

# OUR IMPACT



FOOD FOR LIFE SCOTLAND

2020 - 21



# SCOTLAND'S SCHOOL FOOD HEROES



Food for Life Scotland (FFLS) is funded by the Scottish Government to help local authorities across Scotland get fresh, local, sustainable food onto school dinner plates, by supporting them to achieve the Food for Life Served Here (FFLSH) award for their school meals service. It's a recognised and respected mark of quality, certified at three levels: Bronze, Silver, and Gold.

## As part of the Food for Life Scotland programme, Scotland's local authority award holders are:

- Reassuring parents and pupils that their school meals are responsibly sourced and freshly prepared by trained cooks
- Improving pupils' health by putting more fresh fruit and vegetables, fish, and wholegrains on the menu
- Protecting the environment for the future by reducing food miles
- Supporting a thriving local economy by putting more Scottish food on the table



**Find out more** about the Food for Life Served Here standards

**Read more** about all of our local authority award holders

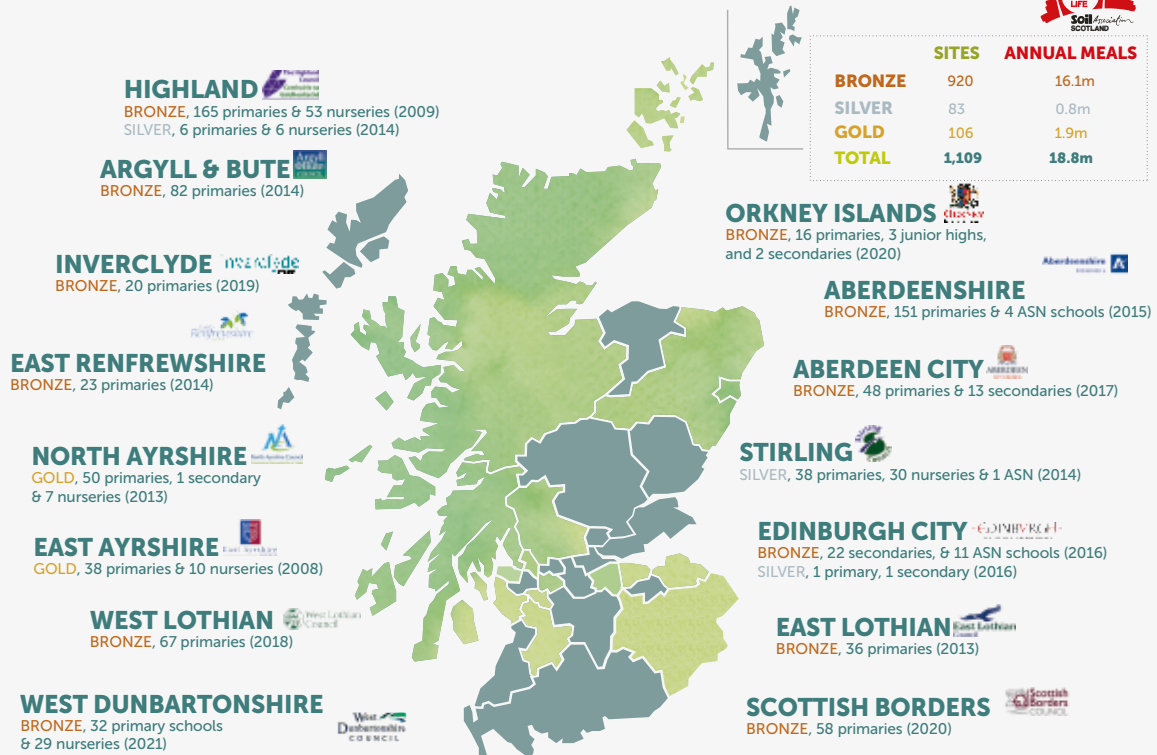


# 1,152

## FOOD FOR LIFE SERVED HERE SCHOOLS IN SCOTLAND



## FOOD FOR LIFE ACROSS SCOTLAND





# MOVING FOOD FOR LIFE SCOTLAND ONLINE

When the Covid-19 pandemic hit Scotland in March 2020, Food for Life Scotland quickly had to move its operations and services online. Working from home, the FFLS team continued to support local authorities and suppliers with virtual networking, remote inspections, and webinar events to help them to deliver on their good food goals under the most challenging circumstances.

## NEW ONLINE TRAINING AVAILABLE

A brand-new online training offer from Food for Life Scotland is now available to Scottish local authority catering staff. The interactive session, with real-life examples and case studies, covers all aspects of the Food for Life Served Here award, from the FFLSH Standards to the principles behind them, enabling teams to talk with confidence about the high-quality school meals they are serving.



**16** REMOTE AWARD INSPECTIONS HELD

**2** NEW AWARDS ISSUED VIA REMOTE INSPECTIONS

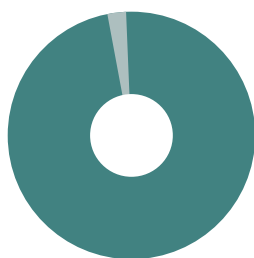


“ I found this online course very interesting and informative. It made you think more about the food that you would use in your school kitchen and ways to encourage children to try new things and teach them where their food comes from. ”

## ONLINE TRAINING PARTICIPANT, 2021



**100%**  
UNDERSTAND THE  
FOOD FOR LIFE SERVED  
HERE AWARD



**97%**  
WOULD RECOMMEND  
THE TRAINING SESSION  
TO A COLLEAGUE





# RESPONDING TO THE PANDEMIC

Read all of our case studies [here](#)



The coronavirus pandemic shone a spotlight on the insecurities in our food system. But from the earliest days of the crisis, Scotland's food producers, suppliers, and local authorities rose to the challenge of keeping food on the plates of those who needed it. Food for Life Scotland profiled some of the people who continued to prioritise local, healthy, and sustainable food despite intense challenges.

## THE PRODUCERS: CORRIE MAINS FARM

With schools and hospitality businesses closed during lockdown, Jim and Anne Smillie's family business supplying free range eggs from Corrie Mains Farm was thrown into doubt. But with some local authorities including East Ayrshire Council and North Ayrshire Council – both Food for Life Served Here Gold award holders – choosing to provide food packages to their communities, demand continued, and even increased.



The Smillie family, Corrie Mains Farm

“ WE WERE SUPPLYING MORE FOR THE COMMUNITY FOOD PARCELS THAN WE NORMALLY WOULD FOR THE SCHOOLS. THE COUNCIL HAS BASICALLY SAVED OUR BACON. ”  
**ANNE SMILLIE, CORRIE MAINS FARM**



Campbell Brothers celebrate Scottish Borders Council's FFLSH award in March 2020

## THE SUPPLIERS: CAMPBELL BROTHERS

Campbell Brothers supply fresh meat to several Scottish local authorities, and the first lockdown saw public sector demand plunge to between 30-40% of normal levels. But as the crisis stabilised, many councils got back in touch – like Scottish Borders, who achieved Food for Life Served Here Bronze in early 2020. Soon, Campbell Brothers were supplying 500 boxes each of produce and fresh meat for the Council's community food packages.

“ WE'RE STILL BUYING LOCAL – WE'RE BRINGING IN AS MUCH AS WE CAN FROM ALL THE LOCAL PRODUCERS AND SUPPLIERS GROUPS. I FIRMLY BELIEVE IT'S IMPORTANT TO SUPPORT EVERYBODY AS MUCH AS WE CAN AND PULL TOGETHER IN TIMES LIKE THESE. ”  
**NEIL MCCOLE, SALES DIRECTOR AT CAMPBELL BROTHERS**

## THE PROCURERS: ARGYLL & BUTE COUNCIL

As a local authority now in its eighth year as a Food for Life Served Here award holder, Argyll and Bute Council already had a long-term commitment to freshly prepared and locally sourced food. The Council's emergency response to the coronavirus crisis involved setting up food hubs across the region. They supplied a combination of fresh and ambient parcels, prioritising high quality fresh produce from local suppliers where possible, and varying what was included.



“ WE HAD AN ARM OF THE PROJECT CALLED 'FOOD FROM ARGYLL, FOR ARGYLL'. WE SUPPLIED POTATOES FROM JM BRECKENRIDGE, BASED IN OBAN. WE ALSO INCLUDED BREAD ROLLS MADE HERE BY BLACK OF DUNOON. IN FACT, BUYING THOSE LOCAL ROLLS MEANT THE BAKERY WAS ABLE TO BRING SOMEONE OFF FURLOUGH AND BACK TO WORK. ”  
**CHRISTINE BOYLE, CATERING AND CLEANING OFFICER AT ARGYLL AND BUTE COUNCIL**



## FINDING LOCAL ROUTES TO MARKET

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Short and local supply chains are good for the economy, the environment and for health. And, as the impact of the coronavirus pandemic has shown, they are also more resilient. In November 2020 Food for Life Scotland hosted Scottish producers, suppliers, and local authority staff for an online discussion and networking event to explore the business opportunities in school food procurement.

“ We really appreciate the regular business and the mixed customer base of hospitality, retail and the public sector. Scottish produce makes up 45 percent of our sales to East Lothian Council this year, which is great to see; why would you buy things from outside Scotland if you can get it inside Scotland? ”

**KEN WRIGHT, SALES MANAGER,  
GEORGE ANDERSON AND SONS**

### SCOTLAND'S PUBLIC SECTOR MARKET

# £150 MILLION

SPEND IN AN AVERAGE YEAR

## 2,500 DIFFERENT UNITS

350,000 MEALS EVERY DAY



**26% OF MEALS SERVED OUTSIDE THE HOME**

“ IT WAS OUR RELATIONSHIPS WITH LOCAL SUPPLIERS THAT GOT US THROUGH THE PANDEMIC. ”

**JAYNE JONES, CHAIR OF ASSIST FM AND COMMERCIAL MANAGER AT ARGYLL AND BUTE COUNCIL**

**Watch a replay of the event or read more** about FFLS's work with Scottish supply chains



# BUILDING BACK BETTER



As Scotland rebuilds from the effects of the pandemic, public sector food can help to drive a green recovery. Putting good food on school plates can help boost children’s health, support local food businesses, and protect a greener environment.

## THE POWER OF PUBLIC PROCUREMENT

In March 2021, FFLS hosted Scottish local authority decision makers and influencers for a webinar examining the power of public food to drive positive social, environmental, and economic change. Inspiring insights came from three special guest speakers, who offered perspectives from Canada, Denmark, and North Ayrshire.

[Watch the webinar here](#)



“It’s so inspiring to hear what can be done when hearts and minds, systems thinking and attention to detail all come together!”

WEBINAR ATTENDEE



**JOSHNA MAHARAJ**

Chef, activist and author of Take Back the Tray



**BETINA BERGMANN MADSEN**

Chief Procurement Officer, City of Copenhagen and public procurement specialist



**DR AUDREY SUTTON**

Executive Director of Communities and Education, North Ayrshire Council

## AN IMPACT THAT GOES BEYOND THE DINING HALL

By achieving the Food for Life Served Here award for their school meals service, Scottish local authorities deliver across a range of policy priorities including health, the environment, and the local economy. Award holders meet FFLSH standards, which support the Scottish Government’s National Performance Framework’s National Outcomes and the United Nations Sustainable Development Goals.

[Read the full national and international policy impact of FFLSH in Scotland](#)



### BRONZE FFLSH STANDARDS

#### STANDARD 1.0



Caterers in schools and academies can demonstrate their compliance with national standards or guidelines on food and nutrition.

#### STANDARD 1.1



At least 75% of dishes on the menu are freshly prepared (on site or at a local hub kitchen) from unprocessed ingredients.

#### STANDARD 1.2



All meat is from farms which satisfy UK animal welfare standards.

#### STANDARD 1.3



No fish are served from the Marine Conservation Society ‘fish to avoid’ list.

#### STANDARD 1.5



No undesirable additives or artificial trans fats are used.

#### STANDARD 1.7



Free drinking water is prominently available.

#### STANDARD 1.8



Menus are seasonal and in season produce is highlighted.

#### STANDARD 1.9



Information is on display about food provenance.

#### STANDARD 1.10



Menus provide for all dietary and cultural needs.

#### STANDARD 1.12



Catering staff are supported with skills training in fresh food preparation and Food for Life Served Here.



# CONGRATULATIONS TO OUR NEW AWARD HOLDERS



## ORKNEY ISLANDS COUNCIL

Orkney Islands Council were awarded the Food for Life Served Here Bronze award for their primary, junior high and secondary school meals service, covering 1,775 healthy and nutritious school meals every day.

**Watch** Orkney Islands Council's video on achieving the FFLSH award



With seasonal vegetables grown in Orkney, fish from the Orkney Fisherman's Society, and fresh meat including grass-fed beef and lamb from local butcher Williamson's, the FFLSH award demonstrates the Council's long held values of cooking from scratch using local produce.

“ This has been achieved for less than the cost of a cup of coffee. For just £2.50, pupils get a two-course lunch that meets the standards and is delivered by our well trained, thoughtful and friendly kitchen staff. ”

**SCOTT PRING, SCHOOLS CATERING MANAGER, ORKNEY ISLANDS COUNCIL**

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## WEST DUNBARTONSHIRE COUNCIL

In March 2021, West Dunbartonshire Council achieved the Bronze award for their 32 primary schools and 29 early years centres, becoming the 16th local authority in Scotland to achieve the award despite the challenges of the coronavirus pandemic.



### MINISTER FOR RURAL AFFAIRS AND THE NATURAL ENVIRONMENT BEN MACPHERSON SAID:

“ The Food for Life programme is making a great difference to ensure that our school children are able to access delicious, healthy, sustainable food – that has been grown, sourced and produced in Scotland.

The programme also helps protect jobs and supports local farmers, benefitting local food producers which is crucial as we continue to live the effects of COVID-19.

I would encourage all other local authorities to consider taking part in this brilliant programme. ”



Pupils at St Mary's Early Learning and Childcare Centre, West Dunbartonshire Council

Find out more about  
Food for Life Scotland:  
**[www.soilassociation.org/FFLScotland](http://www.soilassociation.org/FFLScotland)**

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