

Report

Report to:	Climate Change and Sustainability Committee
Date of Meeting:	17 September 2020
Report by:	Executive Director (Community and Enterprise Resources)

Subject:	Action Plan for the First Year of Implementation of the Good Food Strategy
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1. Purpose of Report

1.1. The purpose of the report is to:

- ♦ provide an update on the progress made in the implementation of the Good Food Strategy and, in particular, the development of the Council action plan
- ♦ seek approval for the action plan for the first year of implementation of the Good Food Strategy

2. Recommendations

2.1. The Committee is asked to approve the following recommendations:

- (1) that the action plan for the first year of implementation of the Good Food Strategy, attached as Appendix 1, is approved; and
- (2) that it be noted that the progress on the action plan will be reported to the Climate Change and Sustainability Committee at Quarter 2 and Quarter 4.

3. Background

- 3.1. At its meeting on 12 November 2019, the Community and Enterprise Resources Committee endorsed the Good Food Strategy. The strategy was then approved by the Executive Committee on 4 December 2019. Subsequently, the Community Planning Partnership Board was informed of the strategy on 12 February 2020.
- 3.2. The Good Food Strategy has a vision and identifies 12 objectives for the development of a Good Food Council. The official launch of the strategy was arranged to take place with a public event scheduled for 26 March 2020. However, due to the global pandemic the event was cancelled.
- 3.3. Actions were identified, together with relevant Council services involved in food related activities and partners, in order to progress the 12 objectives. An initial report seeking approval of the Good Food Strategy action plan 2020/21 was presented to the Community and Enterprise Resources Committee on 31 March 2020, however, the report was deferred, with comments on the action plan to be addressed.

4. Approval, Implementation and Monitoring Framework

- 4.1 The action plan has been revised in collaboration with Services to take into account the comments. However, due to the lockdown restrictions in place and the summer recess, the action plan could not be presented to Committee earlier in the year for approval.

- 4.2 The actions and measures identified in the action plan for the first year of implementation of the strategy were agreed with Services and it is proposed that progress of the action plan will be reported to the Climate Change and Sustainability Committee at Q2 and Q4.
- 4.3 The Food Strategy action plan will use the IMPROVe system to gather the progress from Services and to produce reports. The bi-annual monitoring reports will consist of quantitative and qualitative measures designed to highlight progress against the actions. IMPROVe is currently used across the Council for this purpose and the majority of the officers who will provide updates will already be familiar with this mechanism. Guidance will be provided for officers who are new to IMPROVe.
- 4.4 Broader outcomes and overall impacts of the Strategy will be monitored and reviewed annually following the framework proposed in the Strategy document and against the selected indicators.

5. Action Plan content

- 5.1 The action plan is divided by objectives and then by intentions following the structure of the Good Food Strategy and is set out in Appendix 1. It is worth noting that this is the first Good Food Strategy the Council has prepared and, as such, the first action plan to commence implementation. The effectiveness of its implementation will be monitored, and findings reflected in the future iterations of the action plan.
- 5.2 The following Resources and Services were involved in the compilation of the actions and measures to be included in the action plan:
- **Community and Enterprise:** Amenities, Economic Development, Environmental Services, External Funding, Facilities, Leader, Planning, Refuse and Recycling, Sustainable Development and Climate Change;
 - **Education:** Youth, Families and Communities Learning Services;
 - **Finance and Corporate:** Money Matters Advice Service, Healthy Working Lives, Procurement, Scottish Welfare Fund, Tackling Poverty;
 - **Social Work:** Unpaid Work Services.
- 5.3 The action plan consists in 58 actions that can be categorised as follows:
- 36% of the actions were already being undertaken by the Council in 2019/2020;
 - 14% of the actions are improved versions of food related actions that were already being carried out in 2019/2020 but that are now better aligned with the objectives of the strategy;
 - 50% are new actions or actions that have been redefined to focus on food and progress the objectives of the strategy.

For those actions that are new, Services will focus on establishing a baseline that will then be used to determine targets for future measures and reporting purposes.

6. Strategic Environmental Assessment

- 6.1. Following the SEA pre-screening exercise and communication with the Scottish Government, it was concluded that no further action was required in relation to the SEA process for the Good Food Strategy.

7. Employee Implications

- 7.1 Monitoring the implementation of the action plan is the key task of the Policy Officer (Food Development).

- 7.2 In addition, the implementation of the strategy is the task of Resources and Services involved in food activities as identified during the development of the Good Food Strategy and as indicated in the action plan.

8. Financial Implications

- 8.1 Although there are no financial implications at this stage, specific financial implications related to the implementation of the strategy will be foreseen and reported on a case-by-case basis.

9. Climate Change, Sustainability and Environmental Implications

- 9.1 The Good Food Strategy has considered climate change, sustainability and the environment throughout its objectives including: reducing food waste and food packaging in the public sector and supporting the community and private sector to also do so; redistribution of food waste and food composting; and connecting with the community, partners and the private sector to reduce the impacts of the food system and its contribution to climate change, while promoting animal welfare.

- 9.2 The Good Food Strategy supports the outcomes of the current Sustainable Development and Climate Change Strategy (SDCCS), in particular, Outcome 1.2 of the SDCCS which states that the Council is environmentally responsible in the procurement, use and disposal of resources.

10 Other Implications

- 10.1. There are no implications for risk in terms of the information contained within this report.

11. Equality Impact Assessment and Consultation Arrangements

- 11.1. The Equalities Impact Assessment has been conducted and approved.

Michael McGlynn

Executive Director (Community and Enterprise Resources)

24 August 2020

Links to Council Values/Ambitions/Objectives

- ◆ Work with communities and partners to promote high quality, thriving and sustainable communities
- ◆ Support the local economy by providing the right conditions for inclusive growth
- ◆ Support our communities by tackling disadvantage and deprivation and supporting aspiration

Previous References

- ◆ Community and Enterprise Resources Committee 22 May 2018 - Food Development – Policy Officer
- ◆ Community and Enterprise Resources Committee 22 January 2019 - Proposal for Food Strategy
- ◆ Community and Enterprise Resources Committee 3 September 2019 - Proposal for Food Strategy
- ◆ Community and Enterprise Resources Committee 12 November 2019 - Good Food Strategy
- ◆ Executive Committee 4 December 2019 - Good Food Strategy
- ◆ Community and Enterprise Resources 31 March 2020 - Action Plan – 1st year of implementation of the Good Food Strategy

List of Background Papers

None

Contact for Further Information

If you would like to inspect the background papers or want further information, please contact:

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Action Plan 2020-2021

21 April 2020 – V09

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Theme: Good Food at Home and in the Community

Objective 1: Supporting good food education and culture			
Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Support and increase the delivery of food educational programmes and initiatives in schools by adopting a whole school approach in collaboration with food stakeholders (e.g. catering service, NHS, food growing organisations, farmer organisations).			
Deliver one pilot cooking courses in schools with parents promoting healthy eating and cooking on a budget	- Impacts of cooking courses on food knowledge and skills (number of parents impacted and type of impacts)	Facilities / C&E (Education)	Updater: Anne Goldie Owner: Gerry Donachie
Organise educational activities promoting healthy eating in nurseries, primary and secondary schools (e.g. Go fresh clubs; breakfast classroom activities; Better eating-better learning)	- Type of activities delivered - Number of children and schools involved	Facilities / C&E (Education)	Updater: Anne Goldie Owner: Gerry Donachie
Communicate on the new regulation for Nutritional Requirements for Food and Drink to children, parents, catering staff and teachers through a specific educational programme	- Number of schools, children, parents, catering staff, teachers involved	Facilities / C&E (Education)	Updater: Anne Goldie Owner: Gerry Donachie

2. Continue to support and expand the development of food knowledge and skills for targeted groups (e.g. Community Payback Unpaid Work, Youth, Family & Community Learning Service, Seniors Together).

Provide 4 cookery food and hygiene sessions per week, deliver Kitchen Learning Hub and 6/8 REHIS courses to Service Users of the Unpaid Work Service in collaboration with Lanarkshire Community Food and Health Partnership (LCFHP)	<ul style="list-style-type: none"> - Feedback from participating Service Users on cookery food and hygiene sessions (satisfaction and impact including numbers of Services Users and hours completed) - Number of certificates from REHIS for courses when successfully completed and number of REHIS certificates increasing employability opportunities for Service Users 	Unpaid Work Service/ Social Work	Updater: Caitlin Hendry Owner: Theresa Dunnery
Offer opportunity for Service Users of Unpaid Work Service to grow food , develop knowledge and skills associated with growing vegetables within the Auchentibber Allotment and undertake food growing work in respond to referrals from Community growers/gardens	<ul style="list-style-type: none"> - Time allocated by Placement Supervisors to overview Service Users involved in Auchentibber allotment - Number of referrals to the Unpaid Work service from Community Growers - Evidence of the work undertaken in relation to such referrals - Number of training sessions delivered and number of participants 	Unpaid Work Service/ Social Work	Updater: Caitlin Hendry Owner: Theresa Dunnery
Deliver REHIS and ASDAN Foodwise Awards and deliver healthy eating programmes (including 'Healthy Eating, Cooking on a Budget and 'Independent Living Cookery Skills') to learners from YFCL service participating in food related learning programmes	<ul style="list-style-type: none"> - Number of learners who have improved confidence and self-esteem through food related learning programmes - Number of learners who have improved mental health and wellbeing through food related learning programmes 	Youth, Family and Community Learning service/ Education	Updater: Joan McVicar Owner: Anne Donaldson

	<ul style="list-style-type: none"> - Number of learners who have improved their physical health and wellbeing through food related learning programmes - Number of learners who are better able to support their child/family members health and wellbeing through food related learning programmes - Number of learners who have achieved a nationally recognised award or qualification through food related learning programmes. 		
Deliver learning programmes with partners around agriculture and food growing to learners from YFCL (e.g. Grass Routes, Hairleeshill Community Garden, 'Weed 'em & Reap' East Kilbride)	<ul style="list-style-type: none"> - Number of learners who have improved confidence and self-esteem through food growing related learning programmes. -Number of learners who have improved mental health and wellbeing through food growing learning programmes. - Number of learners who have improved their physical health and wellbeing through food growing learning programmes. 	Youth, Family and Community Learning service/ Education	Updater: Joan McVicar Owner: Joan McVicar
3. Join and support national campaigns promoting Good Food (e.g. Veg Cities), increase communication around Good Food and support food events.			
Run and support the organisation of the Foraging Fortnight (8 events) and support other food events in South Lanarkshire	<ul style="list-style-type: none"> - Number of people participating to the Foraging Fortnight and having a better understanding of the use of local resources 	LEADER/ C&E	Updater: Kenny Lean Owner: Kenny Lean

Objective 2: Reducing food poverty and insecurity

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Increase awareness and understanding of food insecurity and poverty in South Lanarkshire (e.g. prevalence, nature, causes and consequences).			
Monitor the number of food parcels delivered by food banks sharing their data	- Number of food parcels delivered by food banks to understand trends of food insecurity and poverty and inform Council actions and local initiatives.	Tacking poverty/ CPP	Local Child Poverty Action Report - Updater: Gary Ross Owner: Gary Ross
2. Help to prevent chronic and episodic food insecurity and poverty by improving the provision of free or affordable food or its support (free breakfast in all primary schools, free lunch for targeted groups - including free school meals-, lunch clubs for children and older people); improving financial advice through Money Matters; and supporting a partnership approach with community food initiatives and partners.			
Deliver free breakfast in 118 primary schools during all school days	- Uptake of breakfast served (4 weeks basis)	Facilities /C&E (Education)	Service Plan Updater: Anne Goldie Owner: Gerry Donachie
Deliver free breakfast and lunch during Summer Holiday Hubs to targeted children	- Number of vulnerable children benefiting from free and healthy breakfast and lunch per day during the summer holiday period	Facilities/ C&E (Education)	Updater: Isabel Vietch Owner: Gerry Donachie

Deliver 13 holiday Summer Holiday Hubs for targeted vulnerable children in partnership with 3 rd sector organisations	<ul style="list-style-type: none"> - 670 children participating and % of increase compared to participation during the previous year - Number of participants who have improved their social skills - Number of participants who have improved their physical health and wellbeing - Number of participants who have improved their mental health and wellbeing 	Youth, Family and Community Learning service/ Education	Updater: Joan McVicar Owner: Anne Donaldson
Increase of the uptake of free school meals in secondary schools	<ul style="list-style-type: none"> - % of free school meals uptake in secondary schools - Activities/initiatives to increase the uptake of free school meals 	Facilities/ C&E (Finance, Education)	Local Child Poverty Action Report
Deliver welfare meals for lunch clubs for older people	<ul style="list-style-type: none"> - Number of affordable and nutritious lunch served per day and in total - Number of lunch clubs/3rd sector organisations involved 	Facilities/- C&E	Updater: Anne Goldie Owner: Gerry Donachie
Provide advice/referrals to specific food initiatives to family experiencing food insecurity	<ul style="list-style-type: none"> - Number of referrals and applications helping families to improve their financial conditions (Best Start Food applications; Healthy Start Voucher applications; Food Bank referrals; School meal applications; Scottish Welfare Fund applications) 	Money Matters/ Finance	Updater: Angela Martin Owner: Angela Martin

3. Respond to food crisis by continuing to assess all applications made to the Scottish Welfare Fund and exploring other options to pursue the transition from emergency food aid to more dignified and empowering approaches by supporting and working with community food initiatives and partners.

Continue to assess applications made to the
Scottish Welfare Fund in two working days

- % of application assessed in 2 working days
- Annual volume of application
- Annual award granted

Scottish
Welfare
Fund/
Finance

Updater: Libby Dick
Owner: Libby Dick

Theme: Good Food in the Public Sector

Objective 3: Improving food in schools and in council properties

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Improve the way the Council source, prepare and promote food in schools with the aim of meeting the Soil Association Food for Life standards.			
Serve nutritious school meals in all nursery, primary and secondary schools	<ul style="list-style-type: none"> - Number of nutritious meals served per day - % of school meal uptake 	Facilities/ C&E	C&E Resource Plan
Meet the new regulation for Nutritional Requirements for Food and Drink in schools	<ul style="list-style-type: none"> - New regulation met by 26th October 2020 	Facilities/ C&E	Updater: Anne Goldie Owner: Gerry Donachie
Work towards the Food for Life bronze standards in primary schools through an initial assessment and design of an implementation plan to achieve the award in year 2	<ul style="list-style-type: none"> - Assessment undertaken by 31 March 2022 - Action plan to achieve bronze in year 2 developed by 31 March 2022 	Facilities/ C&E	Updater: Anne Goldie Owner: Gerry Donachie
2. Support employee's health and well-being by meeting the Healthy Living Award.			
Meet the Healthy Living Award in Council properties	<ul style="list-style-type: none"> - Award achieved by December 2020 	Facilities/ C&E	Updater: Alison Johnston Owner: Isabel Veitch

3. Develop and implement a Good Food Charter promoting healthy, local and sustainable food in Council properties.

Promote a food pledge aligned with the SL Good Food definition for food served in Council properties	- Food pledge promoted by March 2021	Facilities/ C&E	Updater: Anne Goldie Owner: Gerry Donachie
Evaluate and increase the procurement of local food and sustainable food to be served in Council properties	- Baseline developed to assess food served in Council properties - Actions to improve food in Council properties	Facilities/ C&E (Procurement/C&E)	Updater: Anne Goldie Owner: Gerry Donachie

4. Support Fairtrade by serving Fairtrade products and promoting its principles.

Establish a baseline and work towards increased spending in Fairtrade products and promote its principles in Council properties	- % spent in Fairtrade products	Facilities/ C&E (Procurement)	Updater: Isabel Veitch Owner: Gerry Donachie
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Objective 4: Improving food in public places

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Work with partners to improve the way food is sourced, prepared and served in order to increase the availability of Good Food in public places.			
Work with specific partners to explore opportunities to improve the food they serve so that it is aligned with SL Good Food definition	- Demonstrated initiatives developed by partners showing attempt to move towards good food and development of criteria to assess them	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
2. Collaborate with partners to support the development of a breastfeeding-friendly environment in public places.			
Work with specific Council services and partners to explore opportunities to support the development of a breastfeeding-friendly environment in public places	- Demonstrated activities showing attempt to improve breastfeeding environment and development of criteria to assess them	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
3. Engage with producers and suppliers with the objective of increasing the provision of local food in public places.			
Seek to establish a baseline to monitor public procurement spending in local food (i.e. food produced or manufactured in Scotland and in Lanarkshire).	- Demonstrated activities showing attempt to establish a baseline to monitor spending in food produced or manufactured in Lanarkshire and in Scotland	FPO C&E (Facilities/C&E, Economic Development / C&E, Procurement/ Finance, Social Work)	Updater: Hélène Gourichon Owner: Operation Manager

Theme: Good Food Economy

Objective 5: Supporting a good food retail and catering environment

Action	Measures / Timescale	Resource / Service	/Updater/Owner
1. Continue to ensure that food businesses comply with food safety standards.			
Secure broad compliance of South Lanarkshire food businesses with food safety statutory requirements	- 85% of businesses broadly compliant with food safety statutory requirements	Environmental Health/ C&E	C&E Resource plan Updater: Sheena Redmond Owner: Karen Wardrope
2. Encourage food retailers and caterers to promote and serve Good Food and in particular healthy food in the vicinity of schools.			
Work with the Food and Drink Federation to encourage product reformulation in 8 food manufacturers and caterers in South Lanarkshire in order to increase offer of healthy food	- % of business involved in product reformulation	Environmental Health/ C&E	Updater: Karen Wardrope Owner: Karen Wardrope
3. Engage with other local authorities and the Scottish Government to identify solutions for the development of healthy and affordable retail and catering food environments.			
Engage with the Scottish Government during consultation on National Planning Framework 4 to understand opportunities to consider health criteria	- Representations to the Scottish Government on proposed NPF4 by Spring 2021	Planning/ C&E	Updater: Tony Finn Owner: Tony Finn

in determining planning applications. In particular explore the role of the planning system to restrict the location of hot food outlets near schools and their proliferation in town and neighbourhood centres.			
4. Explore and support alternative food retail and distribution options that encourage short, fair and sustainable value chains.			
Organisation of an annual event for local food and drink producers including a workshop focusing on exploring opportunities to develop short, fair and sustainable value chains.	<ul style="list-style-type: none"> - 15 businesses interested in exploring alternative food retail and distribution options - Demonstrated activities showing attempt to support the development of alternative food retail and distribution options 	Economic Development/ C&E	Updater: Eliot Jordan Owner: Stephen Keating

Objective 6: Encouraging a fair and inclusive local food economy			
Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Support local food producers, manufacturers, suppliers and social enterprises in accessing public food procurement with the help of national programmes (e.g. Supplier Development Programme, Partnership for Procurement).			
Organisation of an annual event for local food and drink producers including a workshop focusing on public procurement of local food	<ul style="list-style-type: none"> - 15 businesses interested in accessing public food procurement - Demonstrated activities showing attempt to increase public procurement of local food 	Economic Development/ C&E	Updater: Eliot Jordan Owner: Stephen Keating

2. Encourage connections among local businesses and between businesses and their local communities

Facilitate (logistics and communication) the organisation of a South Lanarkshire **Food Week** in collaboration with businesses and other stakeholders

- 8 local food businesses involved and 10 food stakeholders
- Evidence of increased connections among businesses

Economic Development/
C&E

Updater: Eliot Jordan
Owner: Stephen Keating

3. Showcase and promote the local food sector to South Lanarkshire residents and visitors.

Facilitate (logistics and communication) the organisation of a South Lanarkshire **Food Week** in collaboration with businesses and other stakeholders

- Sales/turnover of participating food and drink producers
- 10 stakeholders involved in the Food Week
- Impact of the Food Week on people participating regarding their awareness of local production/producers

Economic Development/
C&E

Updater: Eliot Jordan
Owner: Stephen Keating

4. Support food businesses willing to implement good practices and promote them.

Organisation of an **annual event** for local food and drink producers including workshops focusing on good food practices

- 15 businesses attending the workshop and interested in changing their practices
- Demonstrated activities showing attempt to support the development of good food practices in the private sector

Economic Development/
C&E

Updater: Eliot Jordan
Owner: Stephen Keating

5. Promote careers in the food sector.

Investigate opportunities to work with Developing the Young Force to promote to food careers in school	- 2 events organised to promote food careers in school	Economic Development/ C&E	Updater: Eliot Jordan Owner: Stephen Keating
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Theme: Good Food Growing

Objective 7: Providing food growing opportunities

Action	Measures / Timescale	Resource / Service	/Updater/Owner
1. Increase the provision of high quality food growing opportunities based on needs. 2. Consider opportunities for the provision of additional food growing opportunities in housing areas, care homes, schools and other public places where there is a demand.			
Identify and develop new sites in the Council's areas to meet demand for food growing	- Increased number of people participating in food growing on Council land in order to progress towards compliance with legislative targets	Amenity Services	Updater: Lisa Inglis Owner: Lynn Carr
Develop a Council wide Open Space Strategy which will include assessment of the current quality and location of food growing opportunities and identify potential suitable areas where new or improved provision could be appropriate	- Open Space Strategy approved by Spring 2021	Planning/C&E	Updater: Sheila Alderson Owner: Tony Finn

Protect Prime Agriculture Land from development as required by Scottish Planning Policy and Local Development Plan policy	- Protection of existing 89 ha of prime agricultural land within South Lanarkshire and annual monitoring of any loss of prime land to development	Planning/C&E	Updater: Sheila Alderson Owner: Tony Finn
3. Contribute to neighbourhood planning initiatives by supporting food growing opportunities where there is a demand.			
Work with local communities who are preparing Local Place Plans for their area to identify opportunities locally to meet any aspirations related to food growing	- Consideration and where appropriate incorporation of community aspirations for the provision of food growing areas within Local Place Plans to increase provision of food growing opportunities	Planning/C&E	Updater: Sheila Alderson Owner: Tony Finn
4. Promote formal and alternative food growing opportunities to South Lanarkshire residents (e.g. fruit trees, community growing sites).			
Work in partnership with Council services and community groups to identify and develop alternative food growing opportunities	- Number of alternative food growing initiatives delivered by or in partnership with the Council	Amenity Services	Updater: Lisa Inglis Owner: Lynn Carr

Objective 8: Promoting good food growing and sustainability

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Encourage and provide advice and support to communities or social enterprises who wish to create food growing sites. 2. Support the development of a food growing network to facilitate exchange of good practices, sharing of training or volunteering opportunities, inputs and equipment.			
Facilitate food growing learning and development in the Council's area	- Evidence of network learning and community benefits derived as part of the Food Growing Group activities	Amenity Services	Updater: Lisa Inglis Owner: Lynn Carr
3. Promote and identify opportunities to encourage sustainable food growing practices that will ensure the protection of natural resources and mitigate climate change.			
Consider opportunities to increase biodiversity and reduce climate change impact at new and existing sites	- Impact of these initiatives on biodiversity and climate change (number of initiatives and type and scale of impacts)	Amenity Services	Updater: Lisa Inglis Owner: Lynn Carr

Theme: Good Food for the Environment

Objective 9: Reducing food waste and packaging

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Monitor the recycling and composting rates of food waste in South Lanarkshire. 2. Reduce avoidable food waste in Council properties and encourage households and the private sector to do so.			
Monitor food waste from school kitchen and dining room and recycling rate	<ul style="list-style-type: none"> - Quantity of food waste from school kitchen below 1% - Quantity of food waste from dining room below 15% - % of food waste from school kitchen recycled 	Facilities/ C&E	Updater: Isabel Veitch Owner: Gerry Donachie
Undertake participation rate study to establish the % of householders using the council's food waste collection service	<ul style="list-style-type: none"> - Share of household using food caddy to dispose food waste to inform Council initiatives in relation to food waste in the following years of implementation of the strategy 	Refuse and recycling/ C&E	Updater: Nicola Maher Owner: Kirsty McGuire
3. Promote the redistribution of food surplus and encourage recycling and recovering of non-avoidable food waste.			
Consider extending the food waste collection service	<ul style="list-style-type: none"> - Review of existing service provision and identification of costs associated with extending the service to rural areas to inform Council actions in relation to food waste 	Refuse and recycling/ C&E	Updater: M Maher Owner: C Kelly

	collection in the following years of implementation of the strategy		
Support the redistribution of food surplus	- Quantity of food surplus redistributed to vulnerable people (food bank) or sold at affordable prices (food coop)	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
4. Raise awareness about the environmental impact of avoidable food waste and the benefit of composting non-avoidable food waste.			
Revise the content of the presentations the Waste Education Team provide to schools in South Lanarkshire to include information about food waste reduction and recycling'	- Educational material updated by March 2021 including criteria to assess the impact of the educational programme	Refuse and recycling/ C&E	Updater: Nicola Maher Owner: Kirsty McGuire
5. Reduce food packaging in Council properties including the reliance on single-use plastic and encourage households and the private sector to do			
Lead on reducing the council's reliance on avoidable single-use plastic items for food	- Actions to reduce the reliance of single-use plastic items for food across the council	Facilities /C&E (Sustainable Development C&E)	Owner: Gerry Donachie

Objective 10: Limiting the impact of food system on the environment and climate change

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Raise awareness about the impact of food systems on the environment and climate change.			
Undertake campaign promoting sustainable food	<ul style="list-style-type: none"> - At least one campaign promoting sustainable food - Number of people reached 	FPO/ C&E (Healthy Working Lives/ Finance Sustainability and climate change/ C&E)	Updater: Hélène Gourichon Owner: Operation Manager
2. Increase the offer for sustainable food in Council properties including food promoting animal welfare.			
Monitor sustainable food served in Council properties	<ul style="list-style-type: none"> - 100% fish respecting MSC standards - 100% chicken respecting red tractor standards - 100% red butcher meat respecting QMS standard 	Facilities/C&E (procurement)	Updater: Anne Goldie Owner: Gerry Donachie
3. Work with partners and the private sector to explore and implement practices that will help to tackle the impact of food systems on the environment and climate change.			
<i>This intention will be considered in future action plans</i>			

Theme: Good Food Governance

Objective 11 : Developing and strengthening food partnerships

Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Continue to support key voluntary organisations in particular by securing external funding.			
Maximise external funding opportunities for the development of food related projects and initiatives and provide support and guidance to third sector organisations	- Number and value of funding application made	External funding/ C&E	Updater: Pauline Crisp Owner: Kenny Lean
2. Identify and map local food initiatives to inform food stakeholders, foster collaboration and guide the development of new initiatives.			
Facilitate information sharing around Good Food practices in South Lanarkshire	- Establish an appropriate communication forum/ channel to facilitate info sharing and peer learning - Impact of the new communication channel (traffic and relevance)	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
3. Facilitate partnership at local level depending on needs and priorities.			
Facilitate partnership working with food stakeholders	- Presence of an active multi-stakeholder food partnership	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager

	- Development of Terms of Reference for the food partnership		
4. Connect with international and national food networks to benefit from external expertise.			
Continue to liaise with national and international food organisations, network and initiatives	- Actions derived from these connections that support the objectives of the food strategy and assessment of their impacts	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
5. Enhance stakeholders' participation in Council level political dialogue			
<i>This intention will be considered in future action plans</i>			

Objective 12: Making good food a priority in the council's area			
Action	Measures / Timescale	Resource / Service	Updater/Owner
1. Establish an active Council Food Steering Group for monitoring, advisory and decision making.			
Establish a Food Steering Group for monitoring, advisory and decision making	- Presence of an active steering group - Development of Terms of Reference for the steering group		Updater: Hélène Gourichon Owner: Operation Manager

2. Ensure that the objectives of the strategy are considered in all food related strategies, actions, groups and forums.

Continue to engage with the national government to maximise **funding for rural community development** including for the development of the agricultural community

- Funding and number of food related programmes secured

Rural development / C&E

Updater: Kenny Lean
Owner: Kenny Lean

3. Reinforce collaboration across partners of the Community Planning Partnership to advance the objectives of the strategy.

Develop **action plan for the Community Planning Partnership**

- Action plan validated by partners and implemented by March 2021

FPO/C&E

Updater: Hélène Gourichon
Owner: Operation Manager

4. Work towards the Sustainable Food Places award as a catalyst for positive changes and recognition of the success the Good Food Strategy.

Join the UK network **Sustainable Food Places**

- Membership achieved by March 2021 to guarantee a high profile of food initiatives

FPO/C&E

Updater: Hélène Gourichon
Owner: Operation Manager