

GLASGOW CITY FOOD PLAN - How can community organisations get involved?

Notes from a table discussion at GCFN Networking event, 31st March

Riikka from Glasgow Food Policy Partnership (GFPPP) gave a short overview of the [Glasgow City Food Plan](#) (GCFP). The plan was developed over 2 years after the food plan team (GFPP, GCFN, GCPH, GCC, NHSGGC and Glasgow HSCP) engaged with a wide range of people and involved around 80 organisations who helped develop actions under 6 different themes of the plan. The plan was launched in June 2021 after which the 6 working groups have been working to progress on the plan's 76 actions. A brief summary of the working groups can be found below.

Food Poverty - Fair Food for All AIMS to reduce food poverty and insecurity making healthy food more accessible to people from all backgrounds and areas of the city*. In order to do this we want to understand better the scale and extent of food poverty. We also aim to develop more partnerships (eg with Food Banks), and to engage with business and encourage more employers to become Living Wage employers. (* A number of projects and initiatives are being tested to help with this : there are 4 community pantries planned across the city and we are piloting the Rose Voucher scheme in Dalrnarnock)

Community Food – AIMS to support the good work already happening in communities, but build more partnerships, improve access to land, training and resourcing for the sector. We would like to also build a food information hub available to different groups which would include education and training resources linked to the food system, cooking and food growing. This theme also hopes to develop food education activities and events across different sectors.

Food Procurement & Catering – AIMS to incorporate more seasonal, healthy and local food into event and service catering in local authority venues (Food for Life Catering award for schools for example) and to achieve Healthy Living Award status for all Council venues (as well as consider options for a healthy vending policy). We also want to build and improve links between the Children's Holiday Food Programme and local growing projects and hope to work with a wider range of public/business sector partners as the plan develops.

Food Economy – AIMS to bring partners together to explore opportunities to increase production of local, sustainably produced food; work with catering training providers to include sustainability and food waste training in already existing programmes, work with employers to create new apprenticeships/better paid opportunities in the sector and encourage businesses to adopt circular economy/nature friendly principles in their work.

Environment & Food Waste – AIMS to increase knowledge and skills about how to reduce the environmental impact of food through prevention of food waste as well as improving the sustainability of our diets and recognising the impact of our collective food choices on the environment. We work with Zero Waste Scotland and other partners to engage with citizens, businesses and public sector employees and will map and improve food redistribution services, increase use of redistribution apps and reduce single use food and drink packaging. We will also explore opportunities for increasing production of local, sustainable food and how food redistribution can be better co-ordinated in Glasgow

CYP – AIMS to improve the health and wellbeing of CYP through making healthy choices easier. We will do this by encouraging more businesses to be “breast feeding friendly”; promoting the uptake of Best Start Foods cards and free school meals, ensuring schools have functioning Good Food

Group/SNAG. We will also(develop healthy street food pilots in secondary schools and) consider if more action can be taken to discourage the clustering of fast food outlets around schools. (We will also investigate ways to reduce food waste in schools.)

Urban Agriculture working group was also established after the launch of the plan to collectively work at delivering all the actions related to food growing in Glasgow.

Education Working Group will also be set up in the coming months to make sure that all the food education in different settings (community, nurseries, schools and higher education) will include consistent messages about sustainability and to encourage sharing of resources.

MAIN GOALS OF GCFP

- Improve Land access & Access to markets
- Better access to Training/skills/knowledge sharing/apprenticeships
- Increase the amount of locally/sustainably produced food in the city region (agroecological methods)
- Higher proportion of locally sourced and low carbon produced food used in public sector catering
- More food businesses to adopt circular economy principles
- Co-ordinated response to supporting those in food poverty (cash first principles)
- Review high quality food redistribution in Glasgow
- Improved access to healthy, affordable food in local communities
- Improved food education in all settings learning about sustainable food systems (including food waste campaigns) in the education curriculum in schools and colleges
- Promote the uptake of school meals (including implementing revised nutritional guidance for early years)
- Improve Out-of-Home Food Environment
- Work towards awards and accreditations

HOW CAN COMMUNITY ORGANISATIONS GET INVOLVED?

- 1) Sign up for our newsletter to keep up to date and circulate to your groups (email Riikka.Gonzalez@Glasgow.ac.uk)
- 2) Sign the [GFPP charter](#) (to be updated soon)/circulate the message about importance of good food
- 3) Get involved with city-wide food campaigns/projects (Food & Climate Action, Good Food Movement, Plate Up for Glasgow, Chef's Challenge, [Sustainable Food Directory](#) (you can nominate places to include), Chef's Challenge
- 4) Support the new 'Good Food Movement' campaign to be launched soon; can you support/organise or volunteer at a local event (eg city-wide competitions/theme months) or

make a 'good food pledge'. [Follow GFPP on Twitter](#) to get information on the latest campaign news/events

- 5) Get involved with a working group. If you are interested joining one of the working groups listed above, email Riikka.Gonzalez@Glasgow.ac.uk
- 6) GCFP team has received some funding for specific projects (Food & Climate Action/Thrive Under Five), but more funding might be available for the city if GCFP team apply collectively. Can you maybe provide evidence base/case studies for funders?

YOUR SUGGESTIONS

We asked the people joining the table discussion if there were enough ways for people to get involved with/to find out about the plan. The 10-year plan will evolve in its lifetime and our aim is to engage more with harder to reach groups in person (faith/ethnic/LHBTQ/young & older people for example). The participants said:

- GSVS, Citizen's Assembly were suggested as good ways to engage with new groups of people eg. BME and other hard to reach groups
- Volunteer Glasgow has a database of 15,000 people including refugees and asylum seekers, who can help with engaging with different groups (via their Engagement and Inclusion Team), marketing and organisation of events
- ALISS by the Health and Social Care Alliance is helping GCFN to build an online community food hub
- NW Community Pantry has good links to young people
- Asylum House would be a good point of call for engaging with asylum seekers
- Mears Housing Association has experience in working with many different cultures and can provide translators in Kurdish, Arabic and Vietnamese. They work closely with the Ruchazie Pantry.
- CWIN provides culturally appropriate food for refugees and asylum seekers and has allotments at Lambhill Stables

WHAT WOULD YOU LIKE US TO DO?

- Make information about the food plan more accessible
- Address language barriers when engaging with people
- Publicise seed libraries better
- Learn from other cities eg. Union Community Garden in London
- Reach to more deprived schools ('Bridging the gap') to make a connection between school canteens and locally grown food.
- Make a point for financial and environmental savings associated with sustainable food
- Increase value of local food to parents
- Organise family-based workshops
- Involve people for new projects from the very beginning
- Signpost different projects better