

2018



2017-2018
Annual Report

Sustainable Food City Partnership Aberdeen
(SFCPA)

October 2018

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List of Acronyms:

ACC	Aberdeen City Council
ACFN	Aberdeen Community Food Network
CFO	Community Food Outlet
CFINE	Community Food Initiatives North East
CFM	Community Food Member
FPA	Food Poverty Action Aberdeen
FS	FareShare
NHSG PHD	NHS Grampian Public Health Directorate
SFC	Sustainable Food Cities
SFCPA	Sustainable Food City Partnership Aberdeen

**Sustainable Food City Partnership Aberdeen
(SFCPA)**

Introduction

Good food is vital to the quality of people's lives. At Granite City Good Food, we believe that every person in Aberdeen should have access to healthy, tasty, affordable food and that this food should also be good for the environment and our local economy.

We recognise that food is at the heart of some of our cities most pressing social, economic and environmental problems; however, we also see good food as a key part of the solution.

Granite City Good Food is a citywide movement, aiming to raise awareness and drive positive food change whilst making healthy and sustainable food a defining characteristic of Aberdeen as a city.

Partners

Granite City Good Food is driven by a steering group of key stakeholders, who focus on leading strategic policy change and resource allocation which is essential to the SFC movement. The steering group is call the Sustainable Food City Partnership Aberdeen (SFCPA). This cross-sector partnership is made up of:

- Aberdeen City Council
- Public Health and Wellbeing Team, Aberdeen Health & Social Care Partnership
- Community Food Initiatives North East (CFINE) / Food Poverty Action Aberdeen
- Enscope Consulting Ltd.
- NHS Grampian's Public Health Directorate (NHSG PHD)
- The Allotment Market Stall
- Robert Gordon University
- Tillydrone Community Flat



Funding

In 2017-18 Granite City Good Food was jointly funded by:

- Aberdeen Health & Social Care Partnership (Food in Focus)
- Esmée Fairbairn foundation (via Soil Association)
- NHS Grampian Public Health Directorate

We thank them for their contribution and for ongoing commitment to the Sustainable Food Cities approach in Aberdeen.



Background

An initial event entitled 'EAT Aberdeen' was held in May 2016 to gauge interest in Aberdeen taking forward the Sustainable Food Cities approach. The event was well attended and confirmed a positive commitment. The Sustainable Food City Partnership Aberdeen was then formed, holding its inaugural meeting on 29th March 2017 and has been growing from strength to strength ever since.

The SFCPA was officially announced as the 48th member of the Sustainable Food Cities Network in the U.K, and 3rd in Scotland.



Granite City Good Food

Summary 2017-18 Achievements

- Achieved Sustainable Food Cities Bronze Award. Aberdeen first city in Scotland, only a handful across the U.K to achieve this!
- Developed [2017-18 Action Plan](#);
- Developed SFCPA [Food Charter](#): ~70 signatures;
- Created SFCPA [website](#) & Social Media ([Facebook](#), [Twitter](#)), posting regular content;
- Hosted Launch Event: ~80 attendees;
- Assisted the establishment of Aberdeen Procurement Partnership, Community Café Network and Grampian Food Heritage Group;
- Secured commitment for groups to lead SFC priorities:
 - Priority 1: (All subgroups to play part. ACFN (~30+ partners) and Child Healthy Weight Working Group (~20 partners) and agreed to specific actions.)
 - Priority 2: Food Poverty Action Aberdeen (63+ partners)
 - Priority 3: Aberdeen Community Food Network (ACFN) (40+ partners)
 - Priority 4: Grampian Food Heritage (20+ partners)
 - Priority 5: Aberdeen Procurement Partnership (10+ partners)
- Attended and presented at SFC Annual Conference;
- Presence at 30 Aberdeen events including health & wellbeing fairs and food festivals with information and materials promoting sustainable food;
- Member of Food Growing Strategy Steering Group – inputting into upcoming Food Growing Strategy and distribution of £145k funding to community growing;
- Reporting into ACC Community Planning structure via ‘Sustainable City’ Outcome Improvement Group;
- Ran successful Sugar Smart campaign – engaged with a variety of sectors. Piloted 5-week programme for primary school engagement;
- Supported ‘Menu for Change’ event;
- Input into Aberdeen Food Poverty Action Plan;
- Supported new Sustainable Food Eco-City Award 2018.
- Supported first George Street Farmer’s Market and Sustainability Festival



Aberdeen wins National Good Food Award!



Aberdeen has become the first city in Scotland to win a prestigious Sustainable Food Cities award!

The award recognises work to promote healthy, sustainable and local food and to tackle some of today's greatest social challenges, from food poverty, diet-related ill-health and lack of food skills and more!

Thanks to all partners involved!

This award represents the hard work being done citywide to promote good food, and is a first step in our Sustainable Food Cities journey.



Case Studies

- **Aberdeen City Council – Pop-up Fruit and Vegetable Market**

The SFCPA Coordinator met with Health & Wellbeing Officers at Aberdeen City Council to discuss actions to fulfil commitments to the Sustainable Food Cities approach. It was agreed that a trial 'pop-up fruit and veg shop' would be held at Marischal College for ACC staff.

The stall sells locally sourced (where possible) produce from CFINE, a Wholesale Fruit and Veg Supplier, is run by volunteers and promoted widely to staff by council officers. ACC staff are offered the opportunity to send 'pre-orders' of veg boxes to be collected on site.

The stand began running on 27th March and has been running on the last Tuesday of every month since then. In total we estimate the stall has made £600 profit, all of which is reinvested into projects which support vulnerable individuals/ families in Aberdeen.



Two volunteers run the Pop-up stall every month.



The staff have been really happy with the provision of this stall and it has been agreed to continue for the foreseeable future.

Rebekah Walker, Health & Wellbeing Adviser says:

"The pop-up stall at Marischal has been great! Employees have commented on the quality of the produce and the good prices. It's something people look forward to every month and its helped create a feel-good factor amongst staff."

All packaging at this stall is fully compostable/recyclable. The stand serves not only as a purchasing opportunity, but also raises awareness of wider food poverty, sustainable food and environmental issues. For one of the sessions we partnered with ACC's Waste & Recycling team who hosted a stand beside the shop to engage with staff on recycling issues (including food waste).



ACC Waste & Recycling Team host a stand alongside the Marischal College 'Pop-up Market'

• **Aberdeen Community Café Network**

Community Food & Health Scotland were interested in developing a Community Café Network in Aberdeen, (similar to the [Edinburgh Community Café Network](#)). After the first meeting, CFHS did not have capacity to continue coordinating/facilitating this network therefore sought a local group to take on this responsibility. The SFCPA Coordinator took on this role and has developed a successful network, with key actions being focus organising and running training session for the network, on topics such as; Starting a Community Café, Environmental Health, Volunteering, Cooking Skills Qualifications, Sustainability, Social Media and more. The sessions are held in varying locations, moving between community café's in the area and are well-attended. For the development of this network, it has been proposed that they form part of the larger Aberdeen Community Food Network.



Members of the Aberdeen Community Café Network meet with ACVO to discuss Volunteering

Partnership Developments

- **SFC Annual Conference**

We attended and presented at the Sustainable Food Cities Annual Conference in Cardiff; sharing information on Aberdeen's approach to developing a Food Growing Strategy; an overview of Community Food projects in the city and the importance of driving policy change. Connecting with other SFC representatives from across the UK helps us to learn what's happening across the UK, allowing us to learn from cities who are further along their SFC journey.



- **Funding**

Funding for 2018-19 has been confirmed (via ACC Common Good Fund, Esme Fairbairn via Soil Association and NHS Grampian Public Health Directorate). This funding will extend the Granite City Good Food Co-ordinator position for 12 months.

- **Branding**

The Steering Group agreed the need for a catchy branding/identity which captured the ethos of what we're trying to achieve, as well as standing out to people across the city, encouraging them to join in the Sustainable Food movement. **Granite City Good Food** was agreed, with a fantastic new logo commissioned for free by a local graphic designer. This launched to our wider network alongside the first edition of the Granite City Good Food Newsletter. The branding aligns with ACC's Food Growing Strategy's branding 'Granite City Growing'.



- **Governance**

The Steering Group have been regularly reporting into ACC Community Planning structure via the 'Sustainable City' Outcome Improvement Group.

- **Memorandum of Understanding**

The [MoU](#) was written and agreed by all partners. The key statement being: *'Good food is vital to the quality of people's lives. Granite City Good Food believe that every person in Aberdeen should have access to healthy, tasty, affordable food and that this food should be good for the environment and our local economy'*

- **2017-18 Action Plan**

The [SFCPA Action Plan 2017-18](#) was created in August 2017 and shared at the SFCPA launch event in September 2017, and by email/online for onward consultation. It contains an action plan summary, as well as detailed actions for 'partnership development' and each of the 6 priority areas for 2017-18. It was agreed that this will be a 'living' document ongoing so that it can change to reflect the transformation of the partnership as we progress. The Action Plan is available online on the [Granite City Good Food webpage](#).



- **Launch Event**



We hosted a [launch event](#) (01.09.17) - the civic reception event gathered various stakeholders and members of the public across Aberdeen to celebrate and discuss how to progress the SFC approach. The event attracted 90+ attendees and included pop-up stands from local partners (TAMS, Soil Association, Aberdeen for a Fairer World, NHS Grampian). At this event, the Food Charter was launched, and key partners were invited to sign the Charter on behalf of their organisations.

Promoting Healthy & Sustainable Food to the Public

- **Marketing and Promotion**

Promotion of the partnership, and the wider Sustainable Food Cities approach, has been achieved over the past 12 months by the creation of Social Media pages (see below), a Granite City Good Food e-Newsletter (which can be [viewed here.](#)), [webpage](#) as well as information shared via local community newsletters, radio stations and bulletins. Our aim is to promote the approach widely to the public and across community partners. The new branding 'Granite City Good Food' encompasses the citywide approach.

 [@GraniteCityGoodFood](#) (301 Likes)

 [@GC_GoodFood](#) (344 Followers)



- **Food Charter**



The [SFCPA Food Charter](#) was created and shared widely. It encapsulates the SFCPA goals and includes practical sustainability actions for individuals and organisations to commit to. This is a core visioning document of the SFCPA and is being used to promote the SFC approach citywide as well as encouraging actions of commitment from partner organisations.

The charter was launched at a cross-sector networking/celebration event and sent to attendees by email and shared on the [SFCPA Facebook](#) and [Twitter](#) pages. In January 2018, an [online form version](#) of the Charter was created and shared with our wider network to encourage the signing of the charter.

The current number of signatories to the Food Charter is: 61, including 17 organisations and 44 individuals

SFCPA partners, led by City Council leader, sign the Food Charter.

- **Community Events**

Over 2017-18 Granite City Good Food have attended ~30 community events across Aberdeen including health and wellbeing fairs, Open Days, Farmer's Markets and food festivals with information and materials promoting food sustainability and the SFC approach.

- **Sustainable Food Eco-City Award 2018**

The Aberdeen EcoCity Awards recognise and reward local people for their efforts to make Aberdeen a more sustainable city. The Awards invite submissions from individuals, community groups, schools, businesses, charities and other organisations. This year for the first time a 'Sustainable Food' category has been sponsored by Granite City Good Food. Any local business working to promote sustainability can nominate themselves. The winner receives a £200 cash prize and award at a presentation event. More information online at:

www.aberdeencity.gov.uk/services/environment/aberdeen-ecocity-awards

2017-18 Campaign – Sugar Smart

The Sugar Smart Aberdeen campaign engaged primarily with Primary Schools, Workplaces, Community Groups, and Sports and Leisure Facilities.

Our aim was to ensure that any person who engaged with the SUGAR SMART Aberdeen campaign: consumed more fruit and vegetables, less sugary snacks and drinks and increased their daily activity levels based on the information and opportunities gained through the campaign.



Sugar Smart Aberdeen achieved the following outputs:

- Civic Reception launch event, Aberdeen Town House, 1st September 2017 (~90 Attendees)
- Survey/Questionnaire of pupils at Heathryburn School. (~150 pupils)
- Online survey shared with parents of pupils. (~10 responses)
- Sugar Smart Assembly at Heathryburn Primary, 22nd February 2018. Councillors & Press in attendance. Sugar Smart quiz and information shared. Health Group Pupils presented work on Eat Well Guide. (~200 pupils, 20 teachers)
- Heathryburn 'Ditch the Fizz' Challenge to give up fizzy juice for 18 days. Health Group Pupils voted on the name and the whole school was encouraged to take part.
- Ditch the Fizz launch assembly (8th March) - free bottles of water handed out. (~200 pupils, 20 teachers attended) Pupils completed fizzy juice diaries as part of the Challenge, to show how much fizzy juice they drank.
- Sport Aberdeen revised food menu in Beach Leisure Centre canteen, sourcing healthier options where possible.
- CFINE volunteers incorporated Sugar Smart messages into 'Cooking on a budget' and 'Confidence to Cook' training sessions in the kitchen. 4-week programme with approx. 6 participants per programme. Total ~40 individuals received Sugar Smart messages and tips through cooking demonstrations.
- Aberdeen City Council shared Sugar Smart messages in their staff Health and Wellbeing Newsletter.
- NHS Grampian shared Sugar Smart articles in their Healthy Working Lives Newsletter.

Sugar Smart Aberdeen Case Study: Heathryburn School

Heathryburn School pupils held a Sugar Smart Assembly to launch their 5-Week Sugar Smart programme which ran from 22nd February - 29th March 2018.

Heathryburn was the Sugar Smart pilot school in Aberdeen, with the programme being designed by the pupils themselves. The programme included a range of activities to help transform the school's food environment and raise awareness of the impacts of consuming too much sugar.

Kelly Milne, Heathryburn's Head Teacher, said: "It's great that we are the pilot school for this amazing Sugar Smart project and everyone really enjoyed taking part. There were lots of activities scheduled in for both pupils and parents and we are hoping to see some really positive outcomes because of the programme."

The Sugar Smart Pilot 5-Week Programme, led by Granite City Good Food, included:

- Pupil and parent surveys on sugar consumption
- 'Ditch the Fizz' challenge to give up drinking fizzy juice for 18 days
- Poster and video making
- Sugar Smart quizzes, display boards and pop-up information stands
- Parental engagement and peer education lessons
- Healthy snacks and water delivered by CFINE's electric Tuk-Tuk
- A pupil-led assembly delivered to parents



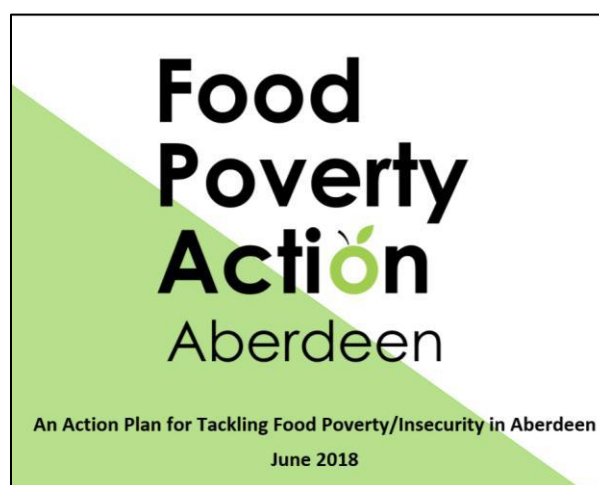
Tackling Food Poverty, Diet-Related Ill Health & Access to Healthy Food

Lead group: **Food Poverty Action Aberdeen**

- **Action Plan for Tackling Food Poverty/Insecurity in Aberdeen**

In June 2018 FPAA drafted, in consultation with partners, an 'Action Plan for Tackling Food Poverty/Insecurity' in Aberdeen. The statement of intent from this Action Plan states:

Food poverty/insecurity is not acceptable in Aberdeen and we call on Aberdeen City Council, Community Planning Aberdeen, Aberdeen Welfare Reform Board, NHS organisations and the Sustainable Food City Partnership Aberdeen (SFCPA) to make tackling food poverty/insecurity a priority and for acceleration on the commitments that have been made, and working in partnership with Food Poverty Action Aberdeen (FPAA), to reduce, and work towards ultimately eradicating, food poverty/insecurity.



FPAA's Action Plan has the following aims:

- Aim 1:** Tackle the underlying causes of food poverty/insecurity in the city;
- Aim 2:** Ensure that every child and vulnerable adult can eat one nutritious meal a day;
- Aim 3:** Promote Aberdeen as a city that cooks, eats and grows together;
- Aim 4:** Ensure, when prevention is not enough, that there is crisis and emergency support so that people do not go hungry;
- Aim 5:** Commit to measuring levels of food poverty/insecurity so we know the scale of the issue and if we are being effective.

- **Moving Beyond Emergency Food Aid Event**

This Network event, jointly hosted by Menu for Change and Food Poverty Action Aberdeen, was titled: '*Moving beyond emergency food aid in North East Scotland: What are the next steps?*'.



**Food
Poverty
Action**
Aberdeen

It brought together key organisations that are responding to growing food poverty and insecurity to discuss how, as a city and a country, we can move beyond people having to rely on emergency crisis food provision to make ends meet. The event was held on Friday 23rd March 2018 in the Aberdeen Town House Civic Rooms.

The event consisted of:

- Welcome and introduction to A Menu for Change – project overview and review of good practice from across Scotland;
- Action Plan for Tackling Food Insecurity in Aberdeen – an overview of the Food Poverty Action Aberdeen action plan
- Panel Presentations:
Lynsey Allan, Aberdeen Cyrenians, Service Manager
Dave Kilgour, Community Food Initiatives North East
Andrew Martin, Aberdeenshire Council, Strategic Policy Leader (Community Engagement and Equality)
3 members of Aberdeen Community: short presentations about their experience of facing food poverty and what they think the next steps need to be to ensure emergency food aid is not a permanent fixture in the North East of Scotland
- Group Work: Mapping, discussion around what we can do collectively to tackle the issue, draw on experience to consider action focused ideas.

Actions/Outcomes captured from the Group Work at this event were collated and added to the Action Plan for Tackling Food Poverty/Insecurity in Aberdeen.

- **Child Healthy Weight Working Group**

This multi-agency group is made up of public and third sector organisations who work together to share resources and services across the city. The Vision of CHW is: *'We will work together to enable our children and young people to be healthy and active'*

Progress over the last year:

- Group agreed action plan;
- Further development of child healthy messages with marketing colleagues;
- Group agreed to 'recruit' co-ordinator for Northfield ASG community action project;
- Conversations with key partners in the Northfield ASG area regarding taking forward actions within the plan;
- Multi-agency child healthy weight partners supported summer holiday fun and food provision;
- Survey sent to partners re. child healthy weight training needs.

- **Food and Fun Holiday Hunger Programme**

The Aberdeen City Council project saw the local authority work in partnership with Community Food Initiatives North East (CFINE), Aberdeen Football Club Community Trust, Sport Aberdeen, Transition Extreme and the Denis Law Legacy Trust to deliver the Food and Fun programme. Along with food, youngsters in the city's regeneration areas got to take part in sports and other activities.

CFINE looked after the food side of the project, which saw more than 10,000 meals prepared for children. Organisers plan to continue the programme over the other school holidays throughout the year, including in October and at Easter.

FREE
School Holiday Food and Fun

TO REGISTER INTEREST: please contact your school office by 22 June or at the online link below*

active schools
sport aberdeen
FareShare
Seaton
Aberdeen City Council
Transition Extreme
Denis Law Legacy Trust

Come along to our holiday activity programme and enjoy games and arts and crafts as well as lunch at the following venues – Northfield Academy, Riverbank School, Seaton School, Tullos School
Monday to Friday during school holidays for Nursery*/Primary/Secondary pupils
Register your interest here: www.sportaberdeen.co.uk/Pages/Events/Category/food-and-fun *Places will be confirmed by end of term
*Nursery pupils need to be accompanied by a responsible adult aged over 16 years
Email at: community@aberdeencity.gov.uk
Telephone: 01224 888074
To view on a Facebook Communities Page, Northfield Total Place, T1lyw6e50c

Please contact us on 01224 912074 if you want this poster in Braille, large print, on an audio CD, or translated into another language.

- **Community Food Outlets**

Aberdeen hosts approximately 50 [Community Food Outlets](#) (CFOs) – set up by



CFINE, staffed and run by volunteers. These are 'pop-up' fruit and vegetable stalls in locations lacking provision/ with limited access to local shops, as well as areas of 'Multiple Deprivation' - where individuals often face barriers to purchasing fresh produce due to financial restraints. CFO's sell 'loose' items so that healthy, fresh fruit and vegetables can be purchased at favourable rates in smaller quantities. The addition of CFO's to areas (such as Sheltered Housing Complex') helps tackle a variety of health inequalities, barriers to accessing food and works to build confidence and skills (volunteers) and alleviate social isolation. These are supported citywide by the key public and third sector organisations - CFINE supports the CFO's

(providing volunteers, sourcing and delivering food), with other key organisations agreeing to host CFO's onsite (e.g. ACC, Community Centres, Sheltered Housing, NHS Hospitals) etc.

- **Tuk-In Community Café**

- CFINE's ['Tuk-In' Community Café](#) is an electric Tuk-Tuk - a quirky, innovative way of working against food poverty and food waste. The mobile cafe travels to areas with limited access to fresh fruit and vegetables selling freshly made soup and fruit pots at affordable prices. Tuk-In was crowdfunded, with match-funding from the Health Improvement Fund. Members of the public took part in the [crowdfunder](#), showing huge support for the project. The tuk-tuk is available for corporate events (recently attending ACC and Aberdeen H& SCP events) distributing ~600 portions. All profits from corporate events are reinvested, keeping community costs low. Tuk-In operates every Wednesday, visiting: Tillydrone, Woodside and Printfield to sell soup, fruit pots and bread for £1.50.

2017-18 Outputs:

~ 8194 meals distributed to priority communities;

~16 volunteers involved, 4 have progressed onto full time employment.



Building Community Food, Knowledge, Resources & Projects

Lead group: **Aberdeen Community Food Network**

Other groups: Granite City Growing

- **NHS Grampian Food Skills Training Programmes**

Aberdeen City Public Health Team Foodskills Training programme is open to anyone using skills gained to improve health and well-being in their local community. Courses offered include: Elementary Food Hygiene, Food and Health (basic nutrition), C2C 'Training 4 Trainers' and REHIS nutrition training. They are free to attend and held at community venues throughout the city, hosted in partnership with ACFN partners.

In 2017-18, the following figures were recorded:

30 participants completed the 'Confidence 2 Cook' 2-day training

9 participants attended the REHIS food and health course

2 participants attended the REHIS Food and health for carers of adults with learning disabilities.

- ACFN promote Confidence to Cook Training for Trainers (T4T) encouraging volunteers to gain qualifications to deliver cooking sessions, developing a pool of trained volunteers delivering classes across many kitchens in Aberdeen. Classes include information on hygiene, budgeting and nutrition. In 2017 NHS Grampian developed a C2C Resource Pack, promoted by ACFN with a launch event. Numbers of T4T trained individuals across 2017-18: 51.

ACFN Classes run in 2017 (including NHS Grampian and other partners) include:

- C2C Kincorth Academy (May 2017) - 106 S2 pupils
- C2C Kincorth Academy (June 2017) - 100 S5 pupils,
- C2C Torry, 1-to-1 sessions (June 2017) - 1 x S3 and 1 x P7 pupil
- Sessions delivered for P7 Transition groups in the Torry and Kincorth ASG
- 2 x 'Cook and play' sessions at Williamson
- Bramble Brae Bakes (BBB);
- Homestart [Recipe for Life](#)

- **Community Cooking Classes**

ACFN partner CFINE deliver a range of cooking skills classes at their ['Cook at the Nook'](#) kitchen to vulnerable individuals of all ages on low income. Classes run for 4 weeks and include 'Cooking on a Budget' and 'Confidence to Cook'. These are free of charge to priority individuals, and CFINE accept referrals from partners.

Across 2017-18 Cook at the Nook had the following outputs:

- Beneficiaries trained in kitchen: 859 from priority communities;
- >20 volunteers involved in various initiatives and events in kitchen;
- 2 volunteers supported to become voluntary trainers in the kitchen;
- ~ 8194 meals created (to be distributed via 'Tuk In')



- **Granite City Growing – a Food Growing Strategy for Aberdeen**

Aberdeen City Council are developing a food growing strategy for Aberdeen with support from national charity [Greenspace Scotland](#) and local stakeholders.

The Community Empowerment (Scotland) Act 2015 requires every local authority to prepare a food growing strategy for its area to identify land that could be used to grow food and describe how provision for community growing, in particular in areas which experience socio-economic disadvantage, can be increased.

Aberdeen’s strategy will meet the requirements set out in the Scottish Government guidance. ACC are also currently working to gather information about how people are already growing food in the city, through public surveys and consultation.

This strategy supports the work of the Sustainable Food City Partnership Aberdeen and is part of an exciting movement encouraging a healthy relationship to local food which is accessible to all and which is good for both people and the planet.

Stakeholders involved in developing the strategy include:

- [Aberdeen City Health and Social Care Partnership](#)
- [Community Food Initiative North East](#)
- [Garthdee allotments](#)
- [Go Green at Robert Gordon University](#)
- [James Hutton Institute](#)
- [Local Development Plan team](#)
- Locality managers
- [NHS Grampian](#)
- [Powis Residents Association](#)
- Sustainable Food City Partnership Aberdeen
- [The Allotment Market Stall](#)
- The Civic Forum
- The Environmental Policy Team, ACC
- The Recycling Team, ACC
- Environmental Services, ACC
- The Communities Team, ACC



Greenspace Scotland facilitated 3 stakeholder engagement workshops across 2017-18 with the above groups to collect views and input, ensuring the finalised strategy reflects local priorities and issues.

The finished Food Growing Strategy will be in place during 2019.

As well as overseeing the drafting of the statutory strategy, the Food Growing Strategy Steering Group identified the need to improve current food growing provision in Aberdeen.

Agreements/Actions over the last 12 months include:

- Aberdeen should aim to lead the way, not just 'tick the box';
- Strategy alone will not tackle barriers to food growing;
- Funding is needed to promote community growing and improve access to growing spaces, particularly in regeneration areas;
- A Committee Report was drafted and approved (Spring 2017);
- A 'Community Food-growing Programme' was researched, developed and approved by ACC Communities, Housing and Infrastructure Committee (August 2017);
- £145k was awarded to support community growing initiatives, as part of Aberdeen's commitment to Sustainable Food Cities;
- A branding or identity was developed/agreed - 'Granite City Growing - Aberdeen Growing Together', linking to the Granite City Good Food branding. This is to be used for promotional/engagement purposes with community members.
- A student from the University of Aberdeen has created an online map of Aberdeen growing spaces. This will be used as an engagement tool showing existing food-growing sites and connecting local groups to them. It will also map potential food-growing sites for future use.



The above ACC funding was used to improve and create new community growing spaces across Aberdeen. The Community Food Growing Programme has funded the following:

1. **A Community Food-growing Officer** employed by CFINE who has proved vital to the success and growth of the funded food-growing projects;
2. **Deeside Family Centre:** Baskets, planters, tools for children's growing classes targeting children of nursery age;
3. **Redmoss Allotments:** Drainage repair to bring 3 allotments back into use. Seven new mini allotments and five micro allotments have been created and taken up by people in the Torry area;
4. **Torry Food Growing Initiative:** Several community growing projects are being developed and funding will be released soon once the projects are defined and agreed by the steering group;
5. **Cummings Park Community Centre:** There are plans for fencing, planters, raised beds, tools, storage, fruit trees and funding will be released soon once the project is defined and agreed by the steering group;
6. **Sheddocksley Bowling Green:** There are plans for the creation of growing space, polytunnel and community events. Funds will be released soon once the project has received planning consent;
7. **Seaton Community Centre:** Planters, tools, seeds and community fridge-freezer;
8. **Tillydrone Community Flat:** Container gardening and polytunnel for residents to grow their own fruit and vegetables;
9. **Seaton Community Gardening:** The residents of a sheltered housing facility have been given funds to create their own food-growing space;
10. **Greening Donside:** Creation of a Community growing spaces and Wild Orchard with a polytunnel;
11. **School Garden Project:** A pilot project with One Seed Forward and the University of Aberdeen. Raised beds were installed in 3 regeneration area primary schools to teach children about growing. Over 600 hours of 'gardening time' was delivered each month during the growing season targeting two classes in each school. Educational material was developed to enable other schools to embed food-growing within their curriculum;
12. **Edible Walls:** Four primary schools in the regeneration areas were supported to, create 'edible walls' by growing in repurposed plastic bottles, a toolkit was developed and engagement with school pupils on growing was delivered through the growing season;
13. **Food Growing Bags:** 100 bags distributed to public through Facebook engagement within the regeneration areas. Participants were given four food plants to take away and plant;
14. **Grove Nursery:** The erection of a polytunnel to support new growing initiatives in coming years;

- 15. BID Bee hive project:** Six bee hives have been set up in the city centre. Funding also paid for the monitoring technology and training in bee-keeping skills;
- 16. Plant It, Grow It, Taste It:** A project aimed at indoor food-growing in all of Aberdeen's primary schools delivered by the Royal Northern Countryside Initiative;
- 17. Bonnymuir Green Community Trust:** A project to provide community food-growing on a disused bowling green.

The aim is for communities to create, maintain and share these spaces. The projects target 'regeneration areas' of Aberdeen - Tillydrone, Mastrick, Northfield, Middlefield, Torry and Seaton - with the aim to increase interest, knowledge/skills and access to growing opportunities in these areas.



Unpaid Work Team Helped Create the Spaces



Woodside Primary School



Oldmachar Community Pre-School



Building a Vibrant & Diverse Sustainable Food Economy

Lead group: **Grampian Food Heritage**

The key achievement of 2017-18 under this priority was the formation of the Grampian Food Heritage Group. It is a network of local chefs, food business owners and other food business with an interest in sustainability. In July 2018 the group held its inaugural meeting and agreed the following purpose:

1. **Giving a voice to the local food and drink sector;** raising collective issues, ideas and actions to progress on the ground, whilst having them recognised in citywide policies and strategy at a higher level;
2. **Working together as a collective;** identify to be carried out in partnership which will help and promote businesses involved, whilst raising awareness of the importance of sustainability in the food and drink sector.
3. **A Forum for ideas and innovation;** this group aims to be creative and think outside the box when looking at collective actions;
4. **Promotion and Education;** sharing information about the importance of local, seasonal, sustainable produce via campaigns, information events, pop-up markets, chef demonstrations etc.
5. **Building a vibrant and diverse sustainable food economy;** by promoting local businesses, food and events which promote the food and drink sector in Aberdeen, the group aims to draw a focus on this sector. This group aims to improve the food culture in Aberdeen and will do so by highlighting 'the best food in Aberdeen'.



- **George Street Farmer's Market & Sustainability Festival**

This was run in partnership between Aberdeen Inspired, Aberdeen Climate Action, the Greater George Street Trader's Association and Granite City Good Food, with funding coming through ACC's Participatory Budgeting and matched by Aberdeen Inspired.

The first ever George Street Farmer's Market & Sustainability Festival was held on Saturday 7th July, bringing families and individuals to George Street with the opportunity to purchase local produce and learn about sustainability.

The event included 15 local food and drink producers selling top quality fresh and locally produced food, 14 local 3rd sector groups and featured stalls such as; an electric tuk-tuk vehicle, locally grown fruit and veg, information on energy reduction and sustainable transport and community growing initiatives.

Due to its popularity, the George Street Farmers Market has become a regular event running on the first Saturday of each month, with a quarterly Sustainability Festival tied in.



- **The Allotment Market Stall (TAMS)**

TAMS is a social enterprise that works with the Aberdeen City Allotment sites and community gardens to collect excess produce and sell it on stalls in city parks and community events during the growing season. The profits are given



back to the allotments and community gardens to be spent on them.

The stalls are run by volunteers who have an interest in growing and cooking food. The idea is to share knowledge and encourage people to give it a go. They also offer sessions on cooking and preparing locally grown food at primary schools and community events. This makes the link between growing, preparing and cooking food and eating more healthily.

The aims of TAMS are in line with Sustainable Food City initiatives and include; encouraging people to eat and grow food locally, reducing the carbon footprint of food by selling food grown in Aberdeen, contribute to improving diets in Aberdeen City, reduce food waste from allotments and community gardens and to make the links between food production, preparation and healthier eating. Any produce not sold is offered to local food banks (via Food Poverty Action Aberdeen).

TAMS won the 'Growing Smarter' Organisation [EcoCity Award](#) for 2017.

www.theallotmentmarketstall.org.uk



Transforming Catering & Food Procurement

Lead group: **Aberdeen Procurement Partnership**

- The key achievement of 2017-18 under this priority was the formation of the Aberdeen Procurement Partnership. APP is a cross-sector sustainable food procurement working group supported by the Food for Life team at The Soil Association. Current buy-in includes members of local business, local authority and sports & leisure facilities. The working group brings together senior decision makers to develop strategic drivers for sustainable food procurement.

In 2017-18 APP developed the following Vision/Aim for their group:

- Advocating for change at national level;
- Sharing best practice across Aberdeen Procurement professionals;
- Implementing actions identified by the group;
- Work towards sustainable food procurement/ SFCPA's aims in the City of Aberdeen¹
- Work in line with Scottish Government statutory procurement policy, best practice and Good Food Nation ambitions²

Other key activities over 2017-18 include:

- Identifying key barriers across partners to sourcing locally/ more sustainably;
- Supply chain mapping: collecting and collating data on suppliers, processors, producers in Aberdeen and surrounding area.
- Capturing timelines for upcoming public-sector procurement frameworks.



¹ <https://www.cfine.org/Granite-City-Good-Food>

² In 2014 the Scottish Government made a commitment to making Scotland a Good Food Nation; a Land of Food and drink, not only in what we as a nation produce but in what we buy, serve and eat. Public expenditure on food has the potential to unlock benefits for community health, well-being and social justice through access to good nutrition including access to fresh and seasonal produce.

Reducing Waste & the Ecological Impact of the Food System

Lead group: **FareShare Grampian**



FareShare Grampian, run by CFINE, collects and distributes consumable surplus food, diverted from landfill to 170 charities, churches, public sector staff and community organisations locally, with 125 based in Aberdeen city. The focus for food distribution is primarily concerned with reaching:

1. People experiencing food poverty/insecurity either directly through e.g. food banks or through partner organisations e.g. HomeStart supporting vulnerable families and, as an addition to the support they provide, food and other products are made available;
2. Organisations which cook food and serve to beneficiaries on site.

In 2017-18, CFINE sourced 403 tonnes of food via FareShare Grampian, the equivalent of 959,000 meals, with a conservative value (based on £3.50/Kg) of £1,410,500. 90% of this was distributed within Aberdeen city, with 10% going to Aberdeenshire. In 2018-19, CFINE expects to source up to 500 tonnes of food via FareShare Grampian.

Key charitable organisations receiving FareShare produce in Aberdeen include: Aberdeen Cyrenians, The Salvation Army, Integrate Scotland, Barnardos, Instant Neighbour, Fersands & Fountain Community Project, YMCA and more.

FareShare won the 'Waste and Recycling Business' Category [EcoCity Award](#) for 2017.

