



**SCOTLAND'S NATIONAL
FOOD AND DRINK POLICY**

and

***UNIVERSITY & FE
CATERING***

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SUSTAINABILITY & PUBLIC FOOD

The Perfect Storm?

THE FORESIGHT REPORT - GLOBAL FOOD AND FARMING FUTURES

PROVIDES AN OVERVIEW OF THE EVIDENCE AND THE CHALLENGES FOR POLICY MAKERS

The **global economic crisis**, predictions on **climate change**, **competition for food** the developing **obesity** problem, **food waste** issues - all sharpen the need for a food system that supports **better public health**, upholds **food security** and **environmental sustainability**



Top 3 Foodservice Challenges

**Sustainability
Austerity
Healthier Eating**

SCOTLAND'S NATIONAL FOOD AND DRINK POLICY

HEALTH
EDUCATION
ECONOMY
ENVIRONMENT
ACCESS
SECURITY
PUBLIC FOOD

The image shows the cover of the Scottish Government's 'Recipe for Success' National Food and Drink Policy. The cover features a blue header with the title and the Scottish Government logo. Below the header is a collage of nine images: a farmer in a field, a glass of milk, a salmon, two cows, a plate of food, a man in a supermarket, raspberries, a child eating, and a shopping basket. At the bottom, the website www.scotland.gov.uk/food is listed, along with five colored boxes representing policy goals: WEALTHIER & FAIRER, SMARTER, HEALTHIER, SAFER & STRONGER, and GREENER.

**Recipe for Success –
Scotland's National
Food and Drink Policy**

The Scottish Government

www.scotland.gov.uk/food

WEALTHIER & FAIRER SMARTER HEALTHIER SAFER & STRONGER GREENER

PRIORITIES

FOOD AND DRINK POLICY

- Support the growth of the food and drink industry
- Build on Scotland's reputation as a land of food and drink
- Ensure we make healthy and sustainable choices
- Make the public sector an exemplar for sustainable food procurement
- Ensure our food supplies are secure and resilient to change
- Make food both available and affordable to all
- Ensure that people understand more about the food they eat

**The strategy is to
join up the food agenda with
what makes sense
in others agendas too...**

**That Food and Drink is central
to Scotland's Economy, Society,
and Environment**

The Fragile Reputation of Public Food

Scots schools
pull frozen beef
burgers from
menus after
horse DNA



Pork found in halal meat
pies and pasties supplied
to jails



Anger ... Islamic law forbids
the consumption of pork



BBC NEWS EUROPE

Horsemeat scandal: Dutch uncover large-scale meat fraud

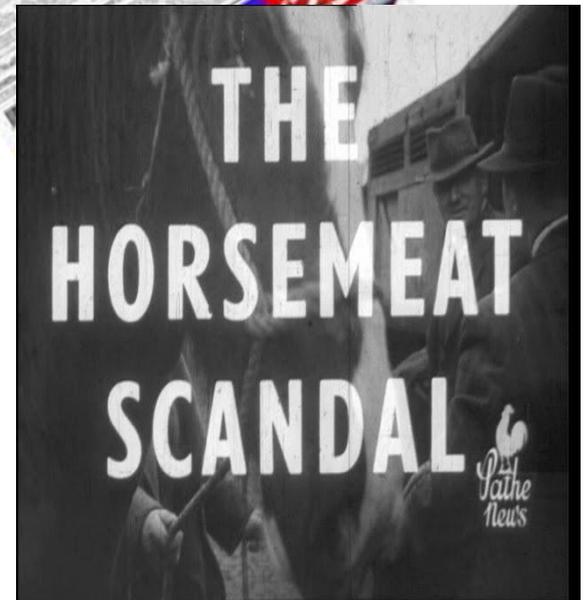
Some 50,000 tonnes of meat supplied by two Dutch trading companies and sold as beef across Europe since January 2011 may have contained horsemeat.

The meat is being recalled where possible, the Dutch authorities say.

There was no evidence that the meat was a threat to human health, the Netherlands Food and Consumer Product Safety Authority said.



The horsemeat scandal has damaged European consumer confidence in processed food.



Why?

Because Public food is the most visible part of the wider debate about valuing food in society.



SO HOW DO YOU JUDGE A GOOD PUBLIC FOOD SERVICE ?

Cost driven catering or key to delivering a wider agenda?

By high uptake and high levels of customer satisfaction?

By offering cheap food or quality food?

An efficient service that has minimal waste?

An attractive service that is marketed well with a strong identity and credibility or a marginal activity?

As a commercial service, or associated corporately as contributing to sustainable development?

A service that adds value to the organisation's CSR?

A service that is valued in the community?

A service that promotes well-being?

CATERING for CHANGE

SCOTTISH LEGISLATION & POLICIES

- **The National Food and Drink Policy**
- **Public Duties Guidance to the Climate Change Act**
- **The Sustainable Procurement Action Plan &**
- **Future Legislation - The Procurement Reform Bill**
- **The Public Contracts (Scotland) Regulations 2006**
- **The Obesity Strategy (2010)**
- **Best Value claims Sustainable Procurement is key**
- **The Power of Well-being gives flexibility**
- **Sustainability enshrined in the SOA, Community Planning Partnerships and National Outcomes**
- **People and Planet Assessment**

Direction of Travel

PROCUREMENT REFORM BILL

1

- PUBLIC PROCUREMENT PROCESSES ARE....
- STREAMLINED, STANDARDISED AND BUSINESS FRIENDLY

2

- MAKING IT EASIER FOR BUSINESS and 3rd SECTOR TO ACCESS PUBLIC CONTRACT OPPORTUNITIES

3

- SMARTER USE OF PUBLIC PROCUREMENT TO ENCOURAGE INNOVATION & GROWTH

4

- TAKE FULL ACCOUNT OF SOCIAL & ENVIRONMENTAL SUSTAINABILITY ISSUES

What should interest Universities?

SUSTAINABLE PROCUREMENT

How and where we purchase food

A process whereby organisations meet their needs for goods, services, in a way that achieves value for money...

- **On a whole life basis**
- **That generates benefits not only to the organisation,**

BUT ALSO

- **For Society**
- **The Economy, and**
- **The Environment.**

LOOKING FOR THE 'WIN WIN'

'We have to move towards ensuring that every pound we spend creates added value'

Economic aims

- Secure value for money
- Reduce waste
- Reduce energy use
- Encourage participation by Micro businesses and SMEs
- Encourage new markets for sustainable foods
- Contribute to the well-being of communities
- Contribute to economic development.

Environmental aims

- Reduce degradation of natural resources by adopting cleaner processes and technologies
- Reduce energy input
- Protect or enhance natural resources and biodiversity
- Reduce waste (fertilisers, food and packaging)
- Reduce water use
- Reduce packaging.

Social aims

- Raise awareness of the benefits of healthy foods
- Increasing access to and availability of healthy food – particularly for lower income groups
- Strengthen communities
- Contribute to global food security and for Scotland
- Aim to reduce inequalities, promote training and employment
- Meet the needs of the local community
- Promote animal welfare
- Revalue the notion of the value of good food with significant impacts for health and the environment.

CATERING for CHANGE

This guidance is aimed at anyone who is involved in the procurement of food or catering services in the Scottish public sector.

CATERING for CHANGE

- 1. Defines what is meant by Sustainable Procurement of Food**
- 2. Context & Objectives of Sustainable Food Procurement**
- 3. Sustainable Food and the Procurement Process**
 - The Procurement Journey - Planning, Specifying and Structuring**
 - Protected Designated Origin and Protected Geographical Indication**
 - Fair Trade, PGI and PDO**
 - Climate Change**
 - Community Benefits**
 - Advertising the Requirement**
 - Selection of Tenderers**
 - Tender Evaluation and Contract Award**
 - Contract Management**
 - Food Safety and Contract Management**
- 4. Sustainable Procurement Checklist**

CATERNG for CHANGE

Explains how to do this....

- By increasing competition for business from regional SME's and improve supplier engagement
- Identify and remove barriers preventing SME's from bidding for business
- Better tendering by product and geographic lots
- Working with the flexibility in EU Legislation to promote Sustainable Development
- Increasing the use of food in season using produce in the 'Scottish' supply chain?
- By considering 'Whole Life Cost'
- Stimulating suppliers to think about sustainability
- Increasing the range of certified/assured products
- Working with foodservice companies to source sustainable food

PUBLIC FOOD IS HIGH PROFILE

- **Public sector challenge is to increase its business with Food and Drink SMEs in Scotland and is adapting its contracts to encourage participation;**
- **Along with competitive pricing, Sustainable Procurement is a key objective for the public sector and businesses need to understand the key features of this.**
- **Public sector contracts are stable, payment is secure and the demand is more predictable than other business opportunities.**

However....

- **Public Sector contracts are regarded as onerous to complete and low margin – this means engaging suppliers and working with them. It is unlikely to happen by chance.**

2012 REVIEW OF PUBLIC FOOD EXPENDITURE

TOTAL EXPENDITURE

2007-8	£129M
2009-10	£152M

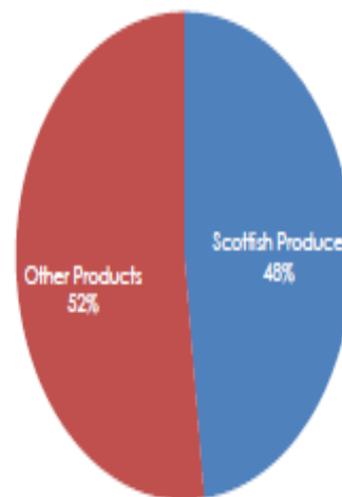
SCOTTISH PRODUCE

2007-8	34%
2009-10	48%

Scottish produce

Interviewees were asked to estimate the volume of products purchased of Scottish and Non-Scottish origin.

fig 1.5 Estimated spend by origin



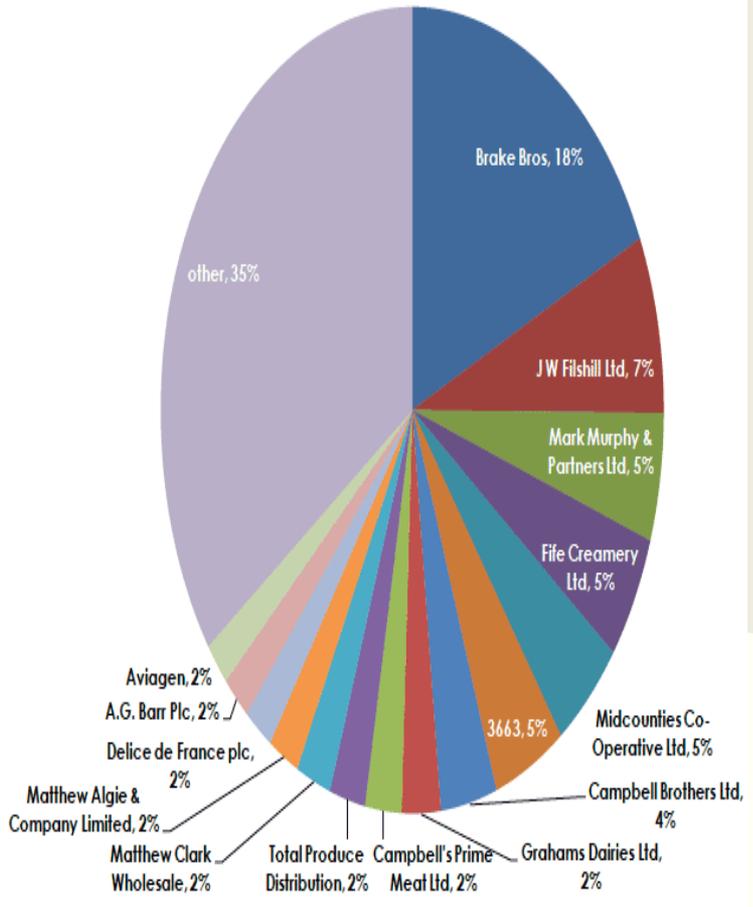
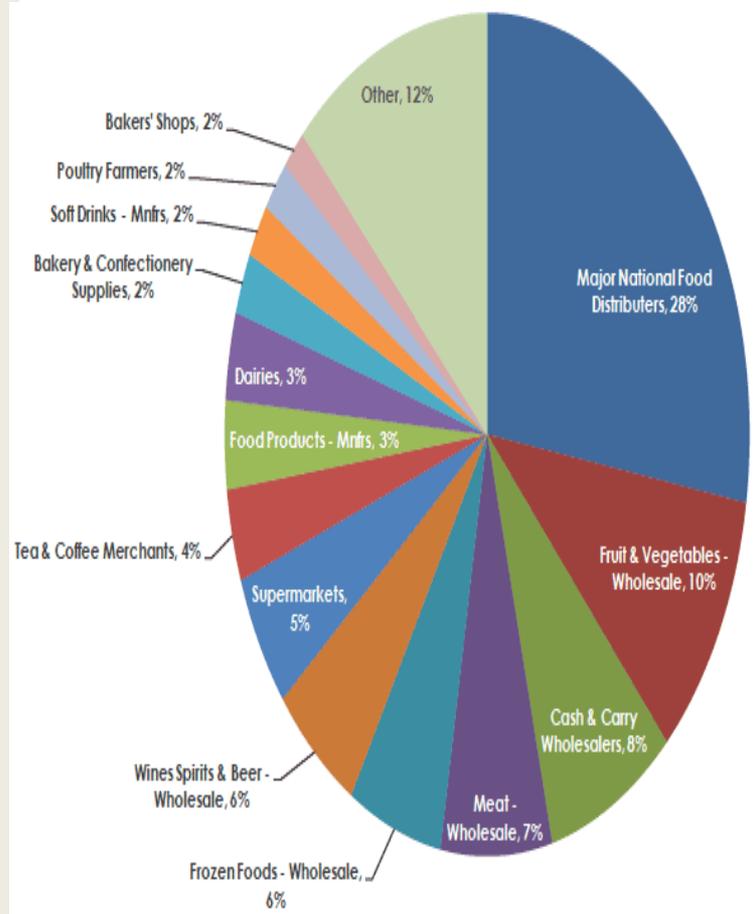
SME's

Interviewees were asked to estimate their food and drink spend by turnover with Small Medium Enterprises.

Scottish Universities & FE EXPENDITURE



Spend by category of provision (Source: SPIH)
 £28M of total spend of which £12.5M external contractors



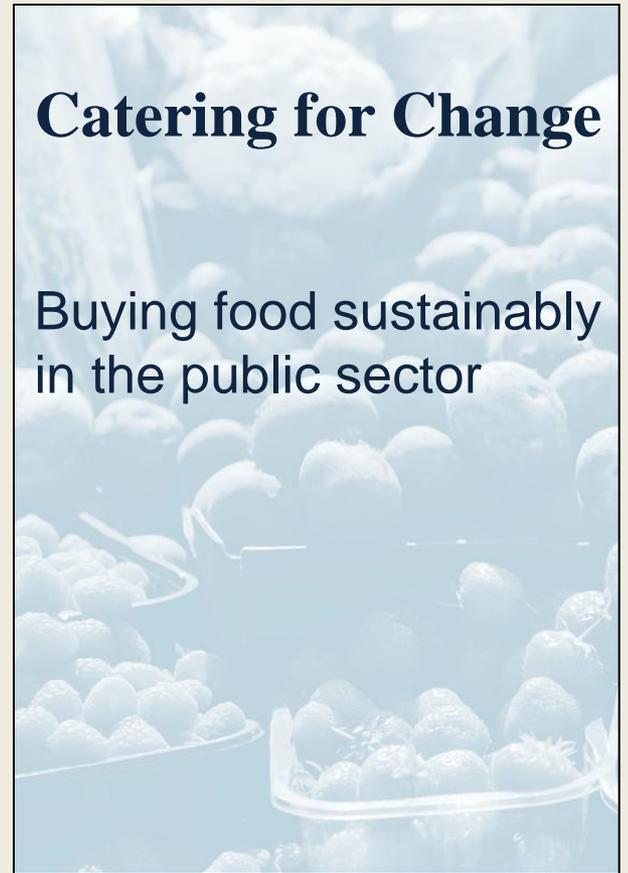
FOR OVERALL PUBLIC FOOD EXPENDITURE
 Scottish based suppliers represent 77% of the total and account for 50.5% of the sales.
 Large national contracts with grocery suppliers such as 3663, Apetito and Brakes account for 39% of all purchases.

2012 REVIEW OF PUBLIC FOOD EXPENDITURE

'The results from **these interviews show a commonality in their views on major subject such as sustainability**, the use of the recent 'Catering for Change' document, as well as their approach to encouraging and working with **Scottish SME businesses to help them participate and succeed in winning contracts** to supply food and drink across the Scottish public sector'

Catering for Change

Buying food sustainably
in the public sector



PROGRESS IN THE PUBLIC SECTOR?

Expenditure by hospitals, schools and Prisons

Provisions/pre-packaged/ambient	16%
Frozen	17%
Meat and poultry	69%
Fish	52%
Milk and dairy	96%
Fruit and vegetables	35%
Bread and bakery	100%

- **Improved arrangements for 'lotting' of products**
- **Better access for SMEs & more interest from them**
- **Much work around supplier development, education, health, training, skills and innovation.**

Just for interest...

OTHER CURRENT DEVELOPMENTS

- Food Education in Schools
- Urban Food Strategies
- Short Supply Chains
- Zero Waste and Food Waste
- Food for Life Catering Mark
- Community Planning Partnerships
- Collaborative Procurement
- Supplier Development and Industry Growth
- Scotland Food and Drink
- Food and Tourism
- Food Champions
- Community Growing



EXPERIENCING SCOTLAND PROGRAMME

Quality of food is one of the Top 3 reasons why people choose to come to Scotland and three-quarters of visitors say they want to taste traditional dishes, regional specialities and fresh local produce.

- Visitors want to buy food with local provenance - food 'with a story behind it'.
- Visitors are willing to pay 3 - 15% more for food that they know is of Scottish or regional origin.
- Businesses and events providing local food enhance the visitor experience and typically enjoy higher levels of sales - on average 20% more per year.

SUSTAINABLE PUBLIC FOOD

Ongoing Challenges

- 1. Whole life costing taking account of health, economic and environmental benefits when awarding food and catering service contracts;**
- 2. The adoption of sustainable food procurement as a corporate objective for all public sector organisations?**
- 3. Awareness of the origin of food supplied through public sector contracts including how much is produced in Scotland;**
- 4. Food Standards for public bodies?**
- 5. Continue to work with Industry and the development of appropriate knowledge, skills and expertise for producers and suppliers to access and deliver to public sector tenders.**

For Universities and FE

Food is

a Litmus Test of

commitment to

Sustainable Development

!

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