





Glasgow City Food Plan an overview

Abi Mordin, Co-Chair, Glasgow Food Policy Partnership







Glasgow Food Policy Partnership





























GLASGOW'S FOOD SYSTEM

Glasgow's food system is complex, interconnected and reaches well beyond Glasgow's boundaries. It involves all the processes needed to feed a population, including growing or producing food, distribution, and getting rid of waste. It is influenced by the economy, society and political factors and it affects our health and our environment.

1 in 3 children in Glasgow live in poverty - that's 38,000 children in the city

11% of people reported experiencing at least one event indicating food insecurity

of adults
and 20%
of Primary 1 children

are overweight or

obese

78% report eating fewer than 5 portions of fruit or vegetables a day and 12% report eating none

In Scotland
21%

of tourist spend is on food and drink

There are over 5000 food and beverage industry jobs in Glasgow

Glasgow has 3 market gardens, around 90 community gardens and growing spaces and 32 allotment sites

There are also opportunities for more growing spaces on the city's large amount of vacant and derelict land:

1300 hectares across 925 sites

Glasgow City
Council has
committed to
working with
partners to
achieve carbon
neutrality by 2030

Public services in Glasgow have an important part to play in buying and selling healthier and more sustainable food and supporting more local businesses



Around 30%

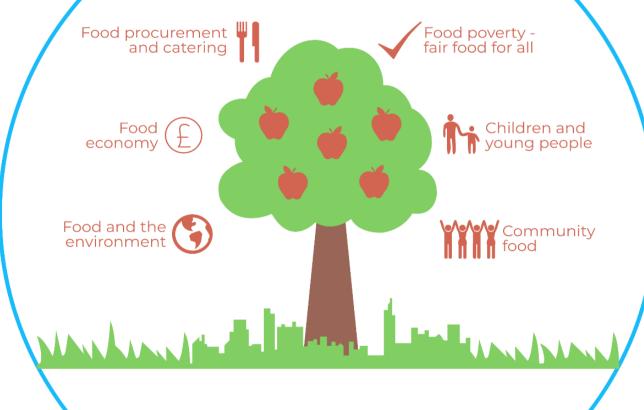
of the greenhouse gas emissions that drive climate change arise from the food system



The Glasgow City Food Plan can help guide us towards making a food system we are proud of, where everyone is able to eat healthy, tasty, affordable food that supports local business and minimises negative impacts on the environment

Search 'Glasgow City Food Plan' at www.goodfoodforall.co.uk

Glasgow City Food Plan



Equity Sustainability Health



Food Plan Development



- City-wide partners committed to a Glasgow city food plan
- A core project team set up to co-ordinating the process
- 70 organisations invited to a planning day
- 6 themed working groups set up
- Draft plan produced
- Learnings from COVID-19 incorporated
- Consultation period from October-December 2020
- Launch of the plan 15th June 2021!









6 Themes

















9 outcomes, 76 Actions

- Improved access to healthy affordable food and reduced food insecurity.
- Increased understanding of the food system especially with regards to nutrition and sustainability.
- More opportunities for communities to enjoy cooking and growing together.
- A thriving local food economy which promotes fair work and principles of
- sustainability.
- Increased availability and use of seasonal, locally grown and produced food in or close to Glasgow.
- Improved health and wellbeing as a result of improvements in our food system and food environment.
- More food produced in ways that are good for the environment.
- Reduced food waste, increased redistribution of surplus food, and reduced environmental impact from food waste.
- Reduced greenhouse gas emissions (direct and indirect) arising from our food system.





- Take a more coordinated response for those in food poverty – focusing on preventing crises
- Ensure that anyone accessing emergency food provision is provided with income maximisation/welfare rights support
- Improve access to healthy and sustainably produced food in local communities





- Establish an information and mapping hub for community food activity across the city
- Increase community involvement in planning and design of local community food projects and activities
- Further develop and roll out food education with schools and communities





- Incorporate more Scottish seasonal and local food across Glasgow City Council venues.
- Achieve Bronze level Food for Life Served Here Accreditation school meals
- Support and encourage greater uptake of catering careers in Glasgow





- Create opportunities to increase the production and provision and promotion of local, sustainably produced food
- Review catering and cooking courses to include sustainability and preventing and reducing food waste
- Encourage more food businesses to reduce food waste and adopt circular economy principles





- Work with Zero Waste Scotland to encourage public sector food providers to measure and prevent/reduce food waste
- Increase knowledge and skills about how to reduce the environmental impact of food through food choices, prevention of food waste, food redistribution and meal planning
- Increase the amount of sustainably produced food in public procurement





- Coordinate implementation of Scotland's Diet and Healthy Weight Delivery Plan
- Ensure all schools have a functioning Good Food Group/School Nutrition Action Groups and develop that in consultation with young people
- Work with partners to limit the clustering of fast food outlets around schools

What next?



- GFPP will have oversight function for implementation of the Plan
- Annual review of actions relevance, changes, additions etc...
- Thematic working groups will reconvene to monitor progress and look for new opportunities
- Several projects and joined up pieces of work already underway



How you can help

- Support the Plan! Get behind it and get involved.
- Use the Plan! Borrow outcomes, actions and evidence base to inform your funding applications and future work.
- Communicate your ideas and progress! Let us know if you are delivering projects that will help towards implementation
- Tell other people about the Plan!







Thank you!





