insights on topics such as <i>Plant based diet and alternative land use, fish farming- can it be sustainable?, food growing and community relations, biogas from waste</i>. GCGF <a href="#">presented</a> to December 2021’s <i>Insecurity and Climate</i> café. (c.30-50 attendees per café.)</li> <li>• <a href="#">Taste of Grampian</a> (14,000 annual visitors)- cooking demonstrations, food business engagement, tasting sessions. – 2022 Theme “Sustainability”, CFINE embedding this as supported charity through activity across the weekend.</li> <li>• The Mixing Bowl’s <a href="#">Deeside Food Festival</a>- cooking demonstrations, food business engagement- Active since 2015, 2019- 3500 visitors, 74 demonstrators. For 2022, CFINE is Taste of Grampian’s nominated charity and CFINE and GCGF will have considerable opportunity to input to, and get involved in, the event.</li> </ul>	Do not fill

<p><b>Food Participation</b></p> <p>There are lots of opportunities to actively participate in community food initiatives open to those from all social and cultural backgrounds:</p> <ul style="list-style-type: none"> <li>• <a href="#">Volunteer Aberdeen</a> and ACVO- provides access to a wide variety of volunteering opportunities from community organisations. - 66 “anti-poverty” and/or “environment” opportunities listed, at submission.</li> <li>• <a href="#">Locality Empowerment Groups</a>- ensures community involvement in strategic health objectives and development and <a href="#">locality plans</a> (plans <a href="#">here</a>). Amongst current priorities:             <ul style="list-style-type: none"> <li>○ “...create solutions to tackle food poverty”</li> <li>○ “Maximise use of disused outdoor space to increase food growing opportunities”</li> </ul> </li> <li>• Community Food Initiatives North East also actively encourages participation within the food system:             <ul style="list-style-type: none"> <li>○ C.300 <a href="#">annual volunteers</a> in a variety of roles including practical/warehousing volunteering, deliveries, community kitchen operations, administrative support etc.</li> <li>○ <a href="#">Warehouse Skills Development Programme</a>- engaging individuals to upskill/reskill for food systems warehousing opportunities,</li> <li>○ Growing Skills for Employability Course- engaging with individuals to upskill/reskill in food growing for employment.</li> <li>○ <a href="#">Keep Growing Aberdeen</a>- increasing community sharing and participation, as described throughout the application.</li> <li>○ C. 45 <a href="#">Community Food Outlets</a>/ c.300 <a href="#">Community Food Members</a>- facilitating community into activity through the FareShare Grampian, Highlands and Islands redistribution and/or social enterprise produce.</li> </ul> </li> </ul> <p><b>Campaign and Awareness Development</b></p> <p>Granite City Good Food is being actively implemented as an umbrella campaign for all things sustainable food in Aberdeen City:</p> <ul style="list-style-type: none"> <li>• GCGF is a “hub and spoke” and is being increasingly visible within the good food movement- <a href="#">GCGF’s website</a> is a one-stop-hub for businesses, organisations, and individuals engaging with the food system. Key elements of the website include:             <ul style="list-style-type: none"> <li>○ Noticeboard- individuals, community organisations, and businesses can use the space to advertise opportunities, ways to participate in the food system etc.</li> <li>○ <a href="#">Directory</a>- GCGF’s website is the hub for GCGF’s directory, with opportunities for people to access good food.</li> </ul> </li> </ul> <p>Granite City Good Food has a presence on two websites- <a href="#">Sustainable Food Places</a> and at <a href="#">CFINE</a>.</p> <ul style="list-style-type: none"> <li>• GCGF’s role has been recognised in press articles by key press organisations- <a href="#">Food Waste Action Week</a> and (supporting CFINE and Aberdeen Journal’s work around) Taste of Grampian coverage being recent examples.</li> </ul>	
<p><b>B) Foster food citizenship and a local good food movement</b></p>	
<p><b>Food Networks</b></p> <p>Feeding into GCGF and partners, there are several food networks, through which individuals and organisations can influence GCGF and the Good Food Movement:</p> <ul style="list-style-type: none"> <li>• Keep Growing Aberdeen- Seedling Sharing Project <a href="#">started in 2020</a> and has made 679 growing packs (254 in 2020, and <a href="#">415 in 2021</a> (<a href="#">1250 individuals supported to grow, 2021.</a>)) available to communities. Online community acts as a hub for community growing in the city (c.710 members)</li> <li>• Aberdeen Community Food Network- an alliance of community food organisations, “food champions”- experience and resource sharing, strategic direction influencing, and networking (c.30 partners.)</li> </ul>	<p>Do not fill</p>

- Food Poverty Action Aberdeen- the key alliance of organisations involved in emergency food redistribution. (c.75 organisations)
- [Locality Empowerment Groups](#)- community level networking around key strategic health and wellbeing issues, who action locality plans and influence community priorities around food and health.
- [NESCAN](#)- networking and support for community organisations involved in community climate-based action. C.26 members across Aberdeen City and Aberdeenshire.

### Community use of land

[The Community Empowerment \(Scotland\) Act 2015](#) establishes a wide variety of obligations in terms of ensuring community use of land (and participation more generally):

- ACC proactively encourages the community use of land in a variety of ways:
  - LOIP ambition to [Increase amount of land used for community growing](#)- 9 new spaces, Feb 2021-Feb 2022.
  - [Grove Nursery](#) at Hazlehead, used for community food growing- such as [TAMS](#), who are developing a no-dig plot at the site to support their growing operations.
  - [guidance](#) on the asset-transfer process, and has [resources](#) mapping available land.
- ACVO and [COSS](#)- supportive of efforts through the Community Asset Transfer process- including advice at a webinar in November 2021.

### Shared Resources, Funding and Opportunities to Engage

Locally, community food initiatives are being increasingly supported through small grants programmes, access to tools and resources, and otherwise. Key examples include:

- ACHSCP “Food in Focus” funding supports community food skills and growing activities- both established and new. 2018- £32,000 made available, 2021- A further £6000 round, 7 community groups were funded in 2021 for a mix of food skills and food growing activity.
- [ACHSCP Health Improvement Funding](#) have supported over 250 groups since 2016 through funding for projects working around health and wellbeing., including considerable capacity for food-based projects.
- FPAA COVID Food Fund- £62,000 was distributed to 14 community groups to support community-to-community emergency food provision, many from under-represented communities”. – amongst the groups supported were:
- Granite City Growing Funding- £145,000 was allocated for food growing activity and development, coinciding with the development and publication of the city’s food growing strategy. 30 groups were funded through this initiative.
- Fairer Aberdeen- funding to community projects, including food projects- [In 2021, £1.6million distributed to tackling of poverty](#).
- Fairer Aberdeen Participatory Budgeting- community based budgeting exercises, voted for by community. In 2021, a PB round was launched for young people tackling the climate and nature emergency.
- CFINE’s Tool Lending Library– c.230 garden tools available to community growing groups for lends, popularly used, and has benefitted the setting up of new growing spaces.

### Food Growing

Food Growing is the centrepiece of Aberdeen’s thriving good food movement, and community opportunities to engage in community agriculture are rich. This is demonstrated by:

- Local Outcome Improvement Plan- [1550 people](#) recorded as volunteering at green spaces across the City 2021/2022.
- Aberdeen City's [growing space directory](#)- 63 opportunities mapped- Apr 2022- c.95,000 interactions.
- Keep Growing Aberdeen- 3 new community growing spaces established in 2021- in Printfield/Woodside, Seaton, and Northfield. C.710 members in an online forum for community growing advice, set up during the pandemic.
- [Avant-Gardeners](#) project. Engaging care-experienced young people in community growing through Food Power- establishment of a new community growing space, in partnership between CFINE and Peacocks Visual Arts.
- Aberdeen City's first ever Community Garden Festival- 19 growing spaces participating, 43 events over 3 days- over 5000 engagements with [digital events map](#) and 500 print-catalogues published- attendance to events ranged from c.6-300+.
- In May 2022, as part of the "Wonderland Festival", a "grow-dome" will be launched, temporarily in an unused shopfront, featuring an audio installation of music written from community experiences of community growing.

**Total**



## 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 can 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.*

<b>Key Issue 3: Tackling food poverty and diet related ill-health and increasing access to affordable healthy food</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Tackle food poverty</b>	<b>Points</b>
<p>Tackling food insecurity is a clear strategic priority, clearly displayed by the commitment of CPA partners, in 2021, to establish an <a href="#">Anti-Poverty Outcome Improvement Group</a> ensuring strategic targets can achieve the goal “<a href="#">no one will go without due to poverty by 2026</a>”.</p> <p><b>Partnership Approaches</b>  <a href="#">Food Poverty Action Aberdeen</a> (c.75 partners), Aberdeen City’s Food Power Alliance, leads on coordinated approaches tackling food insecurity:</p> <p>FPAA’s <a href="#">action plan, 2019</a>, makes wide-ranging commitments for this:</p> <p style="padding-left: 40px;">Aim 1: Tackle the underlying causes of food poverty/insecurity in the city.  Aim 2: Ensure that every child and vulnerable adult can eat one nutritious meal a day.  Aim 3: Promote Aberdeen as a city that cooks, eats, and grows together.  Aim 4: Ensure, when prevention is not enough, that there is crisis and emergency support so that people do not go hungry.  Aim 5: Commit to measuring levels of food poverty/insecurity so we know the scale of the issue and if we are being effective</p> <p>FPAA is instrumental in tackling food insecurity. Key initiatives include:</p> <ul style="list-style-type: none"> <li>• the Best Start and Smile Pantry (snapshots- <a href="#">6 month</a> &amp; <a href="#">12 month</a>).</li> <li>• the Avant-Gardeners project.</li> <li>• Responses to the pandemic and coordinating food support through difficult periods.</li> </ul> <p><b>Food Provision and initiatives</b></p> <p>High quality social food provision is vital within Aberdeen City whilst advocating towards a cash-first system. Key initiatives include:</p> <ul style="list-style-type: none"> <li>• Emergency food provision: &gt;67,000 emergency food parcels delivered by CFINE, 2020. 18,492 distributed in 2019 and 21,812 in 2021. Food parcels come with offer of additional support.</li> <li>• CFINE pioneers the “pantry” model- food support with dignity- including supplying <a href="#">Scotland’s first community food pantry</a>, CFINE’s own <a href="#">pantries</a>, and one of Scotland’s first mobile pantries, operating in 8 priority neighbourhoods across Aberdeen City. As of February 2022, 652 individuals engage with food pantries across Aberdeen city.</li> <li>• All p1-5 children entitled to free school meals in Scotland, p6-7 by August 2022. At Secondary level, in addition to school meals allowances. ACC committed £75,000 to <a href="#">provisioning food pods</a> for <a href="#">schools with the highest uptake of free school meals in the City</a>.</li> <li>• FareShare Grampian, highlands and Islands- c.300 Community Food Members encouraged to empower community activity through food.</li> </ul> <p><b>Cash First Advocacy</b></p>	Do not fill

Partners in Aberdeen City work to a “hand-ups” not “handouts” ethos, advocating for cash-first approaches. Key initiatives include:

- IFAN’s [Cash First Referral Leaflet for Aberdeen City](#)- widely available and distributed through key services.
- CFINE’s [SAFE Team](#)- income maximisation and budgeting advice service. The service has developed and has become central to ensuring that households have the resource to budget and procure food independently. Service data featured below:

<b>SAFE Team Financial Gain (£) FY 2018/19</b>	<b>£255,012</b>
<b>SAFE Team Number of Clients supported FY 2018/19</b>	<b>469</b>
<b>SAFE Team Financial Gain (£) FY 2019/20</b>	<b>£1,823,901</b>
<b>SAFE Team Number of Clients supported FY 2019/20</b>	<b>983</b>
<b>SAFE Team Financial Gain (£) FY 2020/21</b>	<b>£3,230,690</b>
<b>SAFE Team Number of Clients supported FY 2020/21</b>	<b>1644</b>
<b>SAFE Team Financial Gain (£) FY 2021/22</b>	<b>£4,908,550</b>
<b>SAFE Team Number of Clients supported FY 2021/22</b>	<b>2015</b>

- [ACC’s Financial Inclusion Team](#)- benefits and budgeting advice for residents.
- [SCARF “Heat and Eat”](#)- engagement with partners through community benefits, empowering household budgeting.

### Living Wage

Fair wages are widely promoted, through widespread adoption of the living wage, and ambition to embed this in the city’s work culture:

- The Local Outcome Improvement Plan commits to: [“increase employer sign up to the Real Living Wage by 5% year on year to 2023 to achieve Real Living Wage City Status by 2026.”](#) Key reflections include:
  - 86.6% of jobs in Aberdeen City currently earn the living wage (2022)
  - 65 Living Wage Foundation accredited employers in Aberdeen City, including Aberdeen City Council, CFINE, The University of Aberdeen. Increase of 47% since LOIP project start and 32% since January 2021.
  - [The Aberdeen Prospers Group](#)- Outcome Improvement Group to oversee progress on charter projects in this area.
  - Living Wage Week 2021- [Wood Group PLC](#) signs up to become Living Wage accredited, an several large organisations in discussions to join.

<p>GCGF recognises the importance of training, research, and toolkits in tackling food insecurity. GCGF partners have led on several projects which have informed policy and professional practice, such as:</p> <ul style="list-style-type: none"> <li>• <a href="#">“A qualitative investigation of lived experiences of long-term health condition management with people who are food insecure.”</a></li> <li>• <a href="#">“Health professionals' experiences and perspectives on food insecurity and long-term conditions: a qualitative investigation.”</a></li> <li>• <a href="#">“Low income parents’ perspectives and experiences of engaging with early years health professionals about financial challenges and income maximisation.”</a></li> <li>• Robert Gordon University and the James Hutton Institute have also jointly-recruited a PhD-ship specifically focusing on sustainable food systems in the North East</li> </ul> <p>ACFN Virtual Food Skills <a href="#">toolkit</a>- supporting virtual food skills adaptation. Currently supporting c.7 groups who received Food in Focus Funding and foundation for “Food Champions” Resources, empowering those delivering food skills</p> <p>ACC’s Financial Inclusion Team <a href="#">Benefits Bulletin</a> regularly informs around referral routes, exchange of news and best practice on financial income maximisation across the city.</p>	
<p><b>B) Promote healthy eating</b></p>	
<p><b>Healthy Eating Campaigns</b></p> <p>There have been several widely engaging healthy food campaigns and programmes in the city. Key successes have been:</p> <p><a href="#">Veg Cities</a>-</p> <ul style="list-style-type: none"> <li>• <a href="#">Torry Tasters</a> (2019) engaging young people with recipes from their school menu.</li> <li>• <a href="#">Best Start and Smile Pantry engaging families with young children in the pantry model.</a> (more information <a href="#">here</a>, and <a href="#">here</a>.);</li> <li>• Keep Growing Aberdeen- food growing at home initiative, engaged with 679 families 2020-2021</li> </ul> <p><a href="#">#HealthyChoicesHealthyChild</a>-</p> <ul style="list-style-type: none"> <li>• information campaign sharing 8 key messages, concluding during BNF Healthy Eating Week 2021.- c.78,000 accounts engaged</li> <li>• Resources from “NHS Eat Well” integrated with the campaign, and <a href="#">a resource pack</a> for children’s’ activities</li> <li>• 6-week virtual food skills programme linked with this engaged 15 families in the Cornhill area.</li> </ul> <p><b>Services and Initiatives</b></p> <p>There are numerous services and initiatives supporting healthy eating that are reaching large numbers and key audiences in Aberdeen City. Key examples include:</p> <ul style="list-style-type: none"> <li>• <a href="#">Keep Growing Aberdeen- Eat!</a>- further embedding “Cook what you grow” ethos- 8 cooking skills sessions, live and virtual- Printing and distribution of 1500 recipe books accompanied sessions.</li> <li>• <a href="#">Confidence 2 Cook</a>- leading food skills framework across NHS Grampian, Training includes “Train-the-trainer” elements. Trainers are empowered to deliver their own healthy eating programmes, with Confidence 2 Cook materials. <ul style="list-style-type: none"> <li>○ ACFN “Food Champions”- new initiative for 2022, encouraging ACFN members to lead on community-based food skills activity with support. <a href="#">The Mixing Bowl</a> have been particularly active food champions.</li> </ul> </li> </ul>	<p>Do not fill</p>

- [Jamie Oliver's Ministry of Food](#) Cooking Programme- CFINE exclusive provider in the North-East of Scotland. Ambition over core programme to [engage 50 people](#)- integrated in with course targeting food skills for young people.
- TAMS cookbook, embedding “cook what you grow” ethos.
- [Healthy Helpings](#)- NHS Grampian's weight management programme (7400 registrations, 2009-2020 across 749 programmes)- engages in healthy eating and lifestyle advice in a fun environment. From June 2021, this has run online.
- [Food and Fun](#)- initiative with activity which maintains access to healthy meals during school holidays. 2019- 740 young people supported as part of the summer programme. Provision of food and fun has continued during the pandemic.
- [AUSA Food Information](#)- information and resources available on the Aberdeen University Students Association Website, including recipes and videos, tips, and a low carbon food guide.

### Aberdeen- embedding a Healthy Food Culture

Rather than engaging in food culture transformation, there is a clearer emphasis of embedding the existing healthy food culture across the food system, including:

- 11,200 school meals per day, in 48 primary and 12 secondary schools, are Soil Association [Food for Life Accredited at Bronze level](#)
- All NHS Grampian hospital Aroma-eateries [Healthy Living Awards](#) certified. Universities and Schools and care homes also included in the recipients of this award.
- [Healthy Working Lives](#)- holistic healthy work culture-transformation programme by NHS Scotland, implemented by NHS Grampian, [c.16 City-based organisations hold a minimum of the Bronze award](#)- including CFINE (Bronze), Aberdeen City Council (Silver), and NHS Grampian/ Aberdeen City Health and Social Care Partnership (Silver).
- [The Healthy Living Programme](#) supports local corner shops diversify their fresh food offering. Participating retailers work with the programme, as well as local schools and community groups to promote their businesses' healthy food offering. 204 Calls have been made in AB postcodes because of the programme, reflective of its reach.
- [NHS Grampian Hospitals](#)- all retail units within NHS Grampian Hospitals comply with Healthy Living Award Plus criteria.
- One Seed Forward and the University of Aberdeen Department of Education also run the “OSF Garden Schools” initiative, engage with schools as part of the [“OSF Garden Schools”](#) and are known for their seed-potato initiatives.

### Mapping and understanding food access

There have been several initiatives to map access to healthy food against key indicators and understand where food is most accessible:

- 2020- GIS mapping exercise, showing information on the availability of food against key indicators (transport routes, health services etc.).
- 2021- student mapping- availability of food premises across the Aberdeen Central Locality- will be used to empower action around the LOIP outcome to assist families towards lifestyles which help maintain healthy weight.
- GCGF also host a [comprehensive food directory](#), which has been reworked for 2022.

**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.



<b>Key Issue 4: Creating a vibrant, prosperous, and diverse sustainable food economy</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Put good food enterprise at the heart of local economic development</b>	<b>Points</b>
<p><b>Economic Development Strategy</b></p> <p>There is an increasing emphasis in Aberdeen that sustainable food and drink must play a key role in the city and city-region's future economic development through strategy, such:</p> <ul style="list-style-type: none"> <li>• <a href="#">Aberdeen Regional Economic Strategy</a>: "Growing and developing our food and drink, agriculture and fishing, tourism... in the longer term, we will have sustained and secured the well-being of the city, region, and its people, delivering a more balanced and resilient economy and achieved inclusive economic growth that benefits all."</li> <li>• <a href="#">The North-East Scotland Food and Drink Strategy</a>: strives for "a progressive, vibrant and innovative industry that works together across the supply chain to pool resources and knowledge to achieve long-term sustainable growth."</li> <li>• "Aberdeen for Responsible Business" events- the second of which was held in November 2021 where Edinburgh Science's new <a href="#">Net Zero Toolkit</a> for Businesses was launched to businesses in the city.</li> <li>• <a href="#">Aberdeen City Socio-Economic Rescue Plan 2020-21</a>: action plan for City's recovery COVID-19. Economic commitments include a "Shop, eat, buy local" narrative, extending planning rules for restaurants delivering food, and increasing opportunity for outdoor seating as part of a "café culture"</li> <li>• <a href="#">Aberdeen City Centre Masterplan</a>:  <p>"By re-energising Aberdeen city centre, the aim is to create a city centre that people are proud to live and work in, that people want to visit and a city centre where there is always something happening or something to see, be it music, food, events, sport or art"</p> <p>"Successful, resilient, and sustainable, prosperous cities need to have a diverse range of economic activities - from retail and leisure to serve the local population, through to a range of businesses that take up office and other commercial space. An economic strategy founded on widening the economic role of the city centre, exploiting what makes Aberdeen distinctive and special, will also help to change perceptions and create a more liveable city centre."</p> </li> </ul> <p><b>Food infrastructure</b></p> <p>There are several key projects in the city which protect and/or re-establish vital sustainable food infrastructure to support shorter and value-based supply chains:</p> <p>Aberdeen has several prolific pop-up food markets, such as Belmont Street and Thistle Street Markets. <a href="#">Markets</a> are mapped by GCGF.</p> <ul style="list-style-type: none"> <li>• "<a href="#">International food market</a>" on the <a href="#">site of the former Aberdeen Indoor Market and British Home Stores venue</a>.</li> <li>• An indoor food market in development, led by <a href="#">Aberdeen Multicultural Centre</a></li> <li>• "<a href="#">Seedpod</a>", a food innovation hub for businesses, led by Opportunity North-East and scheduled to open in 2022. The £21 million project will put food businesses at the heart of local innovation, sustainability, and the route to net zero.</li> </ul>	Do not fill



- [“Staxx Aberdeen,”](#) a forthcoming food market venture.

Longer term, Aberdeen City has learned from the COVID-19 pandemic and is striving towards the creation of an inclusive [café culture](#) through ACC’s review of its [City Centre Masterplan](#).

### Supporting Local Food Businesses

There are a wide range of support services and initiatives to support sustainable food entrepreneurs and enterprises, such as:

Robert Gordon University- [several business and innovation programmes and support services](#):

- [Regional Start Up Accelerator](#)- five-month programme, with potential access to funding, to support early-stage entrepreneurs, including emphasis for those working around Net-Zero and Climate Change
- [Sustainable Development Goals Innovation Competition](#)- encouraging students to use innovation to provide solutions to issues around the sustainable development goals.
- Entrepreneurship Toolkit- resources and advice on building on ideas for business and entrepreneurship
- Business and Enterprise Development- creating connections across campus and supporting businesses to thrive.
- [Opportunity North-East](#)- focuses on accelerating business growth and supporting the food, drink, and agriculture sector. Hosts the North-East Scotland Food and Drink Network- connecting food producers and direct-to-sales food producers across the region to share expertise, resource, and experience (C.800 members.)
- [Elevator](#)- supports start-up businesses and SMEs through the delivery of the Business Gateway programme across Aberdeen City and the North East.
- [Grampian Packaging Supplies](#)- support to businesses with packaging needs, including [packaging audits](#) to ensure the most sustainable choice for a business’s budget.
- [Aberdeen Inspired](#)- Aberdeen’s Business Improvement District- promotes and supports a vibrant and prosperous City Centre economy through putting businesses at the forefront of their own area’s development. Over 800 organisations in the BID.

During significant phases of the COVID-19 pandemic, [the Socio-Economic Rescue Plan](#) instigated several business support initiatives, such as:

- Extending planning rules for restaurants operating delivery services,
- Waiving street planning consents to allow businesses to accommodate for physical distancing,
- Environmental Health support to navigate guidance and allow business to implement physical distancing etc.

### Alternative Retail Models

The diversity of the retail offer in Aberdeen City is constantly being improves and supported. Key initiatives include:

- ACC’s commitment of [£100,000 to the establishment of Food Cooperative](#) initiatives across Aberdeen City. CFINE have supported c.45 Community Food Outlets across the City.

- Aberdeen home to the [first food pantry in Scotland](#), and Aberdeen is a regional leader in pantry development as an alternative retail model, and launched amongst the first of the Mobile Pantry model, bringing this to the community.
- [The Healthy Living Programme](#) supports local corner shops diversify their fresh food offering. Participating retailers work with the programme, as well as local schools and community groups to promote their businesses' healthy food offering. 204 Calls have been made in AB postcodes because of the programme, reflective of its reach.
- Several businesses, such as [Haigs Foodhall](#) also offer a “mobile shop” initiative, bringing local and quality produce directly into the community.

## B) Promote healthy, sustainable, and independent food businesses to consumers

**There are a wide range of initiatives to promote healthy, sustainable, and independent food businesses to consumers, which between them have significant reach, in several different ways. Together, these present significant opportunities for the business community to engage and expand.**

### Directories

There are numerous of widely promoted directories for consumers looking for good food in Aberdeen City:

- [Granite City Good Food's directory](#) ensures sustainable and local food- including cafes, restaurants, and local food supply such as refilleries etc.- are accessible to the consumer and promotes this via its brand-new website.
- Aberdeen Climate Action/ NESCAN Hub dedicate a [food section](#) on their website featuring key sustainable food businesses, amongst wider businesses. – cafes, farmers markets, farm shops, and direct-to-consumer schemes featured.
- “[North-East Now](#)”- campaign by Aberdeen and Grampian Chambers of Commerce- promotes local food business by providing a “[shopping list](#)”- featuring categories such as eating out, independent businesses, local produce and food service directories, and the “North East 250”.
- [Visit Aberdeenshire](#) information on food and drink experiences, eateries, and other good food initiatives online across the North East of Scotland.

### Promotions and awards

There are a range of schemes which promote local good food businesses to the public. Examples include:

- [Aberdeen Restaurant Week](#)- aka. “Foodie Fortnight”- increased special offers offering and deals from local restaurants, increasing footfall and [boosting the visibility of local food businesses](#).
- Aberdeen Journals and Aberdeen Inspired's [Society Awards](#)- a celebration of local business in Aberdeen. Categories include “Food business of the year,” “Casual Dining/ Coffee House of the Year,” “Drinks Business of the year” and “Eco Award”.
- [North East Scotland Food and Drink Awards](#) annual award ceremony to recognise small- and large-scale food businesses in the region. Award categories include “Sustainability award,” “Best young business,” and “Business growth award”.
- Aberdeen City was the first city in Scotland to gain the [Purple Flag](#) in 2014- reflects the safety and security of Aberdeen's night-time economy and boosts customer footfall through increased consumer confidence.
- Aberdeen Inspired has been running a “meet the locals” social media campaign, looking to introduce consumers to local business owners- key examples of food businesses featured include [Ross of Chapel Street Bakery](#), and [Haigs Foodhall](#).

Do not  
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### Direct-to-consumer and alternative retail and box schemes

Local Producers maximise lots of opportunities to promote and sell their produce direct to consumers, or to maximise sales, such as:

- Aberdeen City gift-card- accepted by [over 150 businesses over the city- sold over 2000 by December 2020, adding over £80,000 to the local economy](#). Key food businesses who accept the card include Haigs, Foodstory Café, Kirkview Café, and Mackies 19.2.
- [Aberdeen Eats](#)- A local Deliveroo-esque food delivery app, which prioritises local businesses. Key businesses within the app include Figment Coffee, Mad Potato (groceries), Kepplestone Farm Shop, and the Lurch Monster Tilly Butcher.
- [CFINE's Vegaroonitooon](#)- affordable and locally procured fruit and veg box scheme within Aberdeen City, 2669 boxes sold to June 2021 and, due to its success was relaunched as a permanent service in Summer 2021.
- [The Allotments Market Stall](#) opened a veg box scheme and operate 4 allotments-glut market stalls across the city during growing season.
- [Bothies and Bannocks](#) local tour experiences- engaging with community food and cooking using this at CFINE's Cook at the Nook.
- "[Provenance Festival](#)"- highlighted both established and new visitor experiences by food, drink, agri and seafood businesses over 10 days September-October 2021. 24 businesses held 118 events in 2021.

**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.

<b>Key Issue 5: Transforming catering and procurement and revitalizing local and sustainable food supply chains</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Change policy and practice to put good food on people's plates</b>	<b>Points</b>
<p><b>Council Sustainable Procurement Policy</b>  The Council has developed and formally adopted a Sustainable Procurement policy which ensures that procurement promotes healthy and planet friendly diets and incorporates specific commitments to source sustainable, local, and ethical products:</p> <p>Aberdeen City Council procurement is managed by the <a href="#">Commercial and Shared Procurement Service</a>. The C&amp;PSS's strategy actively supports and prioritises sustainability:  “A significant proportion of food and drink requirements are met by national frameworks available...Where a regulated procurement relating to food is required, the Council’s Sustainable Procurement Policy will apply... As required, C&amp;PSS commit to helping in terms of the procurement strands of the Sustainable Food Cities Network.”</p> <p><a href="#">Procurement Guidance Note 10</a>, the sustainable procurement policy, notes:  “[C&amp;PSS aims to] Proactively work with all sectors of the business community to:</p> <ul style="list-style-type: none"> <li>(i) Support sustainable, inclusive economic growth.</li> <li>(ii) Identify leverage opportunities (including social, economic, and environmental value) aligned to the needs and priorities of our communities; and</li> <li>(iii) Maximise opportunities for the local supply chain, SMEs and the third sector to the full extent permitted by law”</li> </ul> <p>“Any regulated procurements involving food require proportionate and relevant selection and award criteria to be developed e.g.: capturing the origin of products; increasing the range of fairly traded, ethically and locally sourced products; minimising food waste and community benefits.”</p> <p><b>Sustainable Food policies and practice</b>  The role played by sustainable food policy and practice across the city and has led to the increase in sustainable food availability and accredited practice across a wide range of key institutions, in areas such as:  <u>Key changes in practice</u></p> <ul style="list-style-type: none"> <li>• NHS Grampian is one of few NHS Scotland Healthboards with shortened supply chains in butchery, fish, and pre-packaged sandwiches, accessing supply from local business as needed.  Aberdeen Royal Infirmary and Summerfield House host two “<a href="#">biocafe refill stations</a>”, vending machines which twist the conventional format and offer fresh, healthy food instead of unhealthy convenience snacks</li> <li>• Northlink Ferries cut <a href="#">210,000 single-use plastic packaging</a> items from their operations, and <a href="#">prioritise locally procured produce for use on their passenger services</a>.</li> </ul>	Do not fill

- Aberdeen City's colleges and universities all neatly align their procurement policies, unified in approach to sustainable food. [Robert Gordon University](#), [North East Scotland College](#), and [University of Aberdeen](#) all comply with the Procurement Reform (Scotland) Act in, which allows them to commit:
 

“[RGU/University of Aberdeen/ NESCOL] will find practical ways to supply healthy, fresh, seasonal, and sustainably grown food which represents value for money whilst improving the health, wellbeing and education of our teaching and learning communities, coupled with promoting the highest standards of animal welfare. [RGU/University of Aberdeen/NESCOL] will work to put in place affordable contracts, which meet the nutritional requirements for food for all users of our catering services.”

#### Sustainable Fish

- Sustainable Fish Cities-. C.55,664,800 meals per year from 9 pledging organisations. Key pledges include:
  - Aberdeen City Council, Aberdeen City Council schools- 2million meals per year.
  - NHS Grampian, NHS Grampian Hospitals- 3.2million meals per year.
  - Robert Gordon University, 150,000 meals per year.
  - Joseph Robertson Fish, c.50million meals per year, and one of 8 MSC certified suppliers in Aberdeen City.
- Lows Fish and Chips, one of few “[Marine Stewardship Council Certified Chippies](#)”.- emphasising the sustainable supply of their key products.

#### Fairtrade

- Aberdeen City and FairTrade- the first FairTrade City in Scotland, 2004:
  - 3 secondary schools and 18 primary schools are “Fairtrade Schools”.
  - Aberdeen City FairTrade Steering Group- 16 organisations pledging to procure FairTrade produce where possible- including Northlink Ferries and Books and Beans.

#### Free-water top-ups

- Free Water refills are widely offered in public:
  - Scottish Water “[top-up taps](#)”- Hazlehead Park and at St Nicholas Square.
  - 79 businesses and community venues signed up to the “[Refill](#)” app- free tap water refills for the public.
  - Union Square Shopping Centre- saved [18,000 bottles](#) of water through their refill station.
  - The University of Aberdeen have [invested in water fountains in high footfall locations across campus](#).

#### **Sustainable Accreditation and improved offering**

In addition to the above, there are several initiatives in the city of organisation-wide accreditation through which key catering outlets commit to improved offering. Key examples include:

- ACC holds [bronze food for life accreditation in both primary and secondary school](#), one of few in Scotland to accredit Secondary schools.
  - impacts c.11,800 meals per day, across 48 primary and 12 secondary schools.
  - ACC catering [clearly maps its local food suppliers](#).
- All ACC Schools adhere to Scottish Government Nutritional Guidance, ‘[Healthy Eating in Schools](#)’, governing school meals standards. ACC includes school meals in its [Climate Change Plan 2021-2025](#).
- There are 49 healthy living award holders throughout Aberdeen and Grampian:
  - NHS Grampian, “aroma” branded, sites hold a healthy living award *plus*.

- Robert Gordon University (Aramark), who hold healthy living award plus accreditation, and are a Peas Please pledger. The [“EatRGU”](#). website offers full transparency in terms of the sustainability commitment of RGU Catering.

## B) Improving connections and collaboration across the local supply chain

### Aberdeen Procurement Partnership

A local cross-sector sustainable food procurement group to drive, track and promote better catering and procurement policy and practice has been set up in Aberdeen City, with support from Soil Association Scotland.

Aberdeen Procurement Partnership is Granite City Good Food’s food procurement sub-group, who create opportunity for connection across Aberdeen City public procurement. APP is a mechanism to ensure a network approach to strategy and practice around procurement, as well as the effective sharing of expertise and experience. As established, the Soil Association Scotland supported the group and key local partners included the Commercial and Procurement Shared Service (C&PSS), NHS Grampian, and Robert Gordon University. The Procurement Partnership exists to:

- Advocate for change at national level
- Share best practice
- Implement actions to improve sustainable procurement
- Work towards sustainable food procurement/ SFCPA’s aims in the City of Aberdeen
- Work in line with Scottish Government statutory procurement policy, best practice, and Good Food Nation ambitions

The group has undertaken key activities such as supplier mapping and leading on the Sustainable Fish Cities campaign in Aberdeen City.

### Procurement from the Local Supply chain

There are several resources which enable procurement officers and catering businesses to source more of their ingredients from local and sustainable producers and processors, such as:

The [Supplier Development Programme](#) (SDP)- increases access to public procurement through support delivered to local organisations who are looking to bid on public contracts. Key initiatives offered to those within the programme include:

- Annual “Meet the Buyer North” events held by the SDP, for businesses across the north of Scotland.
  - GCGF presentation on sustainable procurement, 2021- 40 attendees, 100% said net-zero was a priority for their business in the future, and that they were more likely to bid for public contracts.
  - The C&PSS presentation on the route to net zero- 134 attendees, 100% were encouraged into bidding for future public contracts.
- A wide range of resources, guides, training opportunities and an eLearning portal to increase the opportunity for businesses to access procurement markets, including a Jargon Buster and introduction to procurement.

### Access to market

There are multiple opportunities in Aberdeen City which enable small scale local producers and other sustainable food businesses to better access large scale procurement markets.

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First and foremost, GCGF advocates for local and dynamic procurement systems, feeding into the “[Local Food for Everyone](#)” Consultation by the Scottish Government

Regardless of procurement system, visible contract opportunities for sustainable food businesses remain important, and examples of where this is made possible are:

- NHS Grampian- one of few local health boards with local supply chains (i.e., Within the region), and access local suppliers for meat, fish, and prepared sandwiches.
- [Public Contracts Scotland](#)- key public procurement register- 109 AB-postcode-based “buyers” including North-East Scotland College.
- [Scotland Excel](#)- key public sector contracts register with the ethos- “Embracing a sustainable procurement approach, our contracts act as a powerful driver of social, economic and environmental benefits for communities.” Scotland Excel

### Strategic and regional procurement

In Aberdeen City, procurement is best achieved across a wider geographical region which has facilitated development of a more strategic approach to food procurement.

[The Commercial and Procurement Shared Service](#) (C&PSS) shared procurement service responsible for procuring in Aberdeen City, Aberdeenshire and Highland Council areas, the shared procurement policy unifies procurement across a regional basis and includes the sustainable food procurement policy (see 5A). The strategy has been active since 2017 and ensures unified service offering over the wider area.

Granite City Good Food- liaises with Nourish Scotland and the wider Scottish Sustainable Food Place Partnership Network to further the focus on procurement on a national level. GCGF’s [food supply directory](#), lists key suppliers and food businesses across Scotland- >1800 engagements.

**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.

<b>Key Issue 6: Tackling the climate and nature emergency through sustainable food and farming and an end to food waste</b>	
Please present your evidence of action and achievement for the two action areas under this key issue below.	
<b>A) Promote sustainable food production and consumption and resource efficiency</b>	<b>Points</b>
<p><b>Climate and Nature Strategy</b> At policy level, there is a wide variety of strategy in place to tackle the climate and nature emergency at all levels, such as:</p> <p>In <a href="#">March 2021</a>, ACC committed to the <a href="#">Glasgow Declaration for Food and Climate</a> as part of a wide-ranging suite of climate policy, including ACC's Climate Change Plan "<a href="#">Towards a net zero and Climate Resilient Council</a>". In March 2022, as part of its budget, ACC <a href="#">committed £50,000</a> towards the Glasgow Declaration's full implementation: "[ACC] to note the Council's support for both the Sustainable Food Places Partnership in Aberdeen City (SFPPA) and the Glasgow Declaration on Food and Climate Change and agree an allocation of £50,000... to ensure our commitment to the Glasgow Declaration on Food and Climate Change is delivered in full;"</p> <p><a href="#">Aberdeen Adapts</a>- Aberdeen's climate adaptation framework- "...supports Granite City Good Food and opportunities to increase local food growing and sharing. Adapting Aberdeen's growing sites, whether existing or new food growing spaces, will help them to remain productive and accessible in the future."</p> <p><b>Land-use and Land Management</b> There are several significant key strategic commitments around the implementation of effective land-use management for food growing in Aberdeen:</p> <ul style="list-style-type: none"> <li>• Local Outcome Improvement Plan- "<a href="#">Increase the number of community run green spaces by a minimum of 8 that are organised and self-managed for both people and nature by 2023.</a>"- 14 new groups established through this aim, +9 2021/2022.</li> <li>• "<a href="#">Granite City Growing</a>"- Aberdeen City's Food Growing Strategy- commits to maximising land used for food growing. <ul style="list-style-type: none"> <li>○ The Food Growing Strategy, in turn, has influenced complementary areas of policy, the <a href="#">Community Learning and Development Plan</a>, where the group fed into "Support[ing] community management/ownership of green spaces and the development of food growing spaces and project[s]." – 4 groups established through this strategy, and 3 new groups established through Keep Growing Aberdeen (7 total).</li> </ul> </li> <li>• <a href="#">Aberdeen City's Local Development Plan</a>- land use framework for the city, references: <ul style="list-style-type: none"> <li>○ "Access to good quality open space... to make Aberdeen an attractive place to live, work and invest and improves the health and wellbeing of our citizens... and help us to mitigate and adapt to the effects of climate change."</li> <li>○ Aberdeen City currently running <a href="#">green and open spaces consultation</a>, assessing the priority use of space in Aberdeen City</li> </ul> </li> </ul> <p><b>Climate Training and Advice</b> In Aberdeen, there are multiple opportunities for training, advice around climate, agroecological production, and resource efficiency and sustainability, such as:</p> <ul style="list-style-type: none"> <li>• <a href="#">Aberdeen for Responsible Business</a>- network to help businesses around sustainability issues</li> </ul>	Do not fill

<ul style="list-style-type: none"> <li>the Edinburgh Science “Net Zero Toolkit” launched in 2021.- empowers businesses to act on net-zero ambitions through supporting businesses to take control of all aspects of net zero on an online platform.</li> <li><a href="#">Elevator</a>- Business Gateway Contract for the North East of Scotland, offer <a href="#">resources to support SMEs on sustainability</a> and, in January 2022 networking session for on sustainable food engaged c.15 food organisations around the City.</li> <li><a href="#">One Seed Forward</a>- promote resource and information sharing amongst growing communities and organisations- promotes effective use of space, resource-sharing, and expertise-sharing. Also holds potato days and focuses on the preservation of heritage potatoes. ACC’s Grove Nursery- supplies land to community groups for food growing activity. The Allotments Market Stall currently developing an innovative no-dig food growing space on-site, supporting long-term sustainability.</li> </ul> <p><b>Sustainable Food Campaigns and Community Climate Action</b>  Climate has formed an integral element of the city’s campaigns around food:  Campaigns:</p> <ul style="list-style-type: none"> <li><a href="#">Food for the Planet campaign</a>- calls for systems change, and behaviour change around sustainable diets, and organisational embedding of the climate aspects of food.</li> <li><a href="#">Fairtrade Fortnight and Fairtrade Pledge</a>- promoting the value of fair and ethical trade for businesses and consumers.</li> <li>Keep Growing Aberdeen- supported increased community food growing- 679 growing packs distributed, 2020-2021, <a href="#">1250 individuals supported to grow, 2021.</a></li> </ul> <p>Networks:</p> <ul style="list-style-type: none"> <li><a href="#">NESCOAN Hub</a>- Scottish-Government funded community climate action hub- support, education, and collaboration on community climate action.</li> <li><a href="#">RGU: Go Green</a>- RGU’s Climate Action Network- “Sustainability is a key priority for our students. At Go Green, our aim is to spread the word about environmental topics and provide the opportunities and training to empower you to look after our planet.”</li> <li><a href="#">The North East Scotland Biodiversity Partnership</a>- multi-agency partnership promoting the biodiversity of natural spaces</li> </ul>	
<p><b>B) Reduce, redirect, and recycle food, packaging, and related waste</b></p>	
<p><b>Integrated Food Waste hierarchy</b>  The Food Waste Hierarchy is central to relevant strategies on waste in several ways:</p> <ul style="list-style-type: none"> <li><a href="#">Aberdeen City Waste Strategy</a>, 2014-2025: <ul style="list-style-type: none"> <li>“Key elements... are based upon: <ul style="list-style-type: none"> <li>Closed loop circular economy</li> <li>The waste hierarchy</li> <li>Waste is a resource not a problem</li> <li>Precautionary principle</li> <li>The proximity principle</li> <li>Pragmatic and value for money</li> </ul> </li> </ul> </li> </ul>	<p>Do not fill</p>

• Equality of service provision policies • Contributions to wider Council” – Food waste collected for in-vessel composting, all households able to access food waste and recycling by 2016.

- [Climate Change Plan 2021-2025- "Towards a Net-zero and Resilient Council"](#) prioritises “internal waste minimisation/ sustainable catering”, and looks to end the landfilling of all waste by 2025 (all food waste currently composted)
- Local Outcome Improvement Plan-
- [NESCOL](#), [the University of Aberdeen](#) ([more information](#)), and [Robert Gordon University](#) all prioritise reduction of waste through operations.

### Food Waste Collection and composting activity

There are several initiatives which collect and redirect food waste from landfill, including a collection service, anaerobic digestion, and community composting, such as:

- Since 2016, [food waste collection service](#) have been universal for households. Households receive free food waste caddies (tenements with communal food waste bins), and compostable bags, collected free of charge.
- businesses producing >5kg of food waste must arrange food waste collection and record wastage.
- The Event Complex Aberdeen also features an anaerobic digester, creating energy from food waste and powering all events at the ultramodern venue.
- Community composting, such as:
  - [Earth and Worms](#) repurposed [bathtubs for composting](#) for community growing.
  - Northlink Ferries- donate all coffee grounds from ships to CFINE for redistributing as part of community composting initiatives. July-October 2021, 522kg had been redistributed to c.10 community gardens.

### Food waste initiatives and campaigns

Public, Business, and Institutional awareness of food waste reduction is strengthened by several campaigns and initiatives, such as:

- [The Aberdeen City Council Waste Team](#) manage “[Recycle for Aberdeen](#)” for communication of waste messaging. (>2,600 followers)
- [Not for Landfill](#)- Environmental campaign by One-Stop Waste Solutions. Network and [pledge](#) with obligations for businesses reduce waste production and reliance on landfill, encouraging circularity.
- [Climate Week North East](#)- widely features waste-related, and focus on prevention of waste- [2022 events](#) included “Realising Food Waste” by the Secret Garden Society and awareness-raising events by ACC’s Waste Team.
- [Love Food, Hate Waste Scotland](#)- national campaign highlighting importance of preventing food waste. Promoted and supported, locally, by Aberdeen City Council and partners.

### Surplus redistribution

There are several significant initiatives which ensure the effective collection of consumable surplus food from all stages in the supply chain and redistribute it to organisations and individuals in need:

- [Fareshare](#) Grampian, Highlands, and Islands by CFINE- food surplus (sourced through supply chain and retail) redistribution to c.300 community food members, empowering community activity such as Tillydrone Community Flat, ACFN Virtual Food Skills trials, and Earth n’ Worms “Big Lunch” 2021. Annual redistribution since 2018:

Year	Surplus redistributed (tonnes)
2018	382
2019	478
2020	1244
2021	949

- The Allotments Market Stall- GLUT redistribution from allotments, sold on at market stalls across the city. [In 2020, TAMS redistributed 2,539kg of GLUT fruit and vegetables, raising £5462.](#) 2021- 2871kg collected, £2460 raised. Profits returned to participating allotment sites, via dividends, for continued development, and any unsold produce donated onto food charities- CFINE, Catalyst Vineyard Church etc.
- [Two Racoons winery](#) take a different approach to food waste. The sustainable winery produces fruit wine from surplus fruit, and sell this on as a luxury product

**Total**