

The Sustainable Food Cities Award

The Sustainable Food Cities Award is designed to recognise and celebrate the success of those places taking a joined up, holistic approach to food and that are achieving significant positive change on a range of key food health and sustainability issues.



The Award is open to any place - be it a city, town, borough, county or district - which:

- has an established cross-sector food partnership in place;
- is a member of the Sustainable Food Cities Network; and
- is implementing an action plan on healthy and sustainable food.

There are three tiers to the award - bronze, silver and gold - each requiring an increasing level of achievement in terms of action and outcomes. Details on how to apply for the bronze and silver awards are presented below. The gold award will be launched in 2016. Applications will be reviewed on an annual basis by a national panel of experts. Places achieving an award will be able to use an award badge in their communications and marketing materials.



For each level of the award, a place must meet a number of minimum requirements relating to their: 1) food partnership, 2) action plan and 3) the extent to which healthy and sustainable food is embedded in local policy.

As well as meeting these minimum requirements, applicants will have to provide evidence of action and outcomes across six key food issues:

1. Promoting healthy and sustainable food to the public.
2. Tackling food poverty, diet-related ill-health and access to affordable healthy food.
3. Building community food knowledge, skills, resources and projects.
4. Promoting a vibrant and diverse sustainable food economy.
5. Transforming catering and food procurement.

6. Reducing waste and the ecological footprint of the food system.

BRONZE AWARD - for bronze you must meet the relevant minimum requirements and achieve three points for action/outcomes under each of the six key food issues.

SILVER AWARD - for silver you must meet the relevant minimum requirements and achieve six points for action/outcomes under each of the six key food issues.

The awards aim to recognise both the totality of food-related activity and continuous improvement year on year. So, while a bronze award may be given based entirely on evidence of food related activity and achievements to date, silver and gold awards will only be given where there is clear evidence that such activity and achievements are building year on year.

We recognise that circumstances, challenges and opportunities differ between places and want to celebrate innovation, so **under each of the six issues you can score one of your three bronze points or two or your six silver points for actions that are not listed in the tables but that you believe are contributing to tackling that issue.**

To score a point, your action must be deemed 'significant' by the selection panel. So, for example, if you want to score a point for 'The public have a wide range of free opportunities to see, taste and learn about healthy and sustainable food - e.g. through demonstration, sharing and celebration events such as food festivals and town meals', you will need to show that you are doing a number of these things, not just one or two. There may also be a number of actions which contribute to tackling more than one issue. Where this is the case, you will only be able to cite this action under more than issue if you can show that it is being done to a sufficiently significant degree to warrant the additional points.

To help places navigate the award process and to provide guidance on the relative significance of various actions, applications will be facilitated by a member of the Sustainable Food Cities Team. This will involve an initial discussion, reviewing a draft application, providing feedback on areas of weakness, attending a meeting of the local food partnership (at silver) and, should a final application go to the expert panel, acting as the advocate for that application. The selection panel's decision is final, but feedback will be given on both successful and failed applications.

A charge of £250 (this will be reviewed in 2016) will be made for each level of the award to cover the cost of the application process, including support from the Sustainable Food Cities Team. You do not have to achieve the bronze award before applying for the silver, but if you do apply direct for silver this will cost £500 to cover the additional facilitation work involved. Failed applicants will need to pay the relevant charge again for any future re-application.

To make the process as transparent as possible, one condition of receiving the award is that all successful applicants agree to make their application accessible to other members of the Sustainable Food Cities Network through a link to their 'shop window' on the Sustainable Food Cities web site. We will also expect applicants to provide short case studies on selected areas of their work. We will help you to identify the most suitable case studies during the application process, based on particularly innovative and inspiring initiatives that other members of the Sustainable Food Cities Network can learn from.

Each award is given for a two year period. If the award holder has not made an application for a higher award by the end of that period, they will be expected to stop using the award and to stop referring to themselves as awards winners in all communications and promotional activity or to reapply for their existing level award.

If you would like further information on the award or to discuss a prospective application, please contact Tom Andrews: email tandrews@soilassociation.org or call 07717 802 188.

MINIMUM REQUIREMENTS RELATING TO FOOD PARTNERSHIP, ACTION PLAN AND POLICY:

	BRONZE	Achieved?
<p>Partnership</p>	<p>Terms of reference for partnership in place with list of member names and organisations. Edible Edinburgh’s Terms of Reference were first drawn up in 2013. The Edible Edinburgh Terms of Reference and membership was updated in March 2019, with support from SFC and in consultation with the wider Partnership. The revised Terms of Reference are attached to this application.</p> <p>Cross-sector (public sector, business, NGO, community group) membership of partnership. The Edible Edinburgh initiative was established in 2013 and is delivered by a cross sector Partnership recognised within Community Planning structures as a sub-group of the Edinburgh Sustainable Development Partnership.</p> <p>As of April 2019, the Edible Edinburgh Partnership is:</p> <p>Councillor George Gordon, City of Edinburgh Council Lesley Curtis, Sustainable Food Cities Coordinator Fiona MacLeod, City of Edinburgh Council Laura Nisbet, City of Edinburgh Council Pat Abel, Transition Edinburgh South Iain Stewart, Edinburgh Community Food Pete Ritchie, Nourish Scotland Celia Nyssens, Nourish Scotland Severine Monvoisin, Edinburgh College Caroline de Rouffignac, Scotland Food and Drink Brenda Black, Hibernian Community Foundation Robbie Snowden, NHS Lothian Frances Birch, NHS Health Scotland Ylva Haglund, Zero Waste Scotland Paul Masser, Transition Edinburgh</p>	<p>Yes/No Yes/No</p>

	<p>Eleanor Cunningham, Edinburgh Larder/Edinburgh Food Social Jim Stout, ScreeTech Isabel Fletcher, University of Edinburgh Cesar Revoredo-Giha, Scotland’s Rural College Steve Brown, Edinburgh School of Food and Wine/POP</p> <p>Partnership has met at least 4 times <u>spanning</u> the last 12 months and evidence that meetings are leading to implementation.</p> <p>The Edible Edinburgh Partnership meets bi-monthly at Edinburgh City Chambers. Dates of recent meetings are:</p> <ul style="list-style-type: none"> ● 4th Sept 2018 ● 17th Oct 2018 ● 17th Dec 2018 ● 22nd Feb 2019 ● 21st March 2019 <p>Minutes of these meetings are made available after each meeting, and can be provided if required.</p>	
Plan	<p>Action plan outlining key objectives for at least one year ahead. It does not matter if the action plan is in draft form, but it should be available for interested parties to read and reflect the six key issues listed previously.</p> <p>The Edible Edinburgh Sustainable Food City Plan 2014-2020 was launched in June 2014, and will be re-consulted on at the Edinburgh Food Summit 2019 with the aim of extending the Partnership’s objectives until 2025. It identifies six distinct aims that need to be addressed to achieve the Edible Edinburgh vision of “a city where good food is available for all, making for healthy people, thriving communities and a sustainable environment”.</p> <p>To achieve these aims, the partnership’s 5 subgroups have agreed key actions for 2018-2020:</p> <p>Health and Wellbeing:</p> <ul style="list-style-type: none"> ● Reducing levels of diet related ill health by promoting consumption of fruit and vegetables through the Veg Power and Veg Cities campaigns; ● Auditing food poverty in Edinburgh and establishing a Holiday Hunger Framework for the city; ● Improve cooperation between NHS Lothian and community organisations. 	Yes/No

Land Use:

- Develop a City Food Growing Strategy in partnership with community growing organisations and in consultation with the wider city;
- Support the development of a Community Grower's Network in Edinburgh;
- Support the Broughton High School food growing education pilot.

Food Waste:

- Establishing benchmarks to encourage reductions in food waste, water, energy use and carbon emissions throughout Edinburgh's food system;
- Support community initiatives to minimise food waste and levels of unavoidable food waste going to landfill;
- Develop an Edinburgh-wide food waste engagement programme for schools.

Food Economy:

- Improving the amount and quality of sustainable food procured by the public and education sectors by supporting the Edinburgh Food for Life Partnership;
- Supporting restaurateurs working to improve sustainability in the restaurant sector;
- Produce a report on the impact of small businesses in the city buying locally produced food on the local economy;
- Support the creation of a covered market and/or Food Hub for Edinburgh.

Cultural Change:

- Strengthening the Partnership's local engagement through mapping and participating in local food events;
- Improving the Partnership's social media and online presence to promote the Partnership's work and the wider SFC approach;
- Supporting relevant events and festivals to promote sustainable food and encourage wider participation;
- Developing and planning an events programme for the Partnership, beginning with the 2019 Food Summit.

Policy	Evidence that healthy and sustainable food is 'recognised/referred to' in city policies and strategies.	Yes/No
	<p>The Edible Edinburgh Sustainable Food City Plan was endorsed by Council Committee in June 2014. The Edible Edinburgh initiative and Sustainable Food City Plan feed into several key city strategies:</p> <ul style="list-style-type: none"> ● The Edinburgh Poverty Commission was established by the Council in 2018, with addressing 'food poverty and food insecurity' and poor health among its main objectives. ● Sustainable Edinburgh 2020 recognises diet as a health priority and the need for a community-based approach. ● the Poverty and Inequality Framework includes recognition of the need to address food poverty and working with food banks. ● the Health Inequalities Framework, which recognises 'increased number of disadvantaged people eat healthily' and 'increased number of people know how to cook healthy food and how to eat healthily on a budget' as two key objectives. ● Cultivating Communities: A Growing Success 2017-2027, which acknowledges the importance of 'sustainable food at a low-carbon cost' in community development. ● The Edinburgh City Food Growing Strategy will be drafted in 2018-19 in compliance with the Community Empowerment Act 2015 and in consultation with stakeholders from around the city. <p>Other city strategies that address sustainable food include:</p> <ul style="list-style-type: none"> ● The Council's Business Plan 2016-20, which includes actions to alleviate food poverty and reduce and recycle food waste. ● Edinburgh Adapts Climate Change Adaptation Action Plan 2016-20. ● Vision for a Climate Ready Edinburgh 2016-50. ● Open Space 2021 promotes the use of underused spaces for community gardens and allotments. 	

THE TABLES BELOW LIST THE SORTS OF ACTIONS/OUTCOMES WE WOULD EXPECT TO SEE UNDER EACH OF THE SIX KEY FOOD ISSUES:

KEY ISSUE 1: PROMOTING HEALTHY AND SUSTAINABLE FOOD TO THE PUBLIC		
1	Healthy eating campaigns - such as breastfeeding, healthy weight, 5-a-day, Eatwell, cook from scratch, and sugar, salt and fat reduction - that aim to change public behaviour, particularly among hard to reach audiences, are being delivered.	1 point
1a	<p>Edible Edinburgh signed up as a Veg City in 2019. As part of this, Edible Edinburgh's Health and Wellbeing Subgroup, supported by Nourish Scotland, are participating in the 2019 Veg Power campaign, aiming to improve fruit and vegetable consumption rates across the city. Participants and campaign activities include:</p> <ul style="list-style-type: none"> ● City of Edinburgh Council have promoted the campaign in schools by sending out over 200,000 Veg Power reward charts and with vegetable-themed activities made available for all 7-11 year olds in state schools. ● Edinburgh Council leader Adam McVey pledged support for a Veg Ad Fund. ● Food and Drink Scotland promoted the campaign via their website and twitter page. ● Edinburgh Community Food have offered vegetable promotions at their food stalls in hospitals, and promoted the campaign in their community sessions. A total of 50 hospital stalls and 72 community sessions were held throughout the campaign, resulting in 25 new Twitter followers and 89 new Facebook page likes for the organisation. ● The Partnership is coordinating their social media presence to contribute to the campaign. <p>NHS Lothian run a range of healthy eating and lifestyle awareness initiatives targeted at a range of audiences:</p> <ul style="list-style-type: none"> ● The Food and Health Programme promotes awareness of healthy eating throughout its services and provides resources to support healthier choices for children and families, including promoting the Eatwell guide. ● In August 2018, NHS Lothian launched their Breastfeeding Support Guide, promoting breastfeeding cafes, peer support groups, and online support across Edinburgh and the Lothians. In 2018 there were 8 breastfeeding support groups in Edinburgh directly promoted and supported by NHS Lothian staff, an increase from 5 in 2017. There are 15 trained peer supporters within the city providing one to one support to mums living in areas of deprivation,. Additionally, 26 community cafes have received further training around breastfeeding and display an NHS Lothian breastfeeding friendly award. ● The Get Going programme, running since 2012, offers eight weekly healthy diet and lifestyle support sessions to children and families, and operates a self-referral service. ● The "Five Easy Steps" programme, in partnership with the City of Edinburgh Council, aims to support older people, taking a holistic approach to health, encouraging a well-balanced diet containing calcium rich foods and vitamin D intake. 	Yes/No

	<p>Edinburgh Community Food embed food labelling and the Eatwell guide throughout their range of healthy eating programmes, primarily targeting low income and hard to reach communities:</p> <ul style="list-style-type: none"> ● Cooking and nutrition sessions for businesses and service users aiming to increase consumption of fruit and veg, increase confidence to cook from scratch and reduce the consumption of sugar, fat and salt. In 2018, 30 cooking courses for 251 participants (cooking skills, nutritional advice, menu planning and cooking on a budget), 20 cooking sessions for older people and 15 food, health and nutrition sessions for 91 participants were held. ● Their Little Leithers programme help families in Leith and north Edinburgh make healthier choices with their diets and provide training and learning opportunities to develop food skills and knowledge. The six-week programme reached 20 low-income families in 2018. 	
3	A food charter or equivalent that encapsulates the food ambitions/vision for your city/place has been developed and a range of organisations have pledged/committed to taking specific practical actions to help achieve those ambitions.	1 point
3a	<p>The Edible Edinburgh Vision and Charter sets out Edible Edinburgh’s aims and objectives and asks individuals and organisations to support and endorse these by committing to actions including:</p> <ul style="list-style-type: none"> ● Eating and serving more locally grown food. ● Growing food and supporting growing organisations. ● Supporting and buying from small, local food businesses. <p>The Charter was launched as part of the Power of Food Festival in June 2015 and will be revised and consulted on at the Edinburgh Food Summit 2019.</p> <p>The Vision and Charter are displayed on the front page of the Edible Edinburgh website, and from 2019 will be promoted through the Partnership’s social media. A toolkit is also available on the website to help partner organisations share their commitment to good food with their customers, clients and service-users. As of April 2019, there are currently 129 signatories to the Vision and 41 organisations to the Charter ranging from heritage, cultural and educational organisations, food producers and retailers, community growing initiatives and social and community initiatives.</p>	Yes/No

	<p>Testimonials stating their reasons for supporting the Edible Edinburgh Charter including:</p> <ul style="list-style-type: none"> ● City of Edinburgh Council, ● Edinburgh Larder; winners of the European Enterprise Award for Best Café and Takeaway in Edinburgh 2017 ● National Trust for Scotland ● Busy Bees Day Nurseries <p>The Vision and Charter are promoted on the websites of a range of city organisations:</p> <ul style="list-style-type: none"> ● Sustainable Edinburgh ● City of Edinburgh Council ● University of Edinburgh <p>The Charter has been promoted at a number of city events, including:</p> <ul style="list-style-type: none"> ● In 2015, the Chair of the Partnership presented the Edinburgh Food City Plan at Edinburgh’s Open Doors Day ● In 2016, Transition Edinburgh, as part of their Edinburgh Conversations programme 2016-17, held a workshop showcasing the work of Edible Edinburgh, raising awareness of and encouraging participants to sign up to the Charter. ● In 2017, at the annual Edinburgh Fairtrade Festival an Edible Edinburgh stall raised awareness of the work of the Partnership and sustainable food, and encouraged individuals to pledge their support for the Vision and sign up to the Charter. ● In 2019, the Edinburgh Food Summit will refresh and renew commitment to the Vision and Charter with a wider range of city stakeholders and establish a vision for the partnership up to 2025. 	
5	<p>Public understanding of food, health and sustainability issues is being raised through a variety of communication tools including web sites, social media, magazines, film shows, radio and press pieces, talks and conferences.</p>	<p>1 point</p>
5a	<p>Edible Edinburgh’s website and social media channels aim to raise awareness of food, health and sustainability - the Partnership has (as of April 2019) 1,606 Twitter followers.</p> <p>The Power of Food Festival is an annual event, run by volunteers, showcasing community food growing around Edinburgh. Its purpose is to encourage societal wellbeing, environmental sustainability and social inclusion through the promotion of</p>	<p>Yes/No</p>

community food growing. The [2017 Festival](#) involved 29 gardens with over 50 events, including foraging, shared lunches and seed sowing, and resulted in ~1,700 garden visits. There were [21 online articles, a mini documentary, a television report and podcast](#) about the 2017 event.

Edible Edinburgh's Chair, Councillor George Gordon, has referenced the Partnership on three occasions including a recent [article on sustainability in Edinburgh](#), which was promoted via the Partnership's website and Twitter page.

Edible Edinburgh Partner - Edinburgh Community Food (ECF) actively promotes healthy food messages via a range of media:

- Its [website](#), [Facebook](#) and [Twitter](#) (1,213 followers)
- A bi-monthly newsletter is circulated to corporate and individual customers, both electronically and over 200 copies are distributed at hospitals and community centres.
- A series of lunchtime talks/lectures for corporate customers, delivered by one of their Associate Nutritionists.
- A [membership scheme](#) allows supporters to keep up to date with their work. [Corporate membership](#) is also promoted, encouraging businesses to sign up to their office fruit and veg delivery service.
- [Edinburgh's community café network](#) – supported by ECF – hold regular network meetings and [have a social media following](#) of over 1,000.

Edible Edinburgh Partner - University of Edinburgh has developed outreach to promote healthy and sustainable food, both within the University community and across Edinburgh:

- **Food Researchers in Edinburgh (FRIED)** organises a series of monthly public events – seminars, public lectures, workshops and round table discussions throughout the academic year promoting food and sustainability issues.
- **STUFFED**, the recently set up student arm of FRIED, promotes food issues across the university. The February 2019 workshop explored readings about the discipline of food studies.
- The Department of Social Responsibility and Sustainability (SRS) have produced a [5 Steps to Good Food Guide](#) to promote sustainable food choices to students, including their 2018 Routemap promoting local sustainable food outlets across the city. A pocket sized version of the guide is distributed to visitors to the Department's annual [Good Food Festival](#), which celebrates sustainable and ethical food. Over 600 people attended the 2017 event.

	<ul style="list-style-type: none"> ● The SRS department organises a range of public events and workshops around food and sustainability. This includes lectures, film screenings and workshops aimed at both students and the wider public. <p>Slow Food Edinburgh use a variety of means to raise healthy food awareness:</p> <ul style="list-style-type: none"> ● Regular talks and workshops, organised with local communities, chefs and producers, ranging from The Big Table events, to local farm visits, talks and debates, workshops and film screenings on sustainable food related topics. ● A monthly stall at Edinburgh Farmers Market showcases healthy food from local community groups. ● The SFE Twitter page, has nearly 9,000 followers. 	
TOTAL POINTS AWARDED		

KEY ISSUE 2: TACKLING FOOD POVERTY, DIET-RELATED ILL HEALTH AND ACCESS TO AFFORDABLE HEALTHY FOOD		
1	A multi-agency partnership - involving key public and voluntary organisations - has been established to assess and tackle the full range of issues that contribute to food poverty in a joined-up strategic way.	1 point
1a	<p>In November 2018 Edible Edinburgh's Health and Wellbeing Subgroup was established, connecting partners working in food poverty and food insecurity from around the city, including:</p> <ul style="list-style-type: none"> ● NHS Lothian ● The City of Edinburgh Council ● Hibernian Community Foundation ● Nourish Scotland ● Edinburgh Community Food ● Pilton Community Health Project ● Edinburgh College <p>The group is beginning two cross-sector, partnership-wide projects to address food poverty in 2019:</p>	Yes/No

- A Holiday Hunger Framework for Edinburgh, which will be developed collaboratively with Council and civil stakeholders, setting the overarching principles, values and practical rules to guide the way in which Edinburgh Council addresses holiday hunger.
- A city-wide audit, and if resources allow, a geographical mapping, of the availability and quality of existing initiatives which provide food and/or activities during school holidays – with a view to fill gaps, avoid duplication, and raise the overall quality of provision.

Both of these projects will be put to consultation in a workshop with wider city stakeholders in April 2019 to develop an action plan for 2019-2020.

The City of Edinburgh Council has also more widely supported a joined-up approach to food insecurity within Edinburgh:

- In 2018, the Edinburgh Poverty Commission - chaired by the Joseph Rowntree Foundation, with the Depute Leader of the Council as Vice Chair, and with a membership including businesses, the third sector, public sector agencies, local and national government - was established to promote a joined-up approach to reducing poverty and inequality in Edinburgh. The group will meet throughout 2019 and produce its first report in Q4 2019.
- In Autumn 2018 the Council agreed to establish a [Child Poverty Action Unit](#). The unit will coordinate Council action to address child poverty in Edinburgh. The unit will provide a point of liaison with the Poverty Commission on issues and actions relating to child poverty. The Unit's first report to the Scottish Government is due in June 2019.
- During 2016/17, the Council provided funding to the Basic Banks Foodbank and Community One Stop Shop to improve the advice and assistance provided within these organisations to citizens who were accessing foodbank services. This funding aimed to reduce crisis amongst citizens and avoid repeated use of foodbanks.
- The '[1 in 5 Raising Awareness of Child Poverty in Edinburgh](#)' project was rolled out in 2015 to raised awareness and understanding of child poverty. Feedback from the schools about its impact has been highly positive. As part of the project, a [Top Tips for reducing schools costs](#) leaflet was developed and distributed to all schools in Edinburgh with advice on ways to reduce food poverty.
- A [joint statement on food poverty](#) was released in 2015 by the leaders of Edinburgh and Glasgow City Council, pledging a collaborative effort to tackling food poverty in both cities.

2	<p>The living wage is being promoted through Local Authority policy commitments and/or via campaigns to raise employer awareness of the impacts of paying low wages and the benefits of raising them.</p>	<p>1 point</p>
2a	<p>The Council introduced the Living Wage for all Council employees in 2013, receiving formal accreditation from the Scottish Living Wage Accreditation Initiative in September 2016. The Accreditation recognises that the Council pays all its employees at or above the current Living Wage Foundation Rate.</p> <p>The Council has also taken a wide range of action to promote the Living Wage:</p> <ul style="list-style-type: none"> ● Adopting the Scottish Government’s guidance on fair work practices relating to procurement, taking into account Living Wage Employer status when awarding contracts; a Fair Work question is included in the tender process, based on the ‘Statutory Guidance on the Selection of Tender and Award of Contracts addressing fair work practices, including the Living Wage in Procurement’ (released by the Scottish Government in October 2015). By giving the Fair Work component a meaningful weighting in the overall scoring of the tender the Council allows for favourable terms and conditions including pay, holidays and training to be evaluated and influence the quality score of a potential provider’s bid. ● The Council’s Contract Standing Orders state that all procedures for initiating procurement, developing procurement plans, inviting and receiving tenders, approval of contracts and all contractual arrangements entered into must comply with the Council’s equality and sustainability requirements and policies, shall encourage fair working practices and payment of the Living Wage and, where appropriate, contractual or procurement arrangements shall include the use of community benefit clauses. <p>Edinburgh has been a leading city in promoting and adopting the living wage. Living Wage Scotland list over 270 employers in the Edinburgh region as accredited Living Wage Foundation employers, many of them key employers in food, education, and hospitality. Examples include:</p> <p>Within the public sector:</p> <ul style="list-style-type: none"> ● University of Edinburgh ● Edinburgh College ● Historic Environment Scotland ● VisitScotland <p>Within the private sector:</p>	<p>Yes/No</p>

	<ul style="list-style-type: none"> ● Diageo ● Edinburgh Fringe Festival ● Edinburgh Chamber of Commerce ● Vegware <p>Within the third/charity sector:</p> <ul style="list-style-type: none"> ● Cyrenians ● Changeworks ● Gorgie City Farm ● Nourish Scotland ● Creative Carbon Scotland <p>The Fair Fringe campaign has spearheaded efforts to promote the Living Wage for all employees of the Edinburgh Fringe Festival venues - the biggest seasonal employers in the city - since 2017:</p> <ul style="list-style-type: none"> ● Providing materials and resources for employees, such as their Charter of Rights Pledge Board ● Their 2018 'Bad Boss Awards' aim to ensure that poor payment practice by catering and hospitality employers “is brought to public recognition” ● Running drop-in advice sessions throughout the Fringe Festival for hospitality employees who believed they were being underpaid ● Receiving support from City of Edinburgh Council, who in June 2018 committed support for paying Fringe Festival employees the Living Wage. 	
6	<p>Efforts are being made to maximise the uptake of Healthy Start vouchers, free school meals and social food provision - such as lunch clubs and meals on wheels - for vulnerable people who might otherwise go hungry or suffer malnutrition.</p>	<p>1 point</p>
6a	<p>The City of Edinburgh Council actively promote free school meals and breakfast clubs:</p> <p>All P1-P3 children are entitled to free school meals in Edinburgh. Children from low income families are entitled to free school meals. From April 2016 to March 2017, 2,295,454 free school meals were provided in Edinburgh Council primary schools, 186,709 in secondary schools and 60,682 in ASN schools.</p> <ul style="list-style-type: none"> ● The City of Edinburgh Council funds breakfast clubs for vulnerable children, attended by ~2,000 children each day. Breakfast clubs are delivered in 87 of the 88 Council’s primary schools and seven ASN schools. The breakfast provision at 47 primary schools and seven ASN schools’ is managed directly by schools, with Council funding support. Four schools 	<p>Yes/No</p>

receive funding through sponsorship. Eight are led by 'not for profit' committees. Thirty-two breakfast clubs are managed and delivered by private providers, including **Aegon Partnership, Greggs Foundation, Magic Breakfast, and FareShare**. [As of the latest report](#), 17 Council funded breakfast clubs benefit from sponsorship through charitable or corporate interventions. An additional £57,000 funding was approved for 2017-2019, giving increased support to the Council funded breakfast clubs for thirty-eight primary schools and seven ASN schools in disadvantaged areas.

- Wester Hailes Education Centre provides 250-280 meals daily to 16 lunch clubs and nurseries. Oakland Special School provides 40-80 meals daily to six lunch clubs and nurseries. Leith Academy provides 165 to 180 meals daily to nine lunch clubs and nurseries.
- Meal Makers is a community food-sharing project which enables volunteer cooks to prepare an extra portion of their meal and share it with an older neighbour.

Healthy Start vouchers and social food provision are offered throughout Edinburgh by various organisations:

- **The Council** runs 31 lunch clubs across the city and a meals on wheels service for vulnerable people including those with a learning or physical disability, sensory impairment, older people, and ethnic minorities.
- **NHS Lothian** monitor Healthy Start vitamin distribution. From April 2015-October 2017 the number of children's vitamins packs ordered increased from 200 per month to 1,200. Packs of mother's vitamin drops ordered increased from 500 to 1,200. In 2018, all pregnant women in Edinburgh and the Lothians became eligible for the vitamins, and all children until the age of four whose parents are in receipt of Healthy Start vouchers, making Edinburgh and the Lothians one of the most accessible Healthy Start regions in Scotland. NHS Lothian statistics on uptake after the change are due later in 2019.
- **Edinburgh Community Food** promotes and accepts Healthy Start vouchers at its food co-ops. Their [Little Leithers Project](#) supports low-income families with children under 5 in Leith through nutrition sessions and cooking classes. The project provides families with £40 of vouchers per month to buy healthy food from ECF and local shops. Families can be involved with Little Leithers for one year. Twenty low-income families were reached in 2018. In Summer 2019 Healthy Start vouchers will become known as Best Start Foods and current paper vouchers replaced by smartcards.

TOTAL POINTS AWARDED

KEY ISSUE 3: BUILDING COMMUNITY FOOD KNOWLEDGE, SKILLS, RESOURCES AND PROJECTS

4	<p>Community food growing is increasing through increased allotment provision and/or the development of edible landscapes in parks, borders and verges and through city-wide food growing initiatives such as <i>The Big Dig</i> and <i>Incredible Edible</i>.</p>	<p align="center">1 point</p>
4a	<p>City of Edinburgh Council has committed to improving food growing:</p> <ul style="list-style-type: none"> ● The Council’s City Food Growing Strategy is being developed by Edible Edinburgh’s Land Use subgroup in 2019, and will commit the Council to improving urban growing space provision. ● The Council’s Business Plan 2017-22 includes the commitment to increase allotment provision; over 400 more allotment plots have become available. ● The Council’s third allotment strategy – Cultivating Communities: A Growing Success 2017-2027 – aims to ensure adequate provision of allotments in the city, introduces a robust management system, improves customer experience and encourages communities to take ownership of their own allotment sites, in collaboration with the Council. ● The Open Space 2021 strategy has included the production of an interactive map of Edinburgh’s open spaces, including allotment sites, public parks and gardens, other greenspaces, large private gardens and grounds. <p>The Council’s 2018 land asset register lists all Council-owned city land and supports the use of undeveloped spaces for food growing. This has been used as a resource by several community growing initiatives:</p> <ul style="list-style-type: none"> ● Bridgend Growing Communities (BGC), launched in 2006, is a partnership between City of Edinburgh Council and NHS Lothian “to improve the health and wellbeing of people living in Edinburgh through providing opportunities to participate in community growing activities.” Current projects include community growing sessions to support people affected by social exclusion, and transformation of derelict land in partnership with communities in South Edinburgh. ● The Field, a charitable organisation that leases a 3.5ha field from City of Edinburgh Council for public access and habitat restoration, developed by local people and volunteers to create a diverse natural habitat. They host around 12 working parties a year with 5-30 participants. ● The Grove in Fountainbridge was created to transform an unused council plot into a community growing hub, giving local people a communal growing space. The Grove runs weekly community gardening sessions and day courses to build growing skills. 	<p align="center">Yes/No</p>

	<p>There are many other organisations in Edinburgh working to increase community access to green space for food growing, training and education:</p> <ul style="list-style-type: none"> ● The Royal Botanic Garden Edinburgh (RBGE) run a series of adult education courses to help people grow their own vegetables and fruit, including drop-in sessions focussing on growing skills; they promote this work at their annual Harvest Festival, attended by over 300 people in 2018 ● The Federation of Edinburgh and District Allotments and Gardens Associations (FEDAGA) aims to coordinate, protect and improve the conditions of allotment garden associations in the city. The Council partners FEDAGA in providing food-growing training for new plot-holders, which has greatly reduced the number of abandoned plots ● Edible Estates is a citywide initiative to regenerate greenspace within social housing estates, principally through the development of community food growing projects. Sixteen community gardens have been established in Edinburgh including in Wester Hailes and Craigmillar ● Edinburgh and Lothians Greenspace Trust (ELGT) supports and maps community growing initiatives across Edinburgh. The ELGT identify potential sites for new community gardens, deliver gardening workshops and training, promote events, activity sessions and volunteer opportunities. 	
5	<p>Primary and secondary schools are adopting holistic school food education and engagement programmes including growing, cooking, farm visits and improvements to meals and dining culture.</p>	<p>1 point</p>
5a	<p>There are several initiatives in Edinburgh helping schools to embed food education into the school day:</p> <ul style="list-style-type: none"> ● Food for Life Scotland's education framework helps schools to use food as a catalyst for strengthening a school's ethos, and a vehicle for delivery in every area and every capacity of Curriculum for Excellence. The FFLS framework takes a holistic approach, including culture change, catering (through the FFLHS ethos), embedding food in the curriculum, and exploring community engagement opportunities. The Food for Life Scotland Education framework is being used in 52 primary, 17 secondary and 4 additional support needs schools across Edinburgh. Schools that have utilised the framework include: <ul style="list-style-type: none"> ○ Liberton High School and Inch View Care Home's Bringing Generations Together project brought students and residents together to create a cookery book of residents' recipes; sharing food together at special lunches and helping with each other's vegetable growing. 	<p>Yes/No</p>

	<ul style="list-style-type: none"> ○ Forthview Primary School ran three ‘From Soil to Plate’ workshops in 2017, covering food growing, seasonal food and healthy eating skills ● 271 nursery, primary, secondary and ASN schools in the city have been recognised as Eco-Schools, 104 (up from 96 in 2017) of which now hold Green Flag status, the highest achievement for an Eco-School. Six Edinburgh schools have become Growing Global Food Citizens. They share good practice and receive teacher training delivered by experts in food, horticulture and agriculture. Participating schools receive funding to develop practice projects in their grounds, including creating raised beds and buying seeds to grow their own. <p>Examples of Edinburgh school projects include:</p> <ul style="list-style-type: none"> ○ Gracemount High School received Green Flag classification in 2010 and remain committed to providing holistic food and growing education. In 2017 they participated in Gracemount Grow Stronger - a collaboration project between Edible Edinburgh members Transition Edinburgh South and Edinburgh Food Social in south Edinburgh. It delivered sessions on local/seasonal produce, food waste, nutrition & external costs of food production. The pupils also worked to design, market, make & sell their own local and seasonal menu. ○ Currie Community High School won their fourth Green Flag award in 2018 in recognition of many years of promoting holistic food and sustainability education. Currieco - the school’s Eco Committee - has run a wide range of events, such as their Apple Fest in 2014 at which fruit from the school’s trees was celebrated in dishes at the school canteen. The school’s sustainability priorities for 2018 include waste minimisation and healthy eating awareness. ○ Broughton High School, recognised as an Eco-school and Green Flag applicant, runs a Health and Food Technology programme covering “healthy eating, nutrition [...] the origins of foodstuffs and developing food products”. Their school garden is currently utilised to provide growing and permaculture lessons as well as provide food for the school cafe and for students to sell as a social enterprise. In October 2018 the Edible Edinburgh partnership met with the school to offer ongoing support through 2019 in becoming a pilot learning hub for other schools in Edinburgh. 	
6	Tailored training opportunities on food buying, cooking, nutrition and hygiene skills and/or access to community kitchens are being provided for a variety of audiences including young adults, families and the vulnerable elderly.	1 point
6a	<p>Several organisations in Edinburgh provide food and nutrition skills courses for a wide range of audiences:</p> <ul style="list-style-type: none"> ● Edinburgh Community Food (EFC) are one of the leading providers of food, health and nutrition programmes at the community level in Edinburgh. Current projects include: 	Yes/No

- **Willow:** a partnership between NHS Lothian, the City of Edinburgh Council and Sacro aiming to address women's needs to reduce offending behaviour and improve women's health, wellbeing, safety and access to services. The project works with over 160 women per year, delivering food, cooking and nutrition sessions three times a week. With Edinburgh and Lothians Health Foundation funding, a follow-up project, Next Healthy Steps, offers women support to maintain a balanced diet and cooking skills.
- **Community Health projects:** each of ECF's locality areas has a Community Health Initiative based within an area of deprivation. Each programme focuses on cooking and healthy eating skills, runs on a 3-6-month cycle, and is based on identified need of the local area. Examples of these projects include Broomhouse Health Strategy Group, Pilton Community Health Project, Wester Hailes Health Agency, Health all Round, Pilmeny Development Project and The Citadel.
- ['Eating for Health and Wellbeing: a resource for Older People'](#) is an ECF-designed Royal Environmental Health Institute of Scotland (REHIS) accredited course for older people, which covers healthy eating messages important to older people and provides training in activities designed for older people.
- **REHIS Approved Training Centre:** ECF staff also deliver other accredited training courses, including Elementary Food Hygiene, Elementary Food & Health, and Allergy Awareness.
- **Nutrition Training for Staff:** aimed at corporate and social enterprises, these training sessions can be anything from a series of 30 minute slots to a full day's training, covering health, nutrition and wellbeing.
- [Edinburgh Food Social](#) is a social enterprise working with schools and community organisations and gardens to teach cooking skills using the ingredients grown in the gardens. Working in the Gracemount, Craigmillar and Leith areas, their mobile food truck is taken to schools and community projects to teach cooking skills. They also have a training kitchen in Leith where they offer several food courses for all age groups in subjects such as foraging, baking, basic cooking, affordable cooking and fermenting.
- [Cyrenians](#) run cooking, budgeting and planning courses aimed to support those at risk of homelessness in Edinburgh. 2019 courses include:
 - Food Preparation and Budgeting: an eight-week course aimed at promoting independent living and cooking healthy meals from scratch.
 - Menu Planning: aimed at promoting social cooking and community eating, buying locally, and planning a healthy weekly menu on limited budgets.

	<ul style="list-style-type: none"> ○ Community Cook Clubs: held in locations across Edinburgh, Cook Clubs provide opportunities to cook in a social space, aiming to both promote cooking skills and to build self-esteem and reduce loneliness in communities. There are currently 9 locations across Edinburgh running 21 community cook clubs per month. ● The University of Edinburgh's catering department runs a free Cook School for students, where chefs teach over 100 students a year how to plan, budget and cook healthy meals from scratch. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 4: PROMOTING A VIBRANT AND DIVERSE SUSTAINABLE FOOD ECONOMY		
3	Shops, restaurants and markets selling healthy and sustainable food are being promoted to the public using a range of communication tools, such as marketing and branding initiatives, directories, 'restaurants weeks' and food awards.	1 point
3a	<p>Sustainable food is being promoted from a range of sources in Edinburgh:</p> <ul style="list-style-type: none"> ● Marketing Edinburgh is responsible for promoting the best of Edinburgh's food and eating establishments, increasingly those serving healthy and organic produce. Recent features include: <ul style="list-style-type: none"> ○ Edinburgh's healthy food scene, including guides for visitors showcasing local healthy eateries in the city ○ A series of articles on the #Edinburgh2050 campaign, promoting Edinburgh's goal of becoming a healthy and sustainable city ○ Promotion of meat-free eating in the city ● Edinburgh Community Food promote and support Edinburgh's community café network which has 55 registered cafes. The Network brings different cafes together, helping increase the community cafe brand, and linking their social capital. As a network, they aim to share best practice and increase the impact the different cafes have within their assorted communities. The cafes in the network are promoted on Facebook and Twitter, where they have a following of over 1,000 as of January 2019. ● Slow Food Edinburgh is actively promoting sustainable food outlets and producers in Edinburgh: <ul style="list-style-type: none"> ○ Regular talks and workshops, organised with local communities, chefs and producers, such as The Big Table event which brings local producers and supporters together each month ○ Local farm visits, talks and debates, workshops and film screenings on sustainable food related topics ○ A monthly Slow Food stall at the Edinburgh's Farmers Market to promote the 'Good, Clean and Fair' message. Each month the stall is joined by a local chef to provide a platform for sustainable chefs. They've recently welcomed chefs from The Wild, The Pantry and The Stockbridge Restaurant, as well as the Gilmerton, Gracemount and Moredun Grow Stronger community project. 	Yes/No

	<p>Scotland Food & Drink run an annual Food & Drink Fortnight promoting local Scottish produce, and the people who grow, make, cook and sell it. Food businesses and markets participate in the Fortnight and a number of food fairs, events and talks are held in Edinburgh each year as part of the Fortnight. The focus for 2018 was young people in food as the future of the Scottish Food and Drink industry, tying in with the Scottish Government's Year of Young People campaign, and was promoted on social media with the hashtag #scotfoodgoals, reaching over 2.6m people on social media. 2019's campaign will run from 31st August to the 15th September 2019, with the theme yet to be announced.</p> <p>Taste Our Best is VisitScotland's accreditation scheme which recognises and celebrates businesses who provide locally sourced food and drink. 17 restaurants in Edinburgh have this accreditation including the Amber Restaurant on the Royal Mile and the Cannonball restaurant in the Old Town.</p> <p>Organic Served Here is a Soil Association award scheme that was created to celebrate and acknowledge eateries that source organic food. It awards businesses one to five stars, depending on organic spend. The higher the spend on organic, the more stars the business will receive. Three restaurants in Edinburgh currently hold this new award, all of which have been awarded three stars, indicating that 50-75% of the ingredients they use are organic.</p>	
7	<p>Local producers can connect direct with consumers and/or better access wholesale and retail markets through events, on-line tools and cooperative marketing and retailing initiatives.</p>	1 point
7a	<p>There are a large number of regular, local food markets and retail events in Edinburgh, giving Edinburgh and Lothian producers a substantial platform to connect to the wider city. These include:</p> <ul style="list-style-type: none"> ● Edinburgh Farmers Market on Castle Terrace, among the largest in Scotland, gives over 50 local producers the opportunity to promote their produce to the wider city ● Leith Farmers Market ● The Leith, Stockbridge and Grassmarket Farmers Markets ● Balerno Farmers Market, which promotes building relationships between consumers and self-employed local producers ● Market on The Croft in Leith <p>Edinburgh Food Social aims to make consumers and producers more accessible to one another through its work:</p>	Yes/No

	<ul style="list-style-type: none"> • Their indoor food market at the Biscuit Factory in Leith has run monthly since November 2016. The event allows local producers to meet one another and Edinburgh consumers, and serves both as a 'destination market' showcasing local food, and as a social market allowing food producers and chefs to encourage cooking skills. Profits from the market help Edinburgh Food Social to continue their work. • Their food truck travels around Edinburgh year-round to showcase local food in less central areas of the city that producers might find hard to access through mainstream markets. They run two free community lunches weekly in Gracemount and deliver food education to the local schools focusing on vegetables grown in the community garden, providing a space for community growers to interact directly with children and families. <p>Edinburgh Community Food run and supplies food co-ops throughout Edinburgh where people can access high quality good food, pick up handy cooking hints and advice near where they live. Many of these food co-ops are located in deprived areas in the city, including Broomhouse, Wester Hailes, Sighthill and Niddrie. ECF have produced a map of these food co-ops, with information on location, opening times and contact details. They also encourage communities to set up their own food co-ops, and offer help and advice to do so.</p> <p>The University of Edinburgh is home to the Hearty Squirrel Food Coop, a student-run cooperative retail enterprise providing healthy, local, ethical, organic and Fairtrade food to students and staff through weekly veg bag sales from local producers Whitmuir Farms and Greencity Wholefoods, and Edinburgh-based social bakery Breadshare. The Cooperative provides an opportunity for these local producers to connect directly to the student base and promote local, fairtrade and healthy food at a price affordable to the student market.</p>	
8	<p>Restaurants and other food businesses are working to improve sustainability across all aspects of their business through peer learning networks and/or through support from national organisations such as the <i>Sustainable Restaurants Association</i>.</p>	1 point
8a	<p>The Sustainable Restaurants Association's One Planet Plate pledge campaign - aimed at promoting more serving of local vegetables, higher welfare meat and fish, and reduced food waste in restaurants and cafes - launched in Edinburgh in May 2018, with 23 Edinburgh restaurants coming together and signing up for the campaign, including both local eateries and major high street outlets such as:</p> <ul style="list-style-type: none"> • Cafe St Honore - later named as one of the UK's most sustainable eateries in 2018 • Seeds for the Soul - whose mission statement is to work with other 'clean eateries' to support local plant-based food • East Pizza - the first pizzeria in Edinburgh to use predominantly local-grown, seasonal and sustainable ingredients 	Yes/No

- Several major high street outlets in Edinburgh, including Jamie’s Italian, Zizzi, Dishoom and Wahaca

[Slow Food Edinburgh’s Chef’s Alliance](#) provides a network for restauranteurs in the city to share ideas and best practice on improving sustainability in their business practice. The network meets quarterly to promote the benefits of using local Scottish produce amongst chefs, works to heighten awareness of sustainability in culinary courses, and allows Edinburgh chefs, community cooks and food educators to cooperate in events promoting local food - such as their [Big Table events or their monthly stall at Edinburgh Farmer’s market](#). The Big Table events are used to explore a variety of topics, the most recent being ‘Eat Food, Not Too Much, Mostly Plants; Is Michael Pollan’s mantra still valid today and for the future?’. The Big Table events are also an opportunity for members to meet suppliers, growers and producers of sustainable food.

After feedback from its membership that the group should engage in more city-wide action, the 2019 Q1 committee meeting decided to support the idea of a food hub in Edinburgh. The hub would act as a central dispatch for numerous small artisanal suppliers as well as promoting local food to Edinburgh’s visitors and the possibility of an R&D space and much more. This has been welcomed and is now a topic of cross-party conversation.

12 chefs make up the Edinburgh Alliance, more than any other local Chef’s Alliance in Scotland. Prominent Edinburgh Chef’s Alliance members include:

- [Carina Contini](#) - owner of Contini Edinburgh and [contributor to resources for restaurants on sustainability](#).
- [Steve Brown](#) - coordinator of Slow Food Edinburgh, GM at the Edinburgh School of Food and Wine and owner social food initiative [POP](#).
- [Neil Forbes](#) - owner of Cafe St Honore and advocate for increased use of local and sustainable ingredients in the restaurant industry.

TOTAL POINTS AWARDED

KEY ISSUE 5: TRANSFORMING CATERING AND FOOD PROCUREMENT

1	A cross-sector sustainable food procurement working group, network or equivalent forum has been established to bring together procurement officers, caterers, suppliers and other decision-makers.	1 point
1a	<p>Edible Edinburgh is a citywide cross sector group. Procurement is one strand of our Sustainable Food City Plan with the following aims:</p> <ul style="list-style-type: none"> ● To develop a thriving local food economy based on public and private sector businesses procuring more sustainable food; ● Improve the accessibility of sustainable food to small food businesses; ● Establish better communication and links between producers, processors, retailers and customers; ● Expanding Food for Life Served Here standard in settings beyond schools and care homes. <p>The Edinburgh Food for Life Partnership (EFFLP) was established in 2012 to progress public sector leadership in sustainable food procurement and catering. The EFFLP has included the City of Edinburgh Council, NHS Lothian and the University of Edinburgh as core members. The objectives of the EFFLP were to:</p> <ul style="list-style-type: none"> ● Identify and tackle barriers to providing increased levels of seasonal fresh, local, higher welfare and organic food within public sector catering; ● Engage patients, pupils, students, service users and staff to increase knowledge of where their food comes from; ● Achieve the Food for Life Catering Mark award in selected sites across the city; ● Evaluate the changes made through this programme where possible. <p>Soil Association Scotland co-ordinated the EFFLP through its flagship programme, Food for Life Scotland, which aims to transform food culture and food systems across Scotland. A Governance Group made up of senior representatives from each partner has overseen the work, supported the multi-disciplinary network of operational and managerial staff. The Edinburgh Food for Life Partnership programme has been successfully rolled out across all Council-run schools, all of which hold at least the 'Food for Life Served Here' bronze. Seven care homes and centres in the city have also achieved the bronze Served Here award, up from five in 2017. Two Council-run schools and one care home hold the Silver award.</p> <p>University of Edinburgh's Good Food Policy describes the University's commitment to serving and championing food and drink that is tasty, healthy, good for the environment and good for the people who make it. The Policy states that University aims to</p>	Yes/No

	<p>take a whole-institution approach to promote a more sustainable food system. Commitments are structured into five themes; sourcing, catering provision, practices, learning & teaching and leadership & culture. The policy builds on previous policies including the University's Fair Trade Policy and various procurement policies. Tap water is freely available in all catering outlets and the University has a Water Policy. The University also recently completed an exercise to identify environmental and social risks within its catering supply chains and develop mitigation strategies. A report is available here.</p> <p>Edinburgh is a Fairtrade City. A range of city organisations and businesses make up the Edinburgh Fairtrade Steering Group, which meets regularly to find ways to promote fair trade in the city. A range of events are held in the city during the year, culminating in Fairtrade Fortnight, which brings together businesses and public sector bodies - such as the University of Edinburgh - to commit to promoting and enshrining Fairtrade in their procurement practices.</p>	
4	<p>Public sector organisations and large private caterers have achieved quality, healthy, sustainable and/or ethical food accreditation, such as the <i>Food for Life Catering Mark, Sustainable Fish, Good Egg</i> and other awards.</p>	1 point
4a	<p>City of Edinburgh Council holds the Bronze Food for Life Served Here (FFLSH) award across all primary and secondary schools and seven of its residential care homes. In total, 3,865,648 FFLSH accredited meals were served by Edinburgh Council in 2018.</p> <p>Two Silver pilot sites (Currie High School and Buckstone Primary School) implemented Silver catering mark menus in 2016 and successfully achieved Silver in 2018. Edinburgh Catering Service continues to work with Food for Life (FFL) to build upon the Bronze catering mark. By maintaining the Bronze catering mark across all schools, work will continue with suppliers to source local produce. Two further schools are seeking Silver accreditation; St Crispin's School and Nether Currie Primary.</p> <p>Several other major sites in Edinburgh have also achieved FFLSH accreditation:</p> <ul style="list-style-type: none"> ● The Scottish Government/Sodexo have achieved the silver FFLSH award for four workplace sites in Edinburgh as of January 2019, serving over 3,000 meals served per day. ● Busy Bees nurseries has three sites in Edinburgh that hold the Silver FFLSH award and serve 489 accredited meals each day. ● Outdoor Nursery Edinburgh has been awarded the FFLSH Gold award for the 60 meals it serves each day. ● Edinburgh Zoo has been awarded bronze FFLSH across three of its sites and serves around, 500 accredited meals per day. 	Yes/No

	<p>The University of Edinburgh holds a range of catering accreditations:</p> <ul style="list-style-type: none"> • The Taste Our Best Accreditation from Visit Scotland for its 3 commercial hotels and bistro, signifying that at least 40% the produce used comes from local sources in Scotland • Edinburgh is the first university in Scotland to achieve Food for Life Served Here award (Bronze level) for all student meals served in Pollock Halls of Residents, serving 4,000 accredited meals each day during term time. • Is a member of the Sustainable Restaurant Association and its catering service has achieved a two-star rating for demonstrating good practices around sourcing, society, and the environment. This rating covers the 750,000 catered student meals served per year at Pollock Halls, plus the café outlets and delivered catering service. • Has been a Fairtrade University since 2004 and serves 100% Fairtrade certified tea, hot chocolate, coffee, sugar, bananas as well as other products. In 2017 this equated to 2.3 million cups of Fairtrade coffee, 600,000 cups of Fairtrade hot chocolate and 751,000 cups of Fairtrade tea. • Holds a Good Egg Award for all whole and shelled eggs used. This covers around 285,000 shelled eggs used annually. • Has produced a Good Food Highlights infographic to showcase its main food achievements in 2016/17 (last academic year), including but not limited sustainable catering and procurement. <p>More information about the University’s sustainable sourcing and catering initiatives is available here.</p> <p>The Edinburgh Catering Service fully signed up to the Meat Free Monday campaign in 2018 – the first local authority in Scotland to do so. It is hoped that this will further promote the partnership’s commitment to work with FFL to achieve greater uptake of fruit and vegetables in children’s diets.</p>	
6	<p>Procurement officers and catering businesses are able to source more of their ingredients from local and sustainable producers and processors, for example via local supplier directories and through meet the supplier events.</p>	<p>1 point</p>
6a	<p>The Edinburgh Food for Life Partnership (EFFLP) has worked with existing contracted suppliers to identify and promote local produce, including:</p> <ul style="list-style-type: none"> • All school kitchens receiving a calendar of local produce that is available from their fruit and vegetable supplier, George Anderson & Sons. The supplier has also worked with Soil Association Scotland to make the supply chain more local by identifying local and organic produce which they can deliver to schools and care homes as they move onto the Silver Food for Life Served Here award level. The supplier became an organic licensee with Soil Association to facilitate this. 	<p>Yes/No</p>

	<ul style="list-style-type: none"> • The contracted meat supplier, Campbell Prime Meats has become a member of the Food for Life Served Here Supplier Scheme and has worked to make available a wide range of farm assured Scottish (Scotch Assured) produce which increased from just three compliant product lines in 2012 to 48 in 2017. Most of the red meat supplied into Edinburgh schools and care homes is now Scottish. • Through the EFFLP, the procurement team within City of Edinburgh Council has worked with Soil Association Scotland to ensure that all products that meet the Food for Life Served Here standards including farm assured meat, organic and local produce was highlighted as such (using the code FFL) on their online buying directory to ensure that care home cooks could identify it when purchasing products for their residents. This has helped seven care homes achieve the Food for Life Served Here award by 2018, with four at Bronze and one at Silver. • Schools currently use a telephone buying system, so they were provided specific product codes in recipe folders to help them achieve the award, which helped them become the first Local Authority in Scotland to achieve the Served Here award for all primary and secondary schools. They also worked with a local, organic farm to introduce them to the contracted fruit and vegetable supplier and begin to supply their produce into schools and care homes. They hope to increase volumes of this produce over time by encouraging more sites to achieve the Silver and Gold awards. 	
	TOTAL POINTS AWARDED	

KEY ISSUE 6: REDUCING WASTE AND THE ECOLOGICAL FOOTPRINT OF THE FOOD SYSTEM		
1	City-wide campaigns to raise public awareness of food waste and how to reduce it are being delivered - such as <i>Love Food Hate Waste, Feeding the 5000, The Pig Idea</i> and <i>Disco Soup</i>.	1 point
1a	<p>The City of Edinburgh Council and Changeworks have a long-running collaboration to improve awareness of food waste:</p> <ul style="list-style-type: none"> • The Council actively promotes reduction and recycling of food waste through Changework’s home composting scheme • The Love Food Hate Waste campaign, in partnership with Zero Waste Scotland and Changeworks, has been delivered across Edinburgh with a series of workshops for families and businesses. • The Kitchen Canny Challenge, a Changeworks project for Edinburgh and the Borders aimed at providing resources to provide food waste reduction advice and resources to low-income communities across the city and region • Changeworks, funded by the Council, run free workshops for community groups and businesses in Edinburgh as part of the Waste Free Edinburgh project. A local case study for the project in Granton, north Edinburgh, saw a drastic improvement over a three-month period. Participation in food waste recycling increased by 146% and recycling participation increased by 52%. 	Yes/No

	<ul style="list-style-type: none"> ● The Finish Your Food project helps Edinburgh schools to reduce their food waste by 30% by engaging children and teachers in activities that encourage primary school pupils and their parents to eat all their food. From interactive assemblies to workshops they build in behaviour change and measure success through food waste audits. ● The Changeworks home composting website provides advice on composting unused fruit and vegetables, and the Council also fund Changeworks to run free workshops on composting for community groups and business in the Edinburgh area ● A council-funded Changeworks community engagement project in north west Edinburgh to tackle litter and low recycling rates saw an increase of 146% in food recycling between January and March 2017. <p>Other food waste reduction projects include:</p> <ul style="list-style-type: none"> ● Edinburgh Community Food run the Families Hate Waste programme across Edinburgh, supported by the Climate Challenge Scotland fund. The project provides a series of cooking workshops for families, and aims to reduce food waste going to landfill by 10% and increase the number of meals participants cook from scratch (rather than frozen, convenience or take away meals) by 40% particularly through sourcing buying and using local produce. ● Slow Food Youth Network and Food Sharing Edinburgh both hold regular Disco Soup events. ● The Real Junk Food Project Edinburgh runs a pay-as-you-feel café using intercepted food at the Union of Genius cafe every Sunday. The group also holds frequent communal dinners, at the Edinburgh Larder and Ostara Cafe. ● The University of Edinburgh runs Love Food Hate Waste campaign at its catered student accommodation and has produced a video called Pollocks to Waste to raise awareness of food waste. Love Food Hate Waste materials (posters and table talkers) displayed in the JMCC dining hall at Pollock Halls, which serves around 1,900 catered students per year. Roughly once a month staff are stationed at the tray clearing area to proactively target students who are wasting food and educate them about the issue. 	
3	The Food Waste Hierarchy is being incorporated into relevant policies, strategies and services in order to reduce food waste and ensure surplus food and food waste are diverted to the most appropriate purposes.	1 point
3a	<p>The Food Waste Hierarchy is incorporated into Edible Edinburgh’s Sustainable Food City Plan with objectives to establish benchmarks to encourage reductions in food waste throughout the food system and support national and local initiatives to minimise food waste.</p> <p>The City of Edinburgh Council’s implements and promotes the Food Waste Hierarchy throughout its waste prevention and collection:</p>	Yes/No

- Its [Waste Prevention Strategy](#) aims to change people's behaviour and attitudes to reduce the amount of waste being sent to landfill, compliment the Scottish Government's Zero Waste Plan, promote waste reduction and reuse campaigns and work in partnership with the community sector and other organisations to reduce waste. The Food Waste Hierarchy is incorporated into promotional material for the plan, encouraging residents to firstly look at ways to reduce their food waste, then home compost and recycle. A [leaflet](#) on this is available for residents to download.
- The [City of Edinburgh Council Business Plan 2017-22](#) includes the commitment to increase recycling to 60% from 46% over the next five years
- Edinburgh and Midlothian Councils' [Zero Waste Plan](#) commits the region to recycling 70% of its waste, including food, and sending no more than 5% to landfill by 2025
- [The Millerhill Food Waste recycling plant officially opened in March 2017](#) and expanded its operations in early 2018. Its anaerobic digestion facility has the capacity to treat up to 30,000 tonnes of food waste a year and power 3,300 homes, and will help Edinburgh and the Lothians reach their Zero Waste targets turning waste into renewable energy and fertiliser. Millerhill will help drive down the amount of waste sent to landfill.

The **Eco-Schools Scotland** and **Zero Waste Scotland** have produced a food waste monitoring toolkit for schools as part of the Eco-Schools programme. This incorporates toolkits for school catering teams and for teachers and pupils. The catering team toolkit is for monitoring kitchen waste (preparation, spoilage and unserved meals) and the teacher and pupil toolkit is for monitoring plate waste from the canteen. 100% of Edinburgh schools have registered for the eco-schools award, 80% have achieved bronze accreditation and 82% silver. The work undertaken by the school under the Eco-Schools programme is recognised by the Green Flag Award, a visible indication of the schools' commitment to learning for sustainability. 46% of Edinburgh schools held Green Flag status as of 2018.

The Food Waste Hierarchy is being incorporated into **University of Edinburgh** relevant policies, strategies and services in order to reduce food waste and ensure surplus food and food waste are diverted to the most appropriate purposes. Food waste is minimised as much as possible by moving food around sites throughout the day. Unsold stock is moved to units that are open longer hours or at the weekends. The waste is taken from the University to an Anaerobic Digestion plant where it is turned into biogas and fertiliser.

4	<p>A food waste collection scheme for homes and/or for restaurants and other catering, retail and manufacturing businesses has been established and is redirecting this waste for composting, energy recovery (AD) or animal feed (where permitted).</p>	<p>1 point</p>
4a	<p>Edinburgh Council run several food waste collection initiatives:</p> <ul style="list-style-type: none"> ● A citywide food waste collection service for domestic properties in Edinburgh has run since 2010. Households receive an internal kitchen caddy and either a small kerbside food waste bin or a communal waste bin. The Council collects the food waste and turns it into compost and, since 2017, food waste is also sent to Millerhill food waste recycling plant where its anaerobic digestion facility treats the waste and generates renewable energy from it. The Council has procured a number of 12 tonne food waste collection vehicles to increase collection capacity and reduce the need for trips to tipping facilities. ● If businesses find it difficult to store food waste and their waste carrier cannot find a solution, the Council provides advice as part of its 'Right Time, Right Place' trade waste policy. ● A Council-produced map of communal food waste bins in the city was made available in 2017. <p>Zero Waste Scotland have supported the city's efforts to improve uptake of food waste collection:</p> <ul style="list-style-type: none"> ● Their Zero Waste Edinburgh initiative and Circular Edinburgh report were launched in 2018, aiming to identify ways to redirect food waste from households and the hospitality sector elsewhere into the city's economy, such as agriculture and distilling, and establishing a Food Sharing Hub in Edinburgh. The initiatives tie in with the Council's Our Edinburgh Campaign, which has been encouraging local pride in areas across the city to reduce dumping of trade waste including food waste. It encourages local organisations and businesses to join in and develop a Litter Prevention Action Plan. So far two plans have been created in Portobello and Leith. Zero Waste Scotland and Edinburgh Council are in discussions to focus their collaboration on tackling food waste in Edinburgh schools in 2019. ● 8 Edinburgh food outlets are currently signed up to their 'Too Good to Go' app, including Akva and Bonnie Burrito. <p>Changeworks promotes waste collection with local authorities, schools, communities and business:</p> <ul style="list-style-type: none"> ● The Waste Less Save Money project - in partnership with Port of Leith Housing Association and The Real Junk Food Project and funded by Sainsbury's - has provided a series of workshops in Leith to support families on low incomes reduce food waste since 2017 	<p>Yes/No</p>

	<ul style="list-style-type: none"> • Their Too Good To Waste resource helps promote household food waste collection and addresses common concerns about recycling food waste at home • Worked with Port of Leith Housing Association to provide all their new tenants with a free welcome food pack, containing resources and basic food supplies to help tenants save money by cooking and planning meals that avoid waste. <p>Cyrenians' Good Food programme supports FareShare in Edinburgh. By distributing surplus food, FareShare supports over 108 charity partners throughout central and south-east Scotland, reducing these charities food bills, sharing more than six tonnes of food and providing meals for up to 7,000 people per week. The partner organisations usually work with people at risk of homelessness or have been homeless.</p>	
	TOTAL POINTS AWARDED	