

# Session 6 - Good Food for the Environment

**CHAIR: Russell Jones, Glasgow Centre for Population Health**

## 1. Scotland's Food Waste Prevention Action Plan

- Ylva Haglund, Food Waste Campaigns Manager, Zero Waste Scotland

## 2. Redistribution of Food

- Scott Crawford, Development Manager, Fareshare

## 3. Good Food for Nature: What does it mean to eat a nature-friendly diet?

- Anna Brand, Land Use Policy Officer, RSPB

[#GlasgowFoodSummit](#)







# Action on food waste

## Scotland's Food Waste Reduction Action Plan

Ylva Haglund  
Food Waste Campaigns Manager

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**EUROPE & SCOTLAND**  
European Regional Development Fund  
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# About Zero Waste Scotland

We exist to create a society where resources are valued and nothing is wasted.

Our goal is to help Scotland realise the economic, environmental and social benefits of making best use of the world's limited natural resources.



# Moving toward a Circular Economy

A circular economy is one in which products, services and systems are designed to maximise their inherent value. Consequently, waste is reduced and products last longer and are reused, repaired, remanufactured or recycled. There should be zero waste in a truly circular economy.

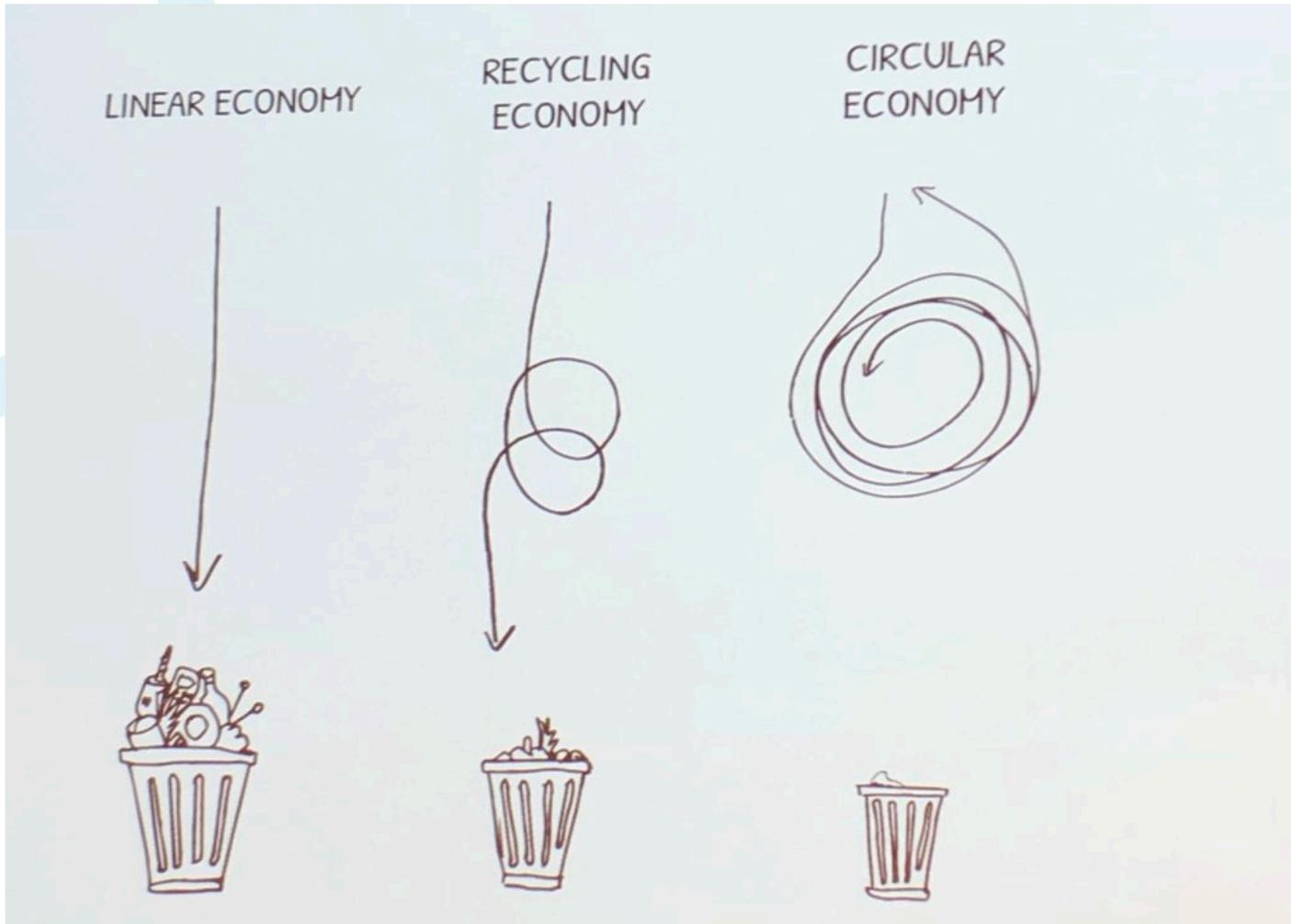
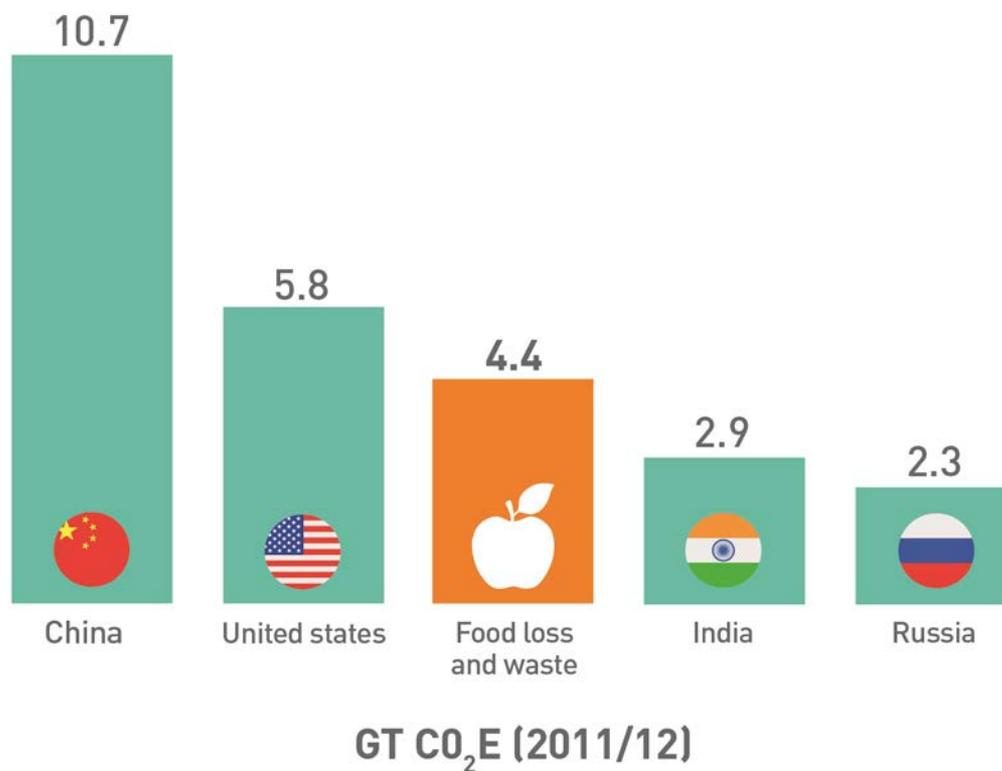


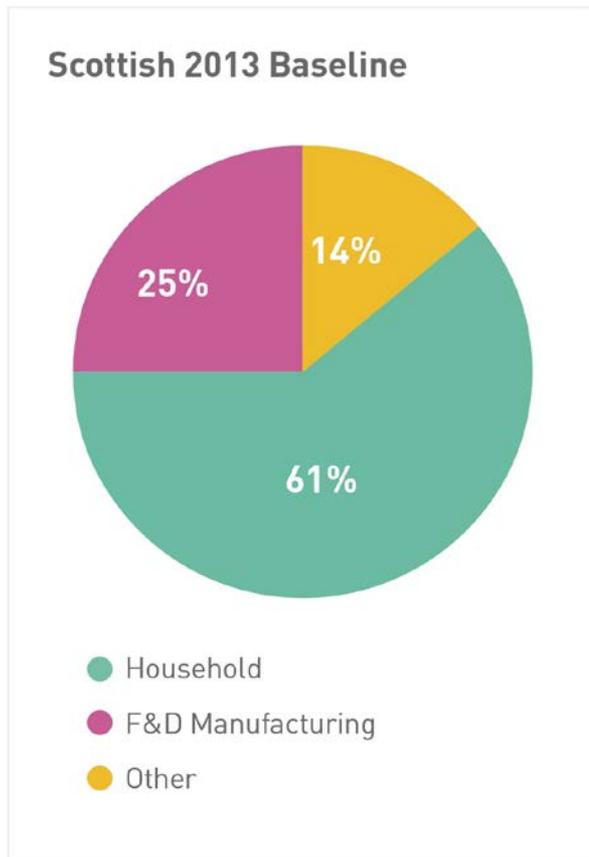
Image courtesy of Circular Flanders (Vlaanderen Circulair)

# Global food waste

If food loss waste were its own country, it would be the third-largest greenhouse gas emitter (FAO)



# Scotland's food waste

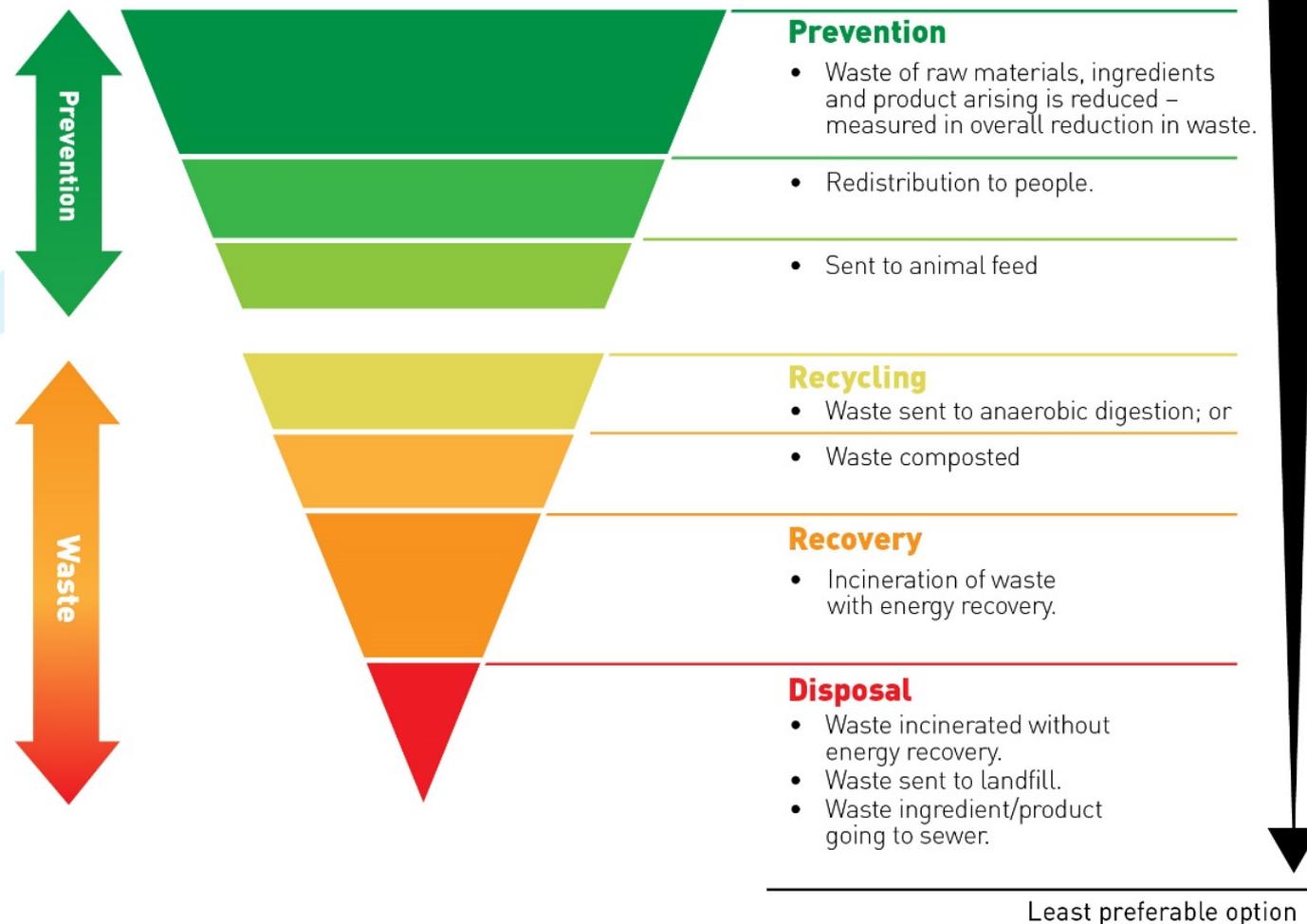


- 1 million tonnes / year
- 185 kg per capita
- 60% of household food waste is edible
- 5% of waste, 22% of carbon emissions



Scottish  
householders  
waste more than  
£1 billion of food  
each year

# Food and drink material hierarchy



# Food Waste Prevention Action Plan

## Consultations on

- Mandatory national food waste reduction target
- Mandatory reporting of surplus and waste by food businesses
- Obligation for food retail sites to ensure that they redistribute edible products

## Development of

- A Food Waste Hub to connect businesses with funding, support, innovative solutions



| Year   | Population     | Total target tonnage | kg per capita |
|--|----------------|----------------------|---------------|
| 2013   | 5,330,000      | 988,000              | 185           |
| 2025 (target)  | 5,570,000      | 691,000              | 124           |
| <b>Difference</b>  | <b>240,000</b> | <b>-297,000</b>      | <b>-61</b>    |
| CO <sub>2</sub> eq impact of 33% (tonnes CO <sub>2</sub> eq) |                | 1,110,000            |               |

**Table 1:** The future of food waste.

## Examples of other measures

- Development of baseline and research insights
- Expansion of education and communication activities
- Improvements to food labelling
- Advice and support for community redistribution projects

# Food Waste Prevention Action Plan

# Opportunities for Glasgow?



**Thank you.**

[zerowastescotland.org.uk](http://zerowastescotland.org.uk)

 [@ZeroWasteScot](https://twitter.com/ZeroWasteScot) [@ylva\\_haglund](https://twitter.com/ylva_haglund)

# Circular economy in action...



## Island brewery turns surplus bread into top selling beer

Turning leftover bread into beer sounds such a good idea, it's a wonder all breweries aren't making beer this way.

Fortunately for the islanders of Bute, the Bute Brew Co is one of the few in Scotland who are doing exactly that. The island-based brewery recently launched its own 5.1% alcohol craft beer named 'Thoroughbread,' made

**Related Links**

[Circular Economy Investment Fund](#)



**Scott Crawford**  
**Development Manager**  
**Fareshare**





*Who we work with:*

- ✓ People affected by homelessness
- ✓ Vulnerable young people

*What we do:*

- ✓ Employability
- ✓ Support & guidance
- ✓ Building skills and confidence
- ✓ Mentoring
- ✓ Peer education / advice and information
- ✓ **FareShare Glasgow and West of Scotland**





# FareShare

Glasgow & the West of Scotland



## How FareShare Works



We have 20 Regional Centres



FareShare redistributes surplus food from the food industry...



...with the help of an army of volunteers...



...who turn it into nutritious meals...



...to 4,652 frontline charities and community groups...



...for just under 500,000 vulnerable people every week...



...last year we provided enough food for nearly 22 million meals.

## Why does food get 'wasted'?

- Printing errors
- Out of date offers
- Near sell-by (short date)
- Ordering errors
- Changes in UK weather – Easter/BHs
- Unpopular lines – lack of shelf space
- To many choices of the same product

## Our Local Community Food Members

FareShare redistributes food to a wide range of charities and community groups.

Such as:

- Drop in services
- Lunch clubs for older people
- Breakfast clubs for disadvantaged children
- Homeless hostels
- Domestic violence refuges
- Nurseries
- Schools

By receiving food from FareShare, these organisations are better able to provide nutritious meals alongside life-changing support services.



## FareShare Glasgow Our impact



- Over 650t of food distributed
- 90 Community Food Members
- 1.6 million meal portions
- £2.3 million worth of food saved from "waste"
- 624t of CO2 saved



**Not just food...**

**Volunteers**

*At the heart of what we do*

**Employability Training**

*Vocational warehouse skills and training*



**FareShare**

Glasgow & the  
West of Scotland

Q & A



# Good Food for Nature: What does it mean to eat a nature-friendly diet?

***Anna Brand, Land Use Policy Officer***  
Glasgow Food Summit, May 29<sup>th</sup>, 2019

# Food: Scale of the problem

- For biodiversity, the biggest driver of negative impacts since 1970 are from land use change, of which food production is a large part.
- 20-30% of global carbon emissions
- Agriculture and related land use accounts for 26% of Scotland's GHG emissions



# What matters when it comes to food and the environment?

- Food production:
  - Pesticides
  - Fertiliser
  - How the soil is managed
  - How the land is managed (how many livestock are grazing, the type of arable rotation, whether space is left for wildlife on the farm, etc.)
- Food processing:
  - How much processing is involved?
  - How energy intensive is it?
- Packaging
- Transport
- Consumption: Are consumption levels sustainable?
- Food waste

# Food production: the biggest slice of the cake (or bread)

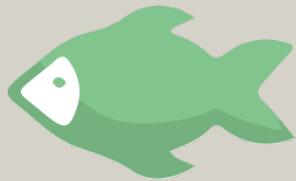


# Eating a nature- and climate-friendly diet



It's about the environment, but it's also about people

*campaign for a*



G O O D



F O O D



N A T I O N





giving  
nature  
a home

# Scotland

The RSPB is the country's largest nature conservation charity, inspiring everyone to give nature a home.

The RSPB is part of BirdLife International, a partnership of nature conservation organisations working to give nature a home around the world.

