

Date: Wednesday 13th June 2018
Time: 10:00–12:30
Venue: Edinburgh Napier University
Resources: Available [here](#)



MINUTES:

EAUC-S Food Procurement & Sustainability: Sustainable Procurement Topic Support Network Meeting

Attendees:

Ricarda	Bieke	RB	APUC
Joaquin	Cano Reina	JCR	Edinburgh College
Laura	Cowie	LC	Fife College
Neil	Crowley	NC	The University of Edinburgh
Claire	Guerin	CG	Zero Waste Scotland
Sam	Hartley	SH	EAUC-Scotland
Ruaridh	Hayes	RH	Scottish Government
Alexis	Heeren	AH	The University of Edinburgh
Fiona	Hughes	FH	University of Strathclyde
Helen	Mathieson	HM	Edinburgh Napier University
Joe	McGroerty	JM	University of Strathclyde
Maureen	McMillan	MM	University of Strathclyde
Michael	Murray	MMu	Edinburgh Napier University
Kate	Murray	KM	APUC
Celia	Nyssens	CN	Nourish Scotland
Mike	Pretious	MP	Queen Margaret University
Spela	Raposa	SR	University of Strathclyde
Amy	Ritchie	AR	University of Strathclyde
Sybille	Rush	SRu	Scottish Funding Council
Bridget	Smith	BS	Edinburgh Napier University
Beth	Webb	BW	Soil Association Scotland
John	Wincott	JW	Fife College

Apologies:

Jackie Beresford Dundee and Angus College

SUMMARY OF RESOURCES

- **Food Procurement Policy and the Public Sector as a ‘beacon of good food’**

Beth Webb, Soil Association Scotland

- Presentation Available [here](#)
- Nordic Guide to Sustainable Food Policy available [here](#)
- Food for Life website [here](#)
- Scotland Excel website [here](#)
- University of Cambridge Green Gown award winner 2017 sustainable food project, available [here](#)
- Sustainable Food Cities Network available [here](#)

- **Improving health and sustainability by increasing vegetables in procurement: the Peas Please initiative**

Celia Nyssens, Nourish Scotland

- Presentation Available [here](#)
- Peas Please Pledge website [here](#)
- Avoiding meat and dairy is ‘single biggest way’ to reduce your impact on Earth Article [here](#)

- **Food packaging and procurement**

Claire Guerin, Zero Waste Scotland

- Presentation Available [here](#)
- Scottish Government Making Things Last Strategy [here](#)
- Scottish Government single-use ban article [here](#)
- New Scottish recycling infrastructure article [here](#)

- **Edinburgh Napier University Permaculture Project**

Kate Murray, Edinburgh Napier University, Sustainable Procurement Co-convenor

- Presentation Available [here](#)
- Lionsgate website [here](#)

EAUC-S Sustainable Procurement Topic Support Network (TSN) [here](#)

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	SUMMARY OF DISCUSSIONS	ACTIONS
1	<p>Welcome, Apologies and Introductions</p> <p><i>Kate Murray, Edinburgh Napier University, Sustainable Procurement Co-convenor</i></p> <p><i>Ricarda Bieke, APUC, Sustainable Procurement Co-convenor</i></p> <p>Everyone was welcomed to the event and invited to introduce themselves to the room.</p>	
2	<p>Food Procurement Policy and the Public Sector as a ‘beacon of good food’</p> <p><i>Beth Webb, Soil Association Scotland</i></p> <p>Presentation here</p> <p>Soil Association work across food and farming with 2 themes; facing the future (Organic certification, Farming with Nature and Farming for the Future), Good Food for All (Organic served here, better care, Food for Life Scotland).</p> <p>Soil Association Scotland are working to national policy level goals, as the Scottish Government has set out its ambition that Scotland becomes a Good Food Nation. The Food Commission identified the objectives of this bill as:</p> <ul style="list-style-type: none"> • Everyone in Scotland has ready access to healthy, nutritious food. • Diet related diseases in Scotland are in decline. • The environmental impact of our food consumption and production is reduced. • Food companies are a thriving feature of the economy and places where people want to work. • Everyone in Scotland takes a keen interest in their food, knows what constitutes good food, values it and seeks it out whenever they can. <p>Currently, Scotland is lacking legislation that fulfills all these defined areas. Without support of policy any work on these practices are vulnerable to cuts or changes in political leadership etc.</p> <p>However, the Public sector needs to be a beacon of good food and should champion the cause of good food.</p> <p>Quite often feedback is that public sector is a small fish – however it is hard to find someone that has not been served a meal from the public sector i.e. NHS, school etc. 1 in 5 people in Scotland are employed by the public sector. Public system feed the most vulnerable of society. The purchasing power of public sector can give the buying power to encourage businesses to thrive in sustainable food practices.</p> <p>The recently released Nordic Guide to Sustainable Food Policy highlights the importance of healthy and sustainable public meals, quote in slides.</p> <p>Soil Association are currently working to deliver this and other projects such as;</p>	

	<ul style="list-style-type: none"> - Soil Association deliver a Food for Life Scotland accreditation that measures food that is good for health, food that is good for the environment, food that is good for the economy. This is a catering award funded by Scottish Government. - Facilitating procurement partnerships – Glasgow Food Policy Partnership, Sustainable Food Cities Partnership Aberdeen. These partnerships help to create universal definitions around key areas so that all organisations are speaking for the same ideals. <p><u>Comments</u></p> <ul style="list-style-type: none"> • Scotland Excel frameworks are noted as an important resource for regional groups. • It is questioned whether Food for Life is available for FHE. It is available however Scottish Government does not fund it as it does for schools. Attendees are encouraged to evidence that colleges and universities want to participate in the scheme to prioritise it for funding. • It is noted that opinions on healthy food are negative so engagement material is essential to drive change. This also needs to be a cross-party issue to ensure the drive is continuous. • Sustainable Food Cities Network are tackling issues around food with partnerships, they would be an interesting partner to engage with for FHE and regional groups. • A good practice example of sustainable food project within a university is the Green Gown Award 2017 winner for Food and Drink from the University of Cambridge, case study available here. 	<p>All: If interested contact Soil Association Scotland to discuss accreditation</p>
<p>3</p>	<p>Improving health and sustainability by increasing vegetables in procurement: the Peas Please initiative</p> <p><i>Celia Nyssens, Nourish Scotland</i></p> <p>Presentation here</p> <p>Nourish is a non-profit & non-governmental organisation working on policy and practice towards a fairer, more sustainable, and citizens-led food system.</p> <p>Their current campaign, Peas Please, started 18 months ago. The main reason being that the UK diet is lacking vegetables with a knock-on effect meaning we also lack in fibre. Around 20,000 premature deaths in the UK are linked to low vegetable intake. 1 in 7 men admit to eating no vegetables at all. 1 in 10 children are reporting to each no veg at all. A requirement of the 5 a day is that 3.5 of this intake should be vegetables.</p> <p>Peas Please is asking if we can make vegetables convenient, attractive and normal. The campaign is trying to increase vegetable presence at all levels from procurement to catering.</p>	

Hoping to follow in the footsteps of the increased consumption of coffee due to social and cultural changes, Peas Please wants to increase vegetable consumption culture.

The approach will target different parts of the food system to make veg more convenient, normal and attractive.

The first year of the project entailed research that gave a commitment framework for organisations to make a [pledge](#). Pledges were made in 2017 from various organisations, 40 in total. Scotland is not well represented so they are looking to improve this.

Baxter Storey and PWC pledged to increase their amount of veg from 16% to 20% by the end of 2018. The feedback is that it is working very well with reasons given being; there is a latent demand for a good lunch (gave 5% increase in footfall into canteen), cutting cost by substituting meat with veg, helping to realise organisations sustainability goals, driving up health and productivity and supporting productive lunch breaks.

Cardiff city made a veg city pledge. This brought in Food Cardiff, 2 universities, the council and health board together. The pledge has 8 organisations in total.

Pledge monitoring and evaluation is robust and there will be a report released in October indicating how the 40+ pledges are getting on.

Comments

- A popular recent [article](#) listed that the Avoiding meat and dairy is 'single biggest way' to reduce your impact on Earth, this can be used as a lever to encourage increased vegetable uptake.
- Veg consumption is lower in certain areas, it is questioned whether these are being targeted. However, the campaign is aiming for universal proportionalism to drive an overall increase. It is also noted that low intake areas are difficult to access or change if their food is coming from fast food chains and ready meals etc. Avoiding meat and dairy is 'single biggest way' to reduce your impact on Earth
- Placement on menus is noted as an important aspect to behaviour change, along with making plant-based food the 'norm' with meat options or lower vegetable options being highlighted with an 'M'.
- It is noted that a lot can be done within catering outlets such as equal meat and veg rules, Meat Free days and veg shots in sports cafes. Salad bars can be

	<p>hugely popular and assist with food waste when left over vegetables can be made into salads.</p> <ul style="list-style-type: none"> • The business case for increasing vegetable intake seems an essential driver; a case study report from PWC will be released shortly and should highlight this. 	
4	<p>Food packaging and procurement <i>Claire Guerin, Zero Waste Scotland</i> Presentation here</p> <p>Zero Waste Scotland (ZWS) are a Circular Economy expert organisation. Scotland is a leading nation on Circular Economy. Food waste features heavily in the Scottish Government’s recent policy on circular economy, Making Things Last, with a 33% target for reduction by 2025.</p> <p>A large part of ZWS work is currently focusing on single-use plastics, food, and drink packaging. Although, plastics do have a role in society and especially in food preservation. The current debate focusses on minimising unnecessary plastics rather than a blanket ban. An essential part in this process is improving product design and end of life market to recirculate this.</p> <p>One area of this work is the 1 billion plastic bottles on the Scottish market each year and there are several deposit return schemes already set up in Scotland to address this.</p> <p>Coffee cups are another popular topic, especially when looking into the transition to reusables. Scottish Government recently banned single use cups, read more here. ZWS are currently undertaking research around this change and others and results are soon to be published.</p> <p>Legislative support is essential to this work. A timeline of these commitments from Scottish Government are available in the slides. However, everyone has a role to play in plastics including manufacturers (better-designed packaging), suppliers and retailers, consumers.</p> <p>So, how can procurement play a role? Influence design, for re-use and recyclability, stimulate demand for recyclable options to match supply and demand.</p> <p>Important 3 R’s for procurement to consider:</p> <ul style="list-style-type: none"> ○ Remove – Options to specify removing packaging ○ Renewable – Is there a renewable alternative? ○ Recyclability – Would an alternative support recyclability? <p>One example of actions following these 3 R’s is the rise in compostable single-use plastic replacements. A well-meaning alternative, however these products are only of less environmental impact when they are sent to a composter. This is an issue as most of Scotland’s food waste goes into an Anaerobic Digester plant, where any non-food items (regardless of its compostable label) will be picked out and burnt or</p>	

	<p>landfilled along with other contaminates. In this instance, it may be better to go for 100% recyclable products, as you know the value from this is easily extracted.</p> <p>ZWS have been working with NHSS on a plastic cups procurement strategy for catering disposables. They are unable to eliminate disposables due to hygiene and health reasons. ZWS helped with Life cycle analysis to look into options. Polypropylene is a good recyclable material with good value when recycled. They recently started pre-procurement trials; ZWS is leading with branding and communications. They are looking at patient single-use and staff reusables. They are also playing around this charging and incentives schemes. These will help framework retender with new requirements.</p> <p>In current news there has been £1.7million funding for Project Beacon, an excellent plastic sorting centre. This is a huge economic development opportunity in Scotland. Located at Glenfarg in Perthshire.</p> <p>In regards to food waste, Resource Efficient Scotland programme are supporting projects ranging from guidance documents, Waste Prevention Implementation Fund, the Good to Go scheme, Love Food Hate Waste workshops and WRAP voluntary commitment.</p> <p><u>Comments</u></p> <p>There was discussion around sufficient infrastructure to meet government and EU recycling targets.</p> <p>It is noted that Scotland Excel can provide guidance for procurers, tenders and evaluations. One institution stated that within their tender one of the clauses is that they take their old packaging with them. The market can be pushed on this one way, through a general expectation from clients.</p>	
<p>5</p>	<p>Edinburgh Napier University Permaculture Project</p> <p><i>Kate Murray, Edinburgh Napier University, Sustainable Procurement Co-convenor</i></p> <p>Presentation here</p> <p>The Lions Gate website here</p> <p>Edinburgh Napier University Permaculture Project, also known as The Lions Gate project is located at the Merchiston campus. The idea of the project is transform previously unused space into community gardens, allotments, performance spaces to promote ideas around sustainability and research. It involves multiple disciplines, businesses, charities, staff and students.</p> <p>The rooftop community garden produce will be given to the canteen for staff and students, as well as taking coffee grounds from them for compost to encourage circular economy between the garden and catering teams.</p>	

	<p>There will be a focus on nature and digital interaction with a digital bothy on site for a workspace. There will also be augmented reality interpretations of permaculture using recognition technology within an app and interactive plants.</p> <p>The spaces should encourage students for cross disciplinary collaboration and is an ideal opportunity for living labs.</p>	
6	<p>Workshop session: How can we implement today's ideas into procurement processes?</p> <p><i>Ricarda Bieke, APUC, Sustainable Procurement Co-convenor</i></p> <p>We need to prepare the market, how can procurement teams do this?</p> <p>When defining the requirement what elements can be included or considered?</p> <ul style="list-style-type: none"> • Plastics. Recycled content and/or recyclability? Dictate percentage of recycled material. Start with what is the legal requirement as a mandatory and push from this • Should we push bigger suppliers already on framework agreements to work with smaller suppliers? Alternatively could put procurement into lots to create space for using smaller suppliers with sustainable or unique ideals • Provide a market for SMEs with more ethical practices is a responsibility for buyers. It is difficult to engage with smaller suppliers due to public sector size/supply challenge. There is room to do both dependent on what you are buying. • Wonky veg at University of Edinburgh proved problematic due to food waste from preparation of these, however it would be more suitable at smaller institutions • Ensure with suppliers that the products we want are available at reasonable cost • Whole life costing. Balancing cost i.e. reduction in landfill waste or food waste • Ensuring ideas around freshness (for local food) and being smart around what you ask for to not appear discriminatory for EU law but ensuring we can procure ethically • Work with sustainability teams within your institutions • There is a Sustainable Procurement Leadership Group within APUC. Contact rbieke@apuc-scot.ac.uk to get involved • Look for best practice 	
10	<p>Next meeting:</p> <p>As TSNs are held twice a year, the next session should be in Autumn/Winter time.</p>	All: Advise on next meeting discussion topics
11	<p>THANKS AND CLOSE</p> <p><i>Kate Murray, Edinburgh Napier University, Sustainable Procurement Co-convenor</i></p> <p><i>Ricarda Bieke, APUC, Sustainable Procurement Co-convenor</i></p>	

	Thanks to all contributors.	
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Minutes prepared by Samantha Hartley, EAUC-Scotland Programme Administrator, June 2018