

Addressing Climate Change – The case of a food systems approach to public food in Scotland

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Who are the Scottish Food Coalition?

Scottish
Food
Coalition



A Good Food Nation for Scotland Cross-cutting Themes

Public Health
and Wellbeing

Climate and
Nature

Farming and
fishing

Animal and
Fish
Wellbeing

Food Markets
and
Businesses

Food Sector
Workers

Food Access
and
Affordability

Public Food

Food
Environments
and Culture

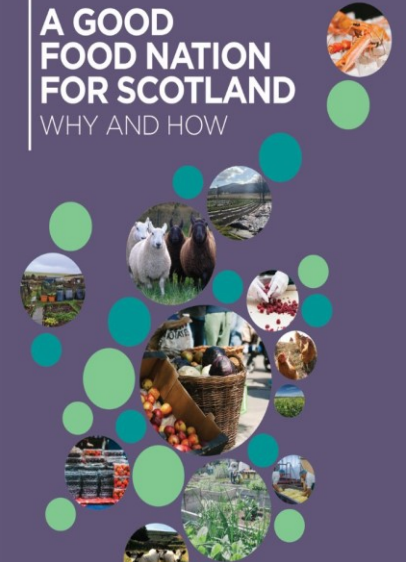
The Good Food Nation Bill offers Scotland a once-in-a-generation opportunity to radically improve the environmental, health and economic outcomes of our food system.

Our new report explores:

- The multi-faceted issues affecting our food system.
- Why we must fix it.
- The wealth of existing knowledge that can help us to fix it - and how the Good Food Nation Bill can ensure we do.

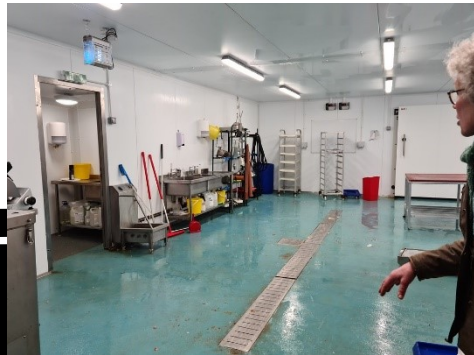
[Read the report](#)

A GOOD
FOOD NATION
FOR SCOTLAND
WHY AND HOW



https://www.foodcoalition.scot/uploads/6/2/6/8/62689573/sfc_goodfoodnation_report.pdf

Complex Balancing Act Delivering multiple benefits



A long and winding policy road

Recipe for
Success
Version 1

- Final report from non statutory Food Commission published
- Consultation conducted for Good Food Nation Bill

- Good Food Nation Bill temporarily suspended due to Covid 19;

- New Cabinet Secretary appointed May 2021
- Draft Good Food Nation (Scotland Bill) introduced Oct 2021



2009

Climate Change
(Scotland) Act
2009

2014

- Recipe for success Version 2
- Non Statutory Food Commission established

2018

- Climate Change (Emissions Reduction Targets) Scotland Act 2019
- Good Food

2019

2020-21

2021-2022

Good Food Nation (Scotland) Bill passed by Scottish Parliament on 14th June 2022 becoming Scots Law on the 26th July 2022

In a Snapshot...

The Good Food Nation (Scotland) Bill



Policy Coherence and Legislative Compatibility

A snapshot of relevant and/or aligned policy and/or legislation
from the 22/23 Programme for Government

Forthcoming National
Care Service Bill (public
consultation closed)

Forthcoming Circular
Economy Bill

Forthcoming Land
Reform Bill – expected
late 2022

Agriculture Bill
(consultation opened in
Sept 2022)

Due to introduce new
Public Health
(restrictions on
promotion) Bill in 22/23

Human Rights Bill (due
to go to public
consultation in early
2023; includes right to
food)

Launch a public
consultation on
Community Wealth
Building legislation

Complete the delayed
roll out of Universal Free
School Meals to P6 and
P7 (all primary school
kids)

Update Catering for
Change to align public
sector food procurement
behind sustainable, low
carbon farming and food

Establish a dedicated
Food Security Unit
within SG

Local School Food Procurement on Arran



- Pasture fed Eggs (and on site packing shed) for all schools on Arran from Woodside Farm (North Ayrshire)

Local School Food on Arran
Innovative Partnerships, Enterprise Investment
and Low Tech Solutions

**Woodside Farm on
the Isle of Arran –
Growing Veg for
all Arran Schools
as we speak...**



- **The magic of
the Keder
House (or
poly crub)**

**But thwarted by grant bureaucracy, requirement for matched funding, lack of
materials and contractors, contract security, housing for workers and access to land**

Local School Food on Shetland

- Blydoit Fish Ltd
- Shetland Farm Dairies

J.W. Gray Wholesaler's
Sandwick Bakeries



The Case Studies



UK
Inverclyde (LOW)
Durham (LOC)



CROATIA
Zagreb (LOW & LOC)



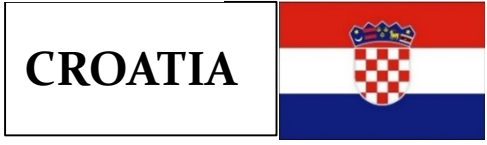
SERBIA
Belgrade
Novi Sad (LOW & LOC)



ITALY
Parma (LOC-ORG)
Lucca(ORG)



GREECE
Thessaloniki (LOW)
Kastoria (LOC)



Who cooks meals and where?

In-house, in central kitchen & on-site



Private caterers, in central kitchen



Private caterers, in central kitchen

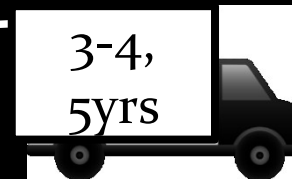
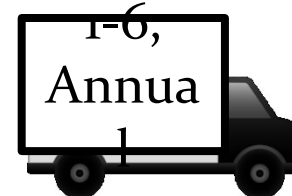
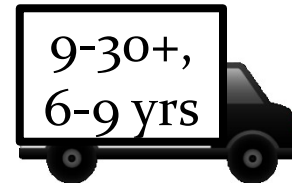
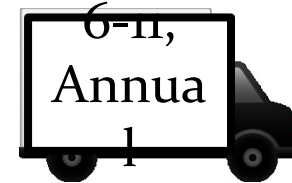


In-house & private, central & on-site



In-house & private, on-site

Number of suppliers and contract renewal?



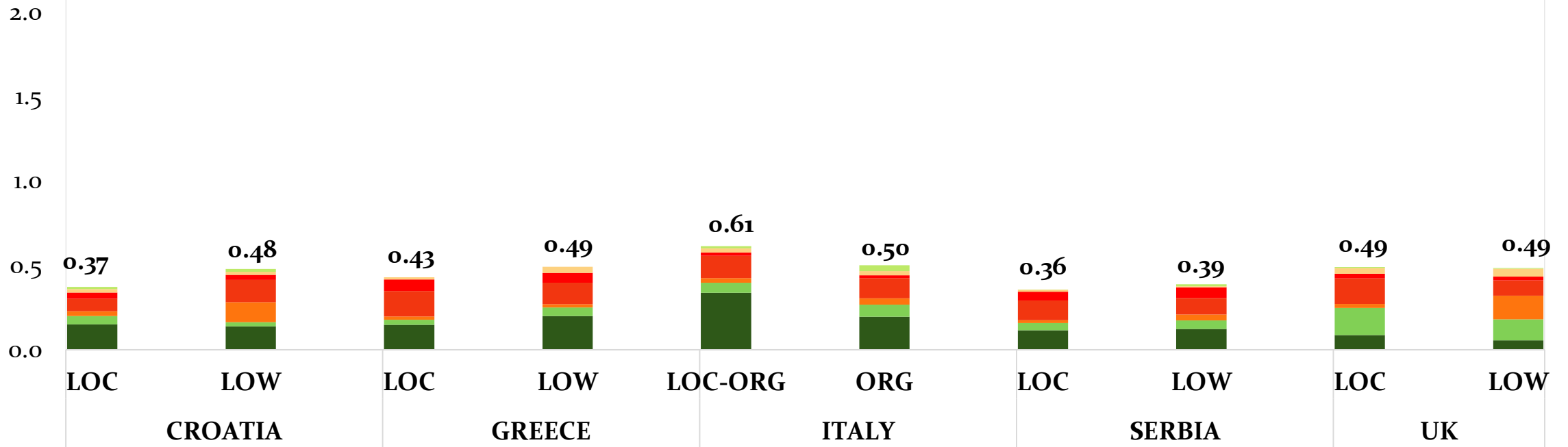
Meal price



First, which foods were purchased by the schools...?



(kgs per average meal)



■ Fresh Veg, Salad and Fruits

■ Processed Vegetables & Fruits

■ Dairy

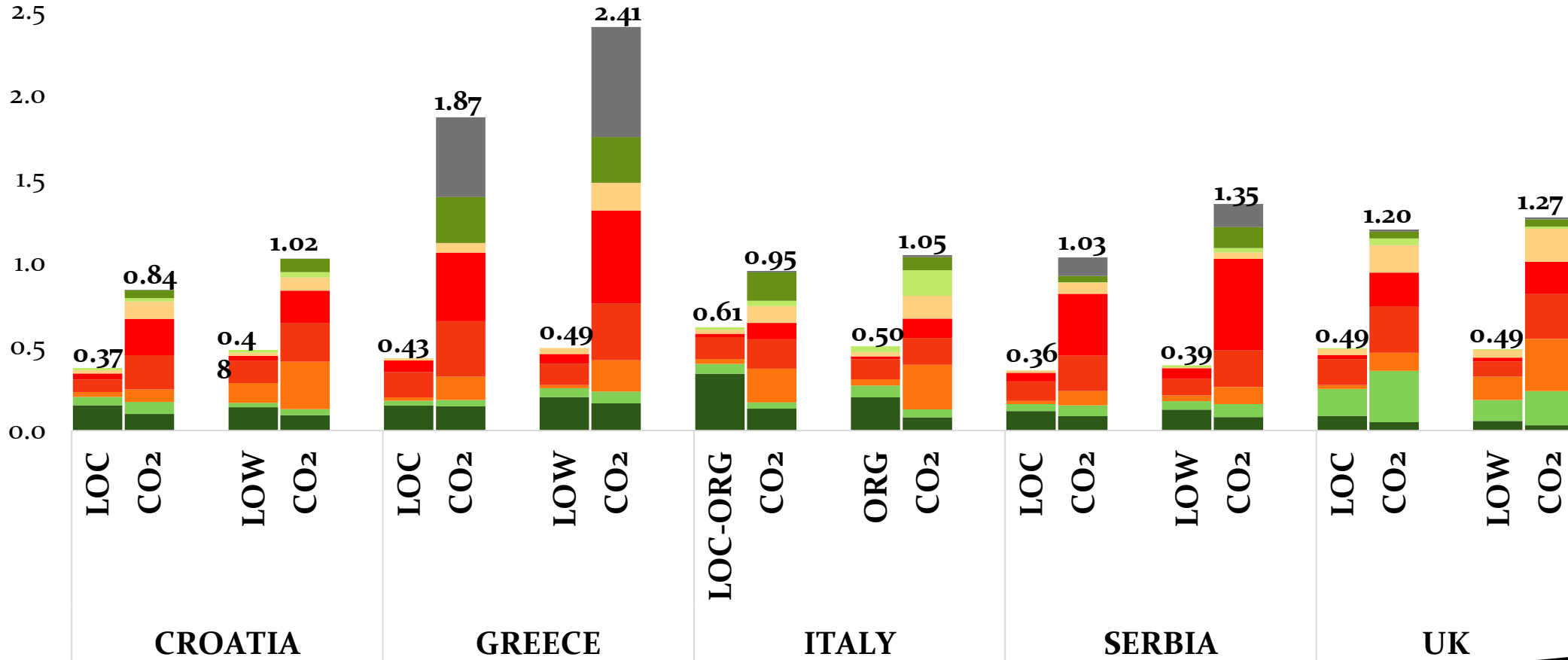
■ Meat & Fish

■ FRESH MASS

■

■

... and so what were the carbon footprints? (kgs CO₂eq per average meal)

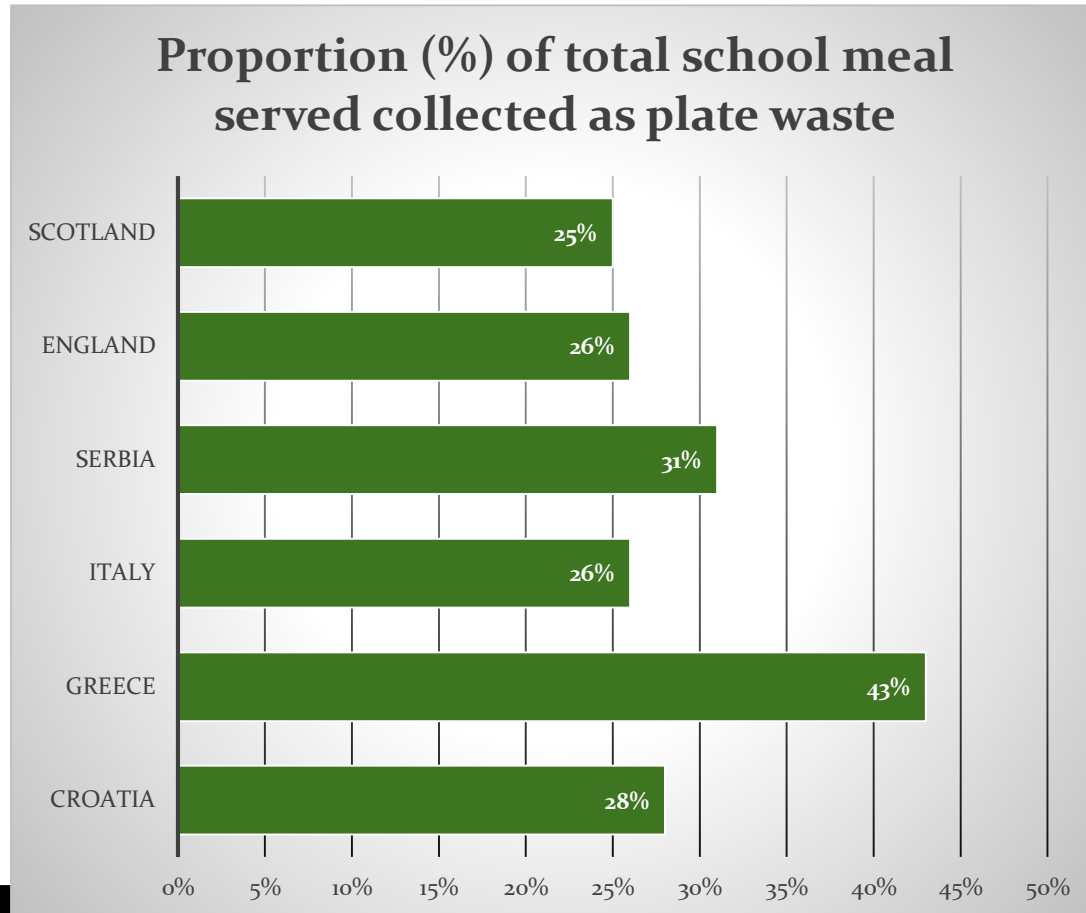


■ Fresh Veg, Salad and Fruits
 ■ Processed Vegetables & Fruits
 ■ Dairy

■ Meat & Fish
 ■ Processed Meat
 ■ Other

■ Other
 ■ Other

Proportion of total school meal served collected as plate waste (%)



% Carbon, Nutritional and Financial Loss from collected Plate Waste



	Belgrade, Serbia	Durham, England, UK
% loss of planned Calories (Kcal) from Plate Waste	33%	18%
% loss of planned Protein from Plate Waste	32%	17%
% loss of planned Carbohydrates from Plate Waste	35%	21%
% loss of planned Fibre from Plate Waste	36%	26%
% loss of planned Total Fat from Plate Waste	31%	15%
% loss of Total Embodied Carbon from Plate Waste	31%	23%
% financial loss from Plate Waste as proportion of total school meal budget	34%	27%
% financial loss from Plate Waste as proportion of daily full price per meal	13% (€0.19)	9% (€0.21)





So, to reduce carbon footprint of school meals:

**Switch
waste
disposal
method**



**Adjust
menus**



**Improve
transport
efficiency**