



Action Plan 2020-2021

11 March 2020 – V07

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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	- Feedback from participating Service Users on cookery food and hygiene sessions (satisfaction and impact)	Unpaid Work Service/ Social Work	Updater: Caitlin Hendry Owner: TBD

Service in collaboration with Lanarkshire Community Food and Health Partnership (LCFHP)	<ul style="list-style-type: none"> 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 		
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: TBD
Deliver accredited awards to learners from YFCL service participating in food related learning programmes (including ASDAN High 5 awards, Dynamic Youth Awards, REHIS, ASDAN Foodwise Awards) and deliver healthy eating programmes (including 'Healthy Eating, Cooking on a Budget and 'Independent Living Cookery Skills')	<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 - 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. 	Youth, Family and Community Learning service/ Education	Updater: Joan McVicar Owner: Anne Donaldson
Deliver learning programmes with partners around agriculture and food growing to learners from	<ul style="list-style-type: none"> - Number of learners who have improved confidence and self-esteem through food growing related learning programmes. 	Youth, Family and Community	Updater: Joan McVicar

YFCL (e.g. Grass Routes, Hairleeshill Community Garden, 'Weed 'em & Reap' East Kilbride)	-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.	Learning service/ Education	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	- 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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - % of application assessed in 2 working days - Annual volume of application - Annual award granted 	Scottish Welfare Fund/ Finance	Updater: Libby Dick Owner: Libby Dick
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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
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.			
Establish a baseline and work towards increased spending in local food	<ul style="list-style-type: none"> - % of public procurement spent in food produced or manufactured in South Lanarkshire - % of public procurement spent in food produced or manufactured in Scotland 	Facilities/ C&E (Economic Development / C&E, Procurement/ Finance, Social Work)	Updater: TBC Owner:

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 in determining planning applications . In particular explore the role of the planning system to restrict the	- Representations to the Scottish Government on proposed NPF4 by Spring 2021	Planning/ C&E	Updater: Tony Finn Owner: Tony Finn

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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 2 events organised to promote food careers in school 	Economic Development/ C&E	Updater: Eliot Jordan Owner: Stephen Keating

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 primal 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
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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 collection in the following years of implementation of the strategy 	Refuse and recycling/ C&E	Updater: M Maher Owner: C Kelly
Support the redistribution of food surplus	<ul style="list-style-type: none"> - 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	- 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% meat respecting red tractor standards 	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's action plan</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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - Presence of an active multi-stakeholder food partnership - Development of Terms of Reference for the food partnership 	FPO/ C&E	Updater: Hélène Gourichon Owner: Operation Manager
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	<ul style="list-style-type: none"> - Actions derived from theses 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's action plan</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	<ul style="list-style-type: none"> - 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