

Glasgow Food Summit

6th September 2023

Event Report



Background

Glasgow Food Policy Partnership (GFPP) hosted the second Glasgow Food Summit at the Glasgow City Chambers on the 6th September 2023. The event was a follow-up to the successful Food Summit held in May 2019, which initiated the development of the [10-year Glasgow City Food Plan](#) (GCFP) launched in June 2021. The 2023 event was funded jointly by GFPP partners [Adam Smith Business School](#) and [Glasgow Centre for Population Health](#) (GCPH). The GCPH communications team also provided support to help with event organisation and logistics. The event was attended by 110 people, including representatives of key organisations working in different parts of the food system, people interested in the food work in Glasgow, and many stakeholders involved in the GCFP including Glasgow City Council and NHS Greater Glasgow and Clyde.

The aim of the event was to update the audience on the progress/evaluation of the Glasgow City Food Plan over the last two years, to hear about national food-related developments and changing context, to learn from some UK and international speakers about their work, and to have discussions on the best way forward for a 'refreshed' Food Plan for the next eight years.



Plenary sessions

The morning session of the Summit was chaired by **Cllr Angus Millar**, the Convener for Climate, Glasgow Green Deal, Transport and City Centre Recovery. The first speaker for the event was **Pete Ritchie**, the director of the influential NGO [Nourish Scotland](#). We then heard from **Jill Muirie**, who chairs the [Glasgow Food Policy Partnership](#) overseeing the delivery of the Glasgow City Food Plan. The last speaker for the morning, **Trine Ring Olesen**, came all the way from [Meyers Madhus](#) in Copenhagen to tell us about the ‘Copenhagen Model’, a model for change that has resulted in a significant boost in the quality of food in Copenhagen’s public kitchens, and is well known around the world.



The afternoon session, chaired by **Prof Chik Collins** from [GCPH](#), concentrated on work in other places. **Simon Kenton-Lake** from [Nourish Scotland](#) talked about nationwide [Sustainable Food Places](#) work in the UK and Scotland. He was followed by **Ellen Harrison**, the Chair of the [Bristol Food Network CIC](#). Bristol is one of only two gold award-winning Sustainable Food Places in all of the UK. The presentations slides from all the plenary sessions are available on the [GCPH website](#).

Breakout sessions

Participants could choose to attend two breakout sessions (one in the morning, one in the afternoon) based on the Food Plan’s six themed working groups: 1) food poverty 2) catering and food procurement 3) food and the environment 4) community food 5) food economy and 6) children and young people. During these sessions, participants heard of the progress and examples of work linked to each theme and were presented with suggested priority actions for each group to concentrate on in the future. These were based on a revision exercise which took place over the summer, undertaken by the working groups and the Glasgow City Food Plan team,

to prioritise actions for the next two-to-three years to give the Plan more focus going forward. The revised actions also take into account recommendations by the Adam Smith Business school in their interim assessment.

The key recommendations include:

- Actions: need prioritised, revised to be SMART, and better reflect current context.
- Capacity and collaboration: overstretched organisations and limited collaboration outside meetings.
- Varying degrees of buy-in.

Discussion in smaller groups followed and participants were asked for their feedback. This feedback will be taken to each working group to discuss, before agreeing the revised actions to focus on going forward. A summary of each workshop session is below.

● Food poverty – Good Food for All



This session was led by **Siobhan Boyle**, Health Improvement Lead from Glasgow Health and Social Care Partnership (HSCP). Participants heard updates on the following projects related to this theme:

- 1) Scottish Pantry Network (SPN) Pilot in Ruchazie with Alexandra Rose (AR) voucher scheme by **Mandy Morgan** (SPN) and **Ashleigh Hall** (AR).
- 2) Cash First work by **Emma Osterberg** and **Maria Marshall** from the Independent Food Aid Network (IFAN).
- 3) Glasgow Helps and Pathfinder groups by **Kathleen Caskie** from Glasgow Council for Voluntary Sector.

The following actions were suggested as the priority actions for the next two-to-three years:

1. Understand the levels and population patterns of food insecurity across the city, and the provision of support and available referral pathways in these geographical and population groups. Make this data easily available to inform service planning, funding, and provision.

2. Facilitate the development of a Cash First Partnership bid in collaboration with relevant Food Plan partners.

3. Enhance and sustain food interventions/services that are addressing improved access to affordable, nutritious food in local communities. Support partner organisations to overcome barriers to delivery and to invest in gap sites where there is identified need in Glasgow.

4. Develop an accessibility guide to help Community Food/Advice Services maximise their accessibility to population groups with a range of needs, and share this widely.

Feedback gathered from those participating in this session includes:

- Need to prioritise information on where to go for help.
- Explore alternative ways to distribute items not always available to foodbanks, such as fresh produce and culturally-appropriate food items.
- Data should be available to a range of partners on how current work is making an impact, celebrate success etc. – similar to the Copenhagen model.
- Would like to see Cash First work applying for other funding if not awarded by Scottish Government as feel it has huge potential.
- Improve communications so that people in crisis have ready access to advice which addresses immediate need and root causes.
- We need a long-term plan to eradicate food banks.



● Catering & food procurement



This session was led by **Margaret Gilmour**, Senior Partnership Manager from the Soil Association's Food for Life (FFL) Served Here Team. Participants heard updates on the following projects related to this theme:

- 1) Glasgow City Council's journey to bronze FFL award by **Gillian Pagani**, from the council's Catering and Facilities Management team.
- 2) Glasgow's FFL Pilot by **Sarah Gowanlock**, Partnership Manager from the Soil Association.

The following actions were suggested as the priority actions for the next two-to-three years:

1. Increase the proportion of locally-sourced and low-carbon-produced food used in public sector catering. This will be achieved by agreeing on the definitions of local and low carbon and on how to measure (e.g., may include a number of categories like organic food, meat-free dishes, pulses).
2. Develop community-benefits methodology and community wealth-building principles in public sector food contracts, that provide support for community food initiatives (examples from other areas could be explored).
3. Maintain Bronze Food for Life Served Here accreditation for school meals during next two-to-three years, with the aim to work towards Silver. Encourage other organisations to work towards the same accreditation.
4. Increase communication and opportunities for small and medium-sized businesses and social enterprises to engage in public sector procurement and/or arrange supplier development opportunities.

Feedback gathered from those participating in this session includes:

- Agree with suggestions, but possibly flesh out objectives for better clarity.
- Agree that focus needs to be on areas where greatest volume is delivered e.g., schools.
- The public needs further education on benefits of low-carbon production.
- Define local – not too geographically restricted. Maybe re-define after Good Food Nation Act guidance.
- Need to agree what definitions we will align with.
- Local should be Scottish, especially post Good Food Nation Act, but local-level businesses not national.

- Action 2 should include local food enterprises and retailers, producers, cafes.
- Agree broadly, but we need a baseline for current levels of procurement, as well as a way to measure progress – especially action 4.
- Action 4 – not only engage but achieve, engaging can lead to nothing except feeling time and resource have been wasted.
- Career development/apprenticeships support for SMEs needed to help them prosper.
- Joy and taste: how can this be brought in – chef/gastronomic consultants?
- How to get purse holders involved?
- Data-mapping process of what we have.

● Food and the environment



This session was led by **Jill Muirie**, Public Health Programme Manager at GCPH. Participants heard updates on the following projects related to this theme:

- 1) School Food Waste Pilots in schools by **Jill Muirie**.
- 2) Urban Agriculture Developments in Glasgow by **Clem Sandison** from Land Workers Alliance/Glasgow Community Food Network.

It was suggested that the actions of this theme should be split between the following two sub-groups: Food waste reduction and Urban agriculture.

Food waste reduction

The following actions were suggested as the priority actions for the next two-to-three years:

1. Reduce household and community food waste through public education campaigns and increased composting opportunities in communities.
2. Reduce commercial and public sector food waste (at production and consumption stages), and increase the volume diverted from general waste streams through work with food producers, caterers, food providers and retailers to change practice, and through food waste reduction pilot projects.
3. Increase the volume of food surplus that is distributed by working with FareShare, community organisations and other key stakeholders.

4. Reduce the volume of single-use packaging used for food by supporting the delivery of the council's Plastic Reduction Strategy.

Urban agriculture

The following actions were suggested as the priority actions for the next two-to-three years:

1. Increase land used for commercial/market-scale food growing.
2. Increase training opportunities and economic support for local food growing.
3. Increase access/routes to markets for locally-produced food (Glasgow and Scotland).
4. Increase the use of more nature-friendly techniques (including organic growing) in food production.



Feedback gathered from those participating in this session includes:

- An action related to campaigning for a change in rules so that supermarkets do not create so much waste and are held accountable for the social ills they create, including food poverty, unsustainable farming practices, low wages etc.

- Composting should be pulled out as a separate action to reducing food waste, as it has multiple benefits for communities, the environment, and climate change (or maybe moved to a community food section).
- Follow the Copenhagen model and set an ambitious target for organic food in public sector catering.
- Action 2 – add ‘including in vessel composters’.
- Action 4 – ban on single-use packaging used for food.
- Add a campaigning angle/progressive taxation/advocate through COSLA.
- Glasgow Community Food Growers Forum to become part of GCFP to report and monitor on food growing actions.
- Increase in education at all ages and levels in schools so that people know how to properly dispose of various types of food waste.
- Share challenges the council experiences in delivering this work and create an education piece around it.
- Questions about increased transparency and communication about where waste goes from the council.
- Discussion about food surplus being a problem not a solution.
- Comments about how the reliance on food waste has transformed community food.
- Many respondents agreed with the proposed priority actions.

● Community food



This session was led by **Helen Traill**, Lecturer and Researcher from Adam Smith Business School. Participants heard updates on the following projects related to this theme:

- 1) Glasgow Community Food Network’s Online Food Hub by **Donna McCardle**, Project Manager for the Food and Climate Action team.
- 2) ‘Demand for Land’ toolkits by **Rebecca Livesey-Wright**, Communications Officer for Glasgow Community Food Network.

The following actions were suggested as the priority actions for the next two-to-three years:

1. Provide resources, support, and services to enable community food organisations to deliver services appropriate to their communities.
2. Increase the land available for community growing across Glasgow (supporting the delivery of the Glasgow Food Growing Strategy).

3. Increase community participation in planning for community food spaces, activities, and ventures.
4. Increase resilience of the community food sector.

Feedback gathered from those participating in this session includes:

- Agree with actions, but need more capacity.
- Need for central help for actual redistribution of food that is available.
- More admin needed for food hub and an actual person to speak to – need core long-term funding.
- Need good quality food provision.
- Meaningful community participation/engagement needed in order to provide feedback and involvement in core planning.
- Make food issues part of every council department and co-ordinate better at council level so everyone is aware of different work streams.
- Engage with the community more when planning use of spaces.
- Need to find out where the community-owned growing spaces are in the city.

● Food economy



This session was led by **Riikka Gonzalez**, Sustainable Food Places Co-ordinator from Glasgow Food Policy Partnership. Participants heard updates on the following projects related to this theme:

- 1) SQA accredited Food Waste and Sustainability Module by **Niall Murray**, Lecturer in Culinary Arts from the City of Glasgow College.
- 2) Glasgow Sustainable Food Directory by **Federico Lubrani**, Slow Food Glasgow.

The following actions were suggested as the priority actions for the next two-to-three years:

1. Work with Further Education providers to improve/integrate sustainability education in order to improve employability prospects for the future workforce.
2. Increase the provision for easily accessible farmers and neighbourhood markets/shops/pantries in all areas of the city, prioritising socially and

environmentally-conscious (local/organic) producers.

3. Continue to encourage, support, and work with more local food businesses to adopt sustainability principles (including the real living wage, circular economy, reduced waste, nature-friendly and nutritious food provision) through strengthening and growing the existing work (Glasgow Sustainable Food Directory, Circular Glasgow campaigns and other initiatives).

4. Promote and advocate for local food businesses including producers, suppliers and retailers to the general public and our networks, and through our communications and campaigns (including Good Food for Glasgow).



Feedback gathered from those participating in this session includes:

- Organic certification is expensive, being sustainable doesn't have to mean 100% organic.
- Use of World Research Institute metrics to measure how sustainable your meals are.
- Very happy with the new priority actions.
- Moving the bell curve on sustainability across all businesses is important and we should reach out to Scotland Food and Drink Federation Net Zero Partnership.
- Should link with the Regional Economic Partnership and make sure food is included as it really wasn't in City Deal.
- How can large city deal bids and international events be leveraged to benefit local food economy?
- We'd like to see a boost to social enterprises doing food, bring Glasgow social enterprises into view.
- Point 2 is too broad, with no solutions on how provisions will be increased.

- Priority 2 has historically been a huge issue. How would this be achieved without funding, as usually it's either sustainable (expensive) or unsustainable (cheap) food? Who is tasked with finding the answer to this conundrum? We want cheap food (food poverty) and sustainable local food is not. Reality is that cheap food is bad for the environment, workers, as well as health. It's the biggest challenge of the Food Plan.
- Point 3, 'continue to encourage'. Perhaps lobby for subsidies for organic farmers?
- Agree that an interdisciplinary approach must be implemented in education to improve food culture and literacy.
- There aren't enough active economic actors in the room/in working group meetings because they aren't paid/it's extra work.
- Point 4: linking food production with public procurement.
- It seems like 1 is quite separate to 2-4, but this is about building for the future. If these actions are the longer-term vision, would it be helpful to have some shorter-term metrics?
- Looking to the overall Plan, I think the streaming of actions seems to make sense but there's a challenge to articulate what good looks like and make sure there's an incentive for food economy actors to be involved.
- Communicate a sustainable food economy as part of 'the economy' not a nice part of it but fundamental to economic regeneration/city economy plans etc.
- Utilise the 'app' economy (uber eats etc.) to allow people to source and purchase sustainable food.
- Deliver on shared infrastructure for small producers that was identified in the 'Roots to Market' report.
- How is food involved in economic development and planning departments in Glasgow?
- Needs to start with what/why. Financial help is needed.
- Revise membership of the working group to focus on SMEs and organisations that are not funded by government or charities. The Food Plan should engage more with businesses across different, bordering, local authorities.

● Children and young people



This session was led by **Jill Muirie**, Public Health Programme manager at GCPH. Participants heard updates on the following projects related to this theme:

1) Glasgow HSCP about the Thrive Under 5 project by **Siobhan Boyle**, Health Improvement Lead, Glasgow HSCP.

2) NHSGGC about the new Your Body Matters resource by **Aimee Dale**, Health Improvement Senior, NHSGGC.

The following actions were suggested as the priority actions for the next two-to-three years:

1. Promote and improve the uptake of school meals in schools across Glasgow.
2. Establish and support more good food groups in schools across Glasgow, and improve opportunities for them to support learning about the food system.
3. Promote and encourage the use of Your Body Matters in schools across Glasgow, and undertake and incorporate learning from evaluation of the resource.
4. Increase engagement by families across Glasgow in support services and programmes to improve nutritional health – Thrive Under 5, Weigh to Go, etc. Review and evaluate the approach.
5. Support breastfeeding through increased rollout of the Breastfeeding Friendly Scotland (BFS) scheme to businesses and BFS Early Learning scheme to Early Years providers.

Feedback gathered from those participating in this session includes:

- Feels like a particularly good opportunity.
- Would like to see something on the wider food environment (e.g., advertising) children are exposed to around/outside the city, especially if there is limited or no access to healthy food at home and locally.
- Action 1 to be updated to also include something about the school eating environment i.e., recognition of the importance of having a welcoming place and time to eat the food provided.
- Add families/school support into actions.
- Actions feel quite consumption/nutrition focussed rather than aimed at tackling food insecurity or recognising barriers to engagement for those in this position.
- 'Food literacy' and how we teach families about new (to them) food confidence could be included. Exploit the opportunities of curriculum.
- Agree wholeheartedly. Adult education similar to child education.
- Agree there needs to be more involvement of families within schools.
- Include families in temporary accommodation e.g., hostels.
- Need for city planning to limit fast food venues.
- Need to offer more encouragement to stay in school at lunch.
- Agree about young people having access to cooking facilities.
- Introduce taste-focussed classes.
- Point 2 – new learning for sustainability action plan should be incorporated into this.
- Point 5 should widen to include schools also as this is planned.
- Need to look at how breastfeeding also contributes to health and wellbeing, and climate change.

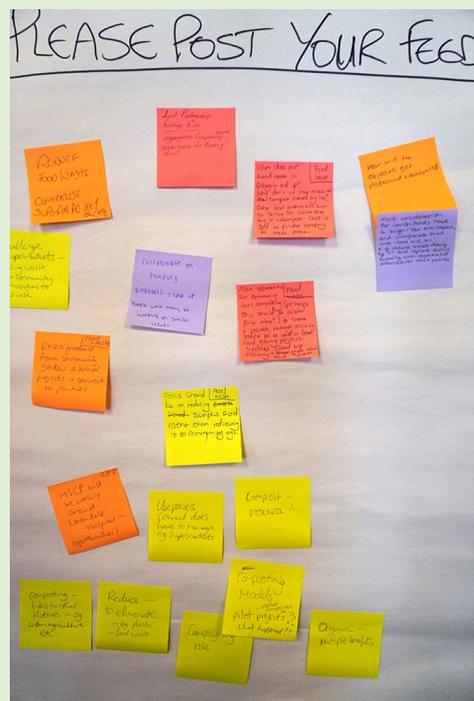
- Include the importance of vitamin D.
- These are realistic priorities, but think a cautious approach is needed for Point 3 – programmes on mental health in schools have been evaluated and shown to have unintended consequences; need to ensure that isn't the case.
- Make information accessible/easy for people who are struggling. How do habits and knowledge change if you don't know where to go and how to get the info you need?
- Use Eco Groups and link with good food groups within schools.
- Expand priority 2 to incorporate sustainability and school eco-groups.
- Could Your Body Matters be trialled with family support orgs as not all children go to school?

● Food education



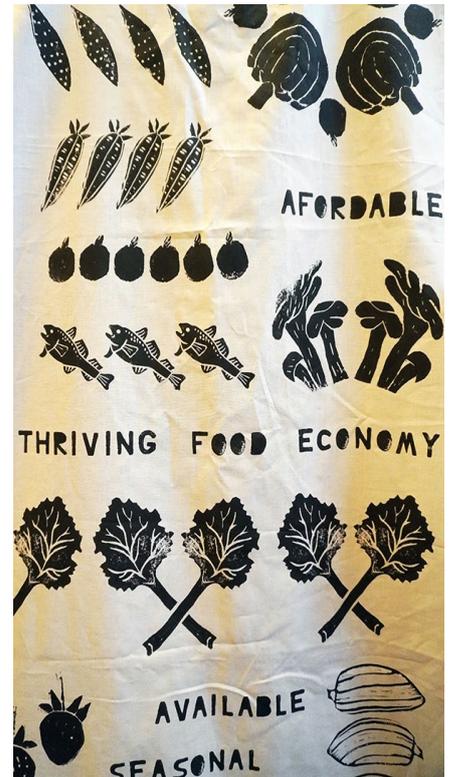
Please note, there is also a Food Education working group for the Glasgow City Food Plan led by **John Meechan**, one of the directors from the Glasgow Community Food Network. This working group and its actions were not discussed as part of the Summit, as they were not part of the original actions of the Plan. The following areas have been suggested as the priorities for this working group:

1. Mapping the range of existing food-education resources and providers that are available in Glasgow.
2. Mapping and developing the career and learning pathways available to those wishing to contribute to a more sustainable food future.



Exhibition

Participants also had a chance to visit our exhibition showcasing examples of best practice, and to talk to stall holders from various food-related organisations around Glasgow. Exhibitors for the event included [Glasgow Community Food Network's Food and Climate Action](#) team, local food grower and retailer [Locavore](#), [NHS Greater Glasgow and Clyde's](#) Health Improvement team showcasing their new [Your Body Matters](#) resource, [Slow Food Glasgow](#) publicising the second edition of the Glasgow Sustainable Food Directory, [The Scottish Pantry Network](#), [University of Glasgow Adam Smith Business School](#) launching the [Interim Assessment of the Glasgow City Food Plan](#), [Glasgow City Council's](#) [Holiday Food and Activity Programme](#) and the [Good Food for Glasgow](#) campaign launching the [Good Food from Glasgow community cookbook](#). We also displayed some food-related art under the banner '[Let Glasgow Nourish](#)', which was created by Hannah Brackston with funding from the Food Sovereignty Network and The Dear Green Bothy.



Overall feedback of the event

The overall feedback has been very positive, especially on the focus of action and commitment from so many people and organisations in these difficult times. Based on the lively discussions at the event, many new connections were made. In fact, some participants wished for more time for questions, breakout sessions, networking opportunities and general discussion. The GCFP team has taken this into account, and hopes to organise future events with more time for open discussion. Some people felt the event could also have included the following:

- Explanation about the Food System.
- Reduction of environmental impact of food and GHG emissions linked to it.
- Environmental impact of different foods.
- Root causes of food insecurity; maybe a Food Poverty summit.
- Glasgow food industry and businesses.
- Bridging the gap between affordable and sustainable (nutritionally rich, sustainably sources, locally produced) food available to all.
- Speakers with lived experience explaining their position on food poverty and its consequences.

It was also pointed out that it would have been good to showcase local food and sustainable producers during lunch. Unfortunately, this was not possible due to existing catering contracts for the venue, which was kindly provided by Glasgow City Council. However, participants had an option to book a place for the Summit Dinner on the 5th September aiming to showcase local, sustainable produce and producers. Due to not enough bookings, we had to cancel the event. Because of the current financial climate, the organisers did not have enough funds to cover the cost of dinner without a small charge to participants.



Future action

The feedback received as part of the event will be taken into account when revising the Plan for the next two-to-three years. The GCFP team will take the findings to each working group for further discussion and to make these actions SMART.

Participants were also asked what areas they would like more training on. The GCFP team hopes to organise monthly webinars on a selection of topics, and any suggestions collected during the event will be considered when planning our programme.

We also asked participants how their organisations could contribute to the achievement of these priority actions, and we will get in touch with those who left their contact details. Anyone who is interested in keeping up to date with our work can [sign up for the GFPP newsletter](#), which goes out four times a year.





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