



Angus Food Growing Strategy 2020 - 2025

Contents

Introduction	3
Infographics	4
Vision	6
Background	8
Goals	9
Impacts and Benefits	9
Local Engagement	11
Angus Specific Themes	16
Monitoring & Review	23
Appendix 1 – Local Priorities	24
Appendix 2 – Angus as a Source of Good Quality Food	30

Introduction

The Community Empowerment 2015 (Scotland) Act, Part 9, places a duty on every local authority to prepare a food growing strategy. Central to the theme of this food growing strategy is to ensure that more opportunities are developed for those who would like to grow their own food.

Statutory duty set by the Community Empowerment 2015 (Scotland) Act:

- identifying land in Angus that may be used as allotment sites (as defined by the Act)
- identifying other areas of land that could be used by a community for the cultivation of vegetables, fruit, herbs, or flowers
- describing how, we plan to take reasonable steps under section 112(1) of the Act, to increase the provision of allotments
- exploring how we intend to increase the provision of land in areas which experience socio-economic disadvantage

Throughout the engagement process we have consulted with local growers and citizens to ensure they are at the forefront of how the strategy has been developed. A number of key areas have been identified for action to support growing and community groups while enhancing local communities with the wider benefits these activities bring. This is a starting point and will evolve over time. It will help inform other council services to build community growing into our towns, villages, and green networks for the benefit of all.

The strategy will also reflect local conditions and priorities. Improving health and wellbeing and addressing food poverty are established council priorities and this strategy is an opportunity to work across the council and with communities to support community growing, increasing pride of place to live. It demonstrates our commitment to support our citizens to develop projects that bring wider benefits such as opportunities for outdoor learning. Producing more food locally will play an important role in supporting our effort to reduce our carbon footprint of our food system, while providing fresh and nutritious produce for the citizens of Angus.

The strategy demonstrates our commitment to support our communities to develop projects that bring wider benefits in particular health and wellbeing, while also delivering on key priorities to help achieve our vision.



65%

of frontline organisations report demand for emergency food has risen, with **73%** of organisations anticipating a further rise in demand



80%

are concerned they are not reaching everyone in need of emergency food support

33%

of organisations expect the amount of emergency food aid funding to reduce



18%

which is nearly one-in-five organisations reported that staff wellbeing is worsening



The majority of organisations are providing three or more forms of non-food-based support, including financial support (**77%**) and befriending and/or check-up calls (**70%**)

23.8%

of Primary 1 children at risk of overweight and obesity (2018/19)

0.4%

of Primary 1 children at risk of underweight (2018/19)



67%

of people living Tayside are overweight or obese (2016-19, Scottish Health Survey)



22%

of people in Tayside eat the current recommendation of at least 5 portions of fruit and vegetables per day (2016-19, Scottish Health Survey)



Survey Quotes and Comments



I love the ideas of community growing and local produce, people need to feel connected to their food supply. I think if people become involved with growing their own, they will recognise the true worth of good food. We can reduce our carbon footprints, reduce the environmental impact by having local supplies and reducing waste. And enhance community.

Maybe a mentoring system where hopeful growers can get in touch with more experienced growers that are local to them plus local swap/sale sites that bring together the home gardeners with allotment gardeners etc.

More information available about allotments and how to get one.

We are very lucky to have a community garden nearby.

More needs to be done in smaller rural communities, too often bypassed by the needs of the towns. Possibly look at providing orchards in rural areas.



Vision

Angus

is a great place

to live, work and visit

Our vision is very relevant to the topic of food growing and land use. Angus is predominantly a rural area with a rich agricultural landscape and environment. Angus has a high-profile food culture supported by a food supply chain including consumers, restaurants, café and pubs, food producers and farming which is home to some of the most innovative agricultural businesses in the UK. 40% of visitors who buy food and drink from farmer markets and hospitality represent an opportunity to grow quality, authentic and appealing produce that acknowledges the place and provenance to 'tell the story' of Angus.

The Angus terroir with long hours of sunshine, Grade A fertile soils, and years of berry growing heritage, create the best quality crops in the world. Angus is known as the 'Birthplace of Scotland', where authenticity and provenance are at the heart of everything rural. This contribution to the culture and heritage of the area is worth £255 million to the area's economy and supports over 6,500 jobs in agriculture, fishing aquaculture and food manufacturing. Angus food production and processing on Grade class A soil, attribute their success to the ability to source raw materials locally, a skilled labour force and effective transport links to markets. As food security becomes a critical worldwide issue so the business development opportunities in this sector will grow.

Through delivering our Community Planning vision to make the area a great place to live, work and visit we will deliver on the statutory requirements outlined in the Food Growing legislation.

Sustainable products, particularly in the area of food and drink, are undoubtedly the future, and they will be the major economic driving force in the years to come, not just in Scotland, but across the world. The most obvious ecosystem services include the food we eat, the water we drink and the plant materials we use for fuel, building materials and medicines. It is calculated that impacts such as damage to forestry, crops, and infrastructure cost as much as £200 million per year to the Scottish economy, or that insect pollination is worth at least £43 million a year to Scotland's agricultural output. This concedes with the economic latest Tay



Cities region Economic Strategy 2019-39 wherein Angus has the lowest GVA per head of population (£18,550; 2017), the highest level of microbusinesses (89%) but Food and Drink was the largest employment sector.

Helping create healthier and more active lifestyles through identifying and supporting community food growing initiatives, learning skills, and increasing access to/supply of locally grown produce.

The Angus food growing strategy sets out what we want to achieve in Angus

- increased food growing
- promoting skills in growing
- preparing and understanding the food we eat
- develop an approach to support sustainability and food solutions
- tackling food poverty
- promoting healthy eating opportunities

Background

As a major contributor to Scotland's farming, food and drink industries, opportunities exist to link to wider local food production. (Appendix 2). As well as community growing therefore, access to good quality local food through council contracts, local shops and directly from local growers are important opportunities for both residents and the commercial sector benefit from the local market. In the wider context, the contribution of Angus in producing and innovation in agriculture aims to provide access to good local produce across Scotland.

So, while the strategy focuses on community growing it dovetails with wider strategic aims as shown below.



Goals

Improved Natural Environment

Delivering a resource for improved biodiversity

Improving Health and Wellbeing

Empowerment

Allotments and food growing as an educational tool

Education

Valued Community Resource

Access

Supply a sustainable source of food

Impacts and Benefits

The Food Growing Strategy, as part of Angus Council's wider Community Planning work will establish a way to encourage and deliver local community food growing. It will provide the support needed to encourage people to increase or start their own projects, creating more locally grown, fresh produce, encouraging social interaction and support networks leading to a healthier population.

- combatting BREXIT and sourcing local gives better food security confidence and reliability
- creating a fairer and redistributive economy
- lower carbon emissions from Zero Food Miles and Farm to Fork sustainable organic food access
- food loss and waste reduction improves food security and nutrition, reduces greenhouse gas emissions, lowers pressure on water and land resources and can increase productivity and economic growth
- local business opportunity for CSR and sponsorship
- economic stability to raise communities above the poverty line
- education of food provenance, pride of place supporting food tourism and heritage
- promotion into agricultural careers, investing in training and skills to keep local workforce pipeline

- community relationship with local farmers and food producers so that upskilling and collaboration can be possible

The collaborative approach to preparing this strategy will also provide a resource to inform other council activity – including how open space can be better used, the development of open space audit and blue green networks and Local Plan preparation and emerging Local Place Plans.

Angus Food Growing Strategy – Nutrition and Health Perspective

One of Scotland's key priorities is to achieve a healthier population by reducing incidence of obesity, heart disease and type 2 diabetes. Enabling people to grow food locally is a step towards reducing health inequalities and achieving a healthier population. However, success can only be achieved by ensuring people living in Angus communities know how to prepare and cook the fresh produce and understand the health benefits of doing so. The Food Growing Strategy offers the opportunity to bring together health and community growing projects. There are already some examples where NHS Tayside Nutrition and Dietetic Service (TNDS) has worked collaboratively with stakeholders and services in Angus to incorporate evidence based nutrition messages into core practices.

Diabetes Out There (DOT Tayside) is responsible for the care of children and young people with diabetes (up to age 18 years) across Tayside and North East Fife. The DOT Tayside team is a mixture of doctors, nurses, dietitians, and psychologists whose aim is to develop and deliver a high quality, safe and pro-active service that maximises life outcomes for children, young people, and families in Tayside & NE Fife.

Ensuring adaptable and flexible resources and training is available to Angus communities and organisations is essential. There also needs to be recognition of the increasing prevalence of food insecurity and the range of skills and knowledge within communities. Community Cookit and Eat Well Play Well are examples of two programmes which are available. However, opportunities are evolving as community projects become more invested in healthy eating messages. TNDS is working with communities to identify their specific needs and to deliver bespoke nutrition training and education programmes. In addition to supporting training, we are also continually enhancing our library of nutritional resources including leaflets, recipes, nutritional games, and also educational videos.

As the Food Growing Strategy is implemented food growing projects in Angus should continue to ensure they incorporate nutritional health and wellbeing messages into their work and Health and Council representatives should ensure they have access to appropriate knowledge and expertise.

Examples of partnership work with Tayside Nutrition and Dietetic Service:

- sharing of resources with Sustainable Kirriemuir and Social Supermarket (for example, microwave cooking resource)

- Development of nutrition education videos which were shared with families entitled to free school meals during school holidays.

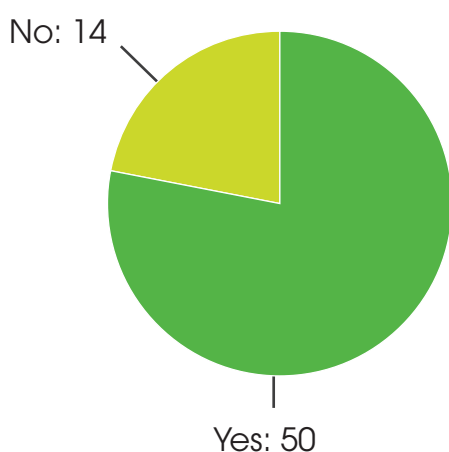
<https://www.facebook.com/CommunityCookit/>

<https://www.youtube.com/channel/UCI4gZczHh-GdpQ1RpEfK8PQ>

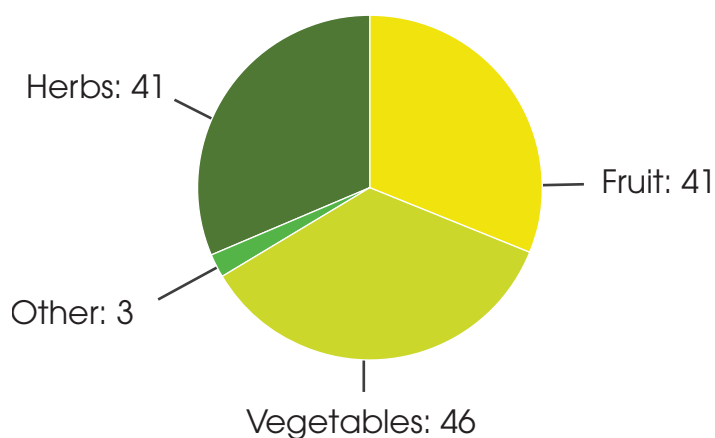
Local Engagement

The initial engagement for this strategy was built on by a working group of members of various council services including Strategic Policy and Planning and Communities exploring food poverty in Angus. In order to get a clear baseline of food provision, support and developments in Angus mapping was carried out. This mapping highlighted the wide variety of projects and activities happening in Angus to support people and improve health through fresh produce.

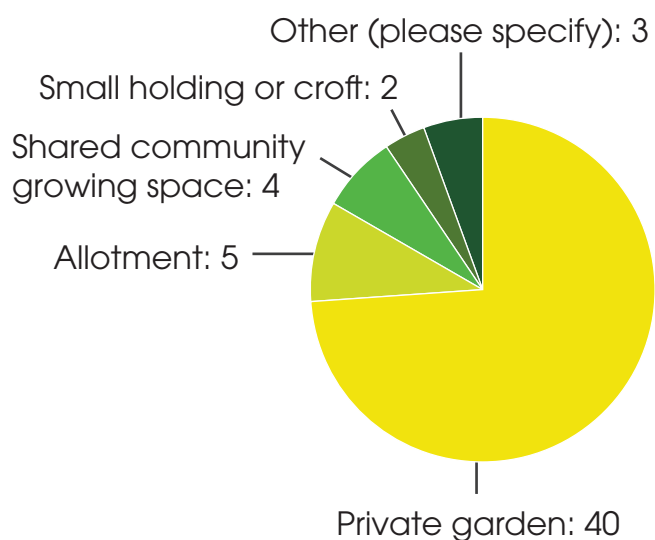
To further engage with local communities a virtual consultation was held throughout August and September 2020. The data and information gathered from this underpins the strategic direction of this strategy and action plan. Providing a solid basis to work on we asked our communities if they grow their own food. Of the respondents a high proportion did.



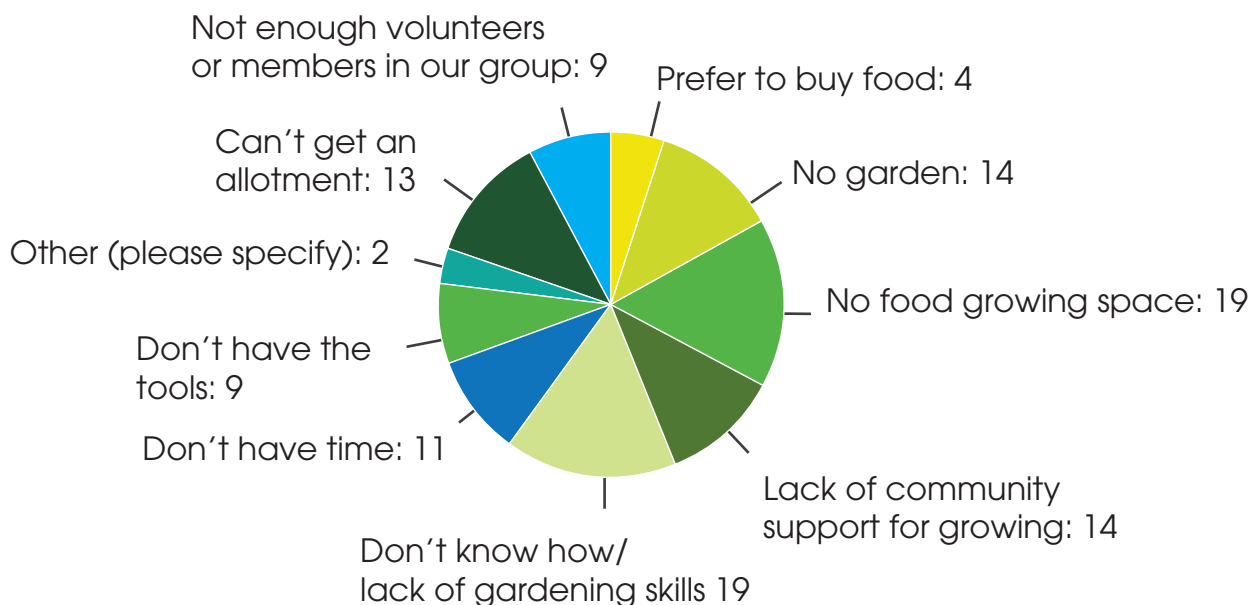
When asked 'What food do you grow?' Responses highlighted a good selection of local growing which forms a solid foundation to encourage expansion through additional education, funding and growing spaces.



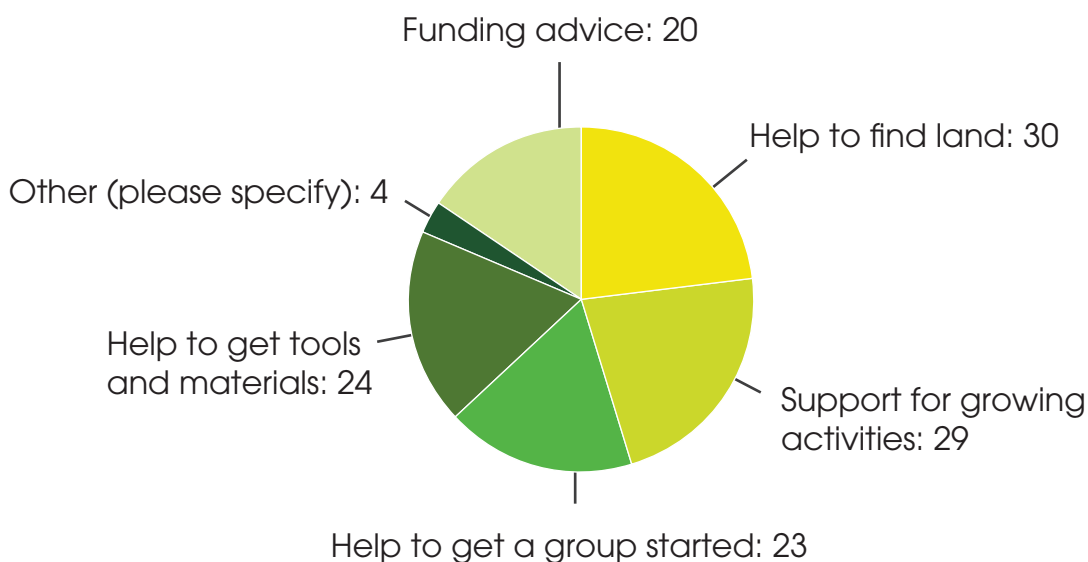
A key element to the Food Growing Strategy is an understanding of where people grow produce and the opportunities for increased food production. When we asked the communities and businesses 'How would you best describe your growing space?' there was a variety of responses:-

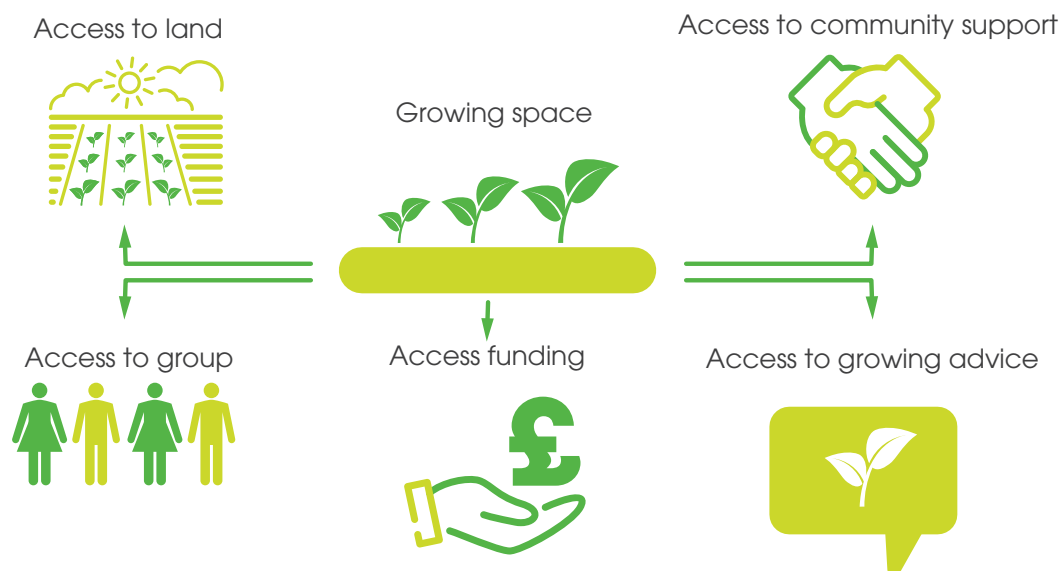


Growing your own food and general food production challenges can be varied; however in Angus the local issues were identified as:-



As part of the action plan we have considered the support requested from local people this includes funding opportunities, local support and linking those with space to grow with interested parties:-





In terms of the business response a key action is to develop a stronger link between suppliers of local produce and local people. This includes promoting local producers through existing networks but also considering how to utilise local produce in schools, care homes, hospitals and throughout Angus. Models of good practice are being explored; for example East Ayrshire who took an economic development rather than a procurement approach: supporting small suppliers to develop their skills and their capacity to bid for tenders and contracts rather than expecting small suppliers to compete on an equal footing with large-scale, national suppliers.

Appetite for Angus (A4A) is an industry led group established in January 2020 to empower and drive in response to the big food challenges and priorities set by the Scottish Government. A4A is a subgroup of Angus Tourism Co-operative Ltd and selected to deliver the foundations of a project for the long term, as a key part of a wider strategy to shape Angus after the COVID-19 crisis. The aim is to make buying, eating, supporting 'local' into a long-term trend and create links between local people and local food.

A4A acts as a conduit voice to defining locally the key aspects of a sustainable and secure food system feeding upwards to inform and shape Government strategies. A Food Co-ordinator was employed as part of the £250k Regional Food Fund (RFF) October 2020 in a match funded partnership between Angus LA and Scotland Food and Drink that acts as a dedicated resource leading communication with other organisations. These include third sector agencies, food hubs and markets, food and drink and tourism groups as well as reviewing key existing national and regional strategies, identify initiatives and opportunities to align with.

(Ambition 2030, Scottish Food Tourism Strategy)

The second survey ran throughout November/December 2020 and was targeted at growing groups, communities, housing associations and families. From the two surveys a total 125 responses were received. From the responses received, 103 respondents take part in some form of home growing. The majority of growing takes place in private gardens.

- 78 grow fruit
- 78 grow vegetables
- 40 grow herbs

Both surveys asked about the barriers and what stopped respondents growing food.

- 34 people surveyed did not know how or had a lack of growing skills
- 20 don't have time
- 17 do not have a garden or outdoor space
- 14 stated a lack of community support for growing
- 13 can't get an allotment
- 12 don't have the tools
- 11 don't have enough volunteers in their groups

We were also interested in finding out what the support groups or individuals would need to develop a food growing project or to grow their own food.

- 30 people would like help to find land
- 29 would like support with growing activities
- 24 would like help to get tools and materials
- 23 would like help to start a new group
- 20 would like funding advice

While developing food growing strategies the legislative requirements require local authorities to identify land in its area that the authority considers may be used as an allotment site and also identify other areas of land that could be used by a community for the cultivation of fruit, vegetables, herbs or flowers. The survey asked participants if they were aware of any space in their local area that could be used for a food growing project and if they would be interested in community growing projects.

- 83 were unaware of land that could be used for a food growing project
- 36 were aware of land that could be used for a food growing project
- 37 would be interested in getting involved in a community growing project

Overall, the engagement with local communities have shaped this strategy and action plan providing a good baseline of support, funding, and land requirements.

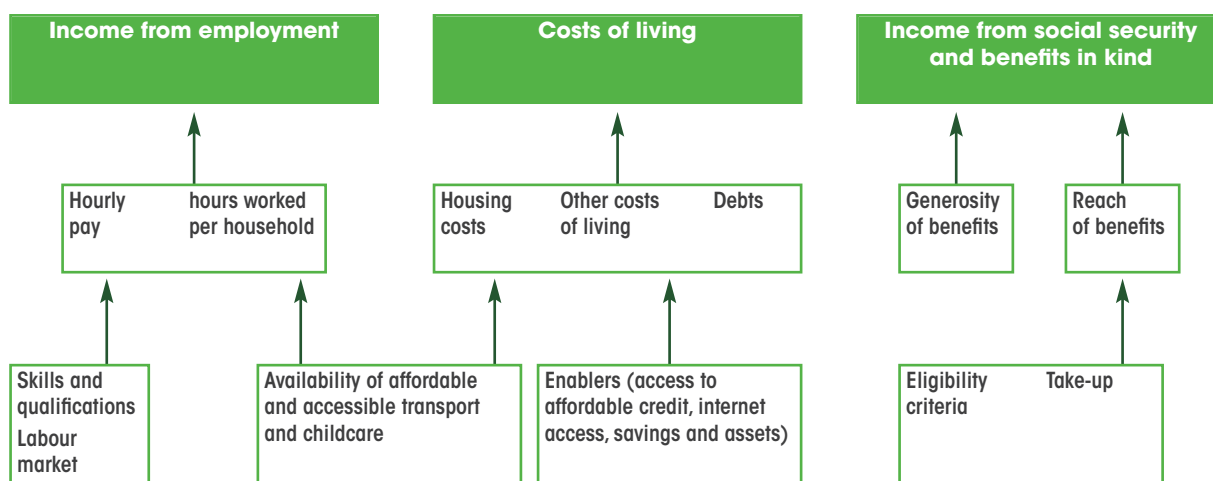
Initial local engagement highlighted the range of support requested from local people, this includes funding advice, help to find land, support for growing activities, help to start a new group or to get tools and materials. We have considered the range of requests and as part of the action plan we will create a dedicated page on the Angus Council website to signpost local people to resources that will help them access community support for their project and make it sustainable. We will also signpost to potential funding resources and support with funding applications.

Angus Specific Themes

Within Angus there are specific themes relating to food that will be a focus in order to deliver the vision. Due to the rural nature of the area and through stakeholder engagement these themes include food poverty, food growing, food waste and food security. These themes detailed below shape the action plan for the area.

Food Poverty

The food insecurity crisis sparked by COVID-19 has changed the circumstances surrounding this strategy however in 2019 a regional poverty conference was organised by Angus Community Planning Partnership which focused on the drivers of poverty:-



Food poverty is a key element within the Costs of Living driver and one which the partnership has focused on to support local people.

A survey of frontline Scottish community organisations undertaken on behalf of the commission, found that there have been improvements in emergency food aid provision from the start of lockdown thanks to the sheer hard work and commitment of the people and communities that worked around the clock to get supportive systems in place. Local food and drink producers also pivoted their business models and served the community emergency by producing hot cooked meals for those most vulnerable.

The national food and drink policy encompasses the impact of food and drink on health, the environment, social justice, education and the economy in Scotland and aims to build a 'Good Food Nation' where people benefit from and take pride and pleasure in the food they produce, buy, serve and eat.

During a pandemic it was vital to get access to fresh produce from trusted sources, stocked daily in as quick a time as possible. Local communities were the lifeblood for those who could not leave the house and did not have transport. The value of third sector and local community support groups working in partnership protected those most vulnerable by ensuring that every member of society had enough to eat during a crisis. It also brought together people in an emotional support setting. Going forward, it has brought to light the weak links in the food ecosystem to the forefront in that financial gain is not the only goal. Reducing food waste in businesses and households encourages more redistribution of food, composting and recycling of packaging.

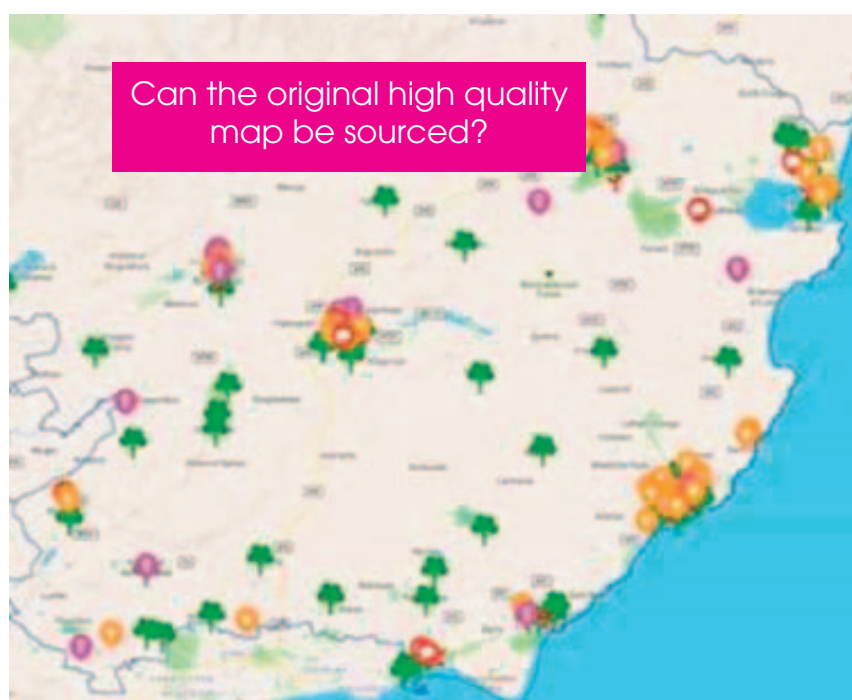
However, there is a sense the food insecurity crisis is far from over. Community organisations report demand for food is increasing and believe it is likely to continue to rise. This is attributed to more local people who were already feeling the constant pressure of poverty becoming aware of the help offered and more people being newly swept into poverty. Many organisations are at their full capacity and expressed doubts over whether everyone's food needs are being met. This anxiety is compounded by fears over future levels of funding and staffing concerns as volunteers return to full time work.

The increase in food related projects in Angus has provided a solid baseline in which to further develop actions to alleviate food poverty.

Food Growing

The Food Growing legislation is based on the availability of land, allotments and support for communities and local people. There are nine allotment sites in Angus, the majority run by allotment associations or private landowners.

As part of the consultation process and land use audit we have mapped sites of growing space and locations of demand. This identifies demand, both current and anticipated future demand. Work is already underway to identify the suitability of this land for food growing projects with further actions included in the action plan.



As part of this work it should be noted that Angus has some of the richest land in Europe for growing seed potatoes and berries.

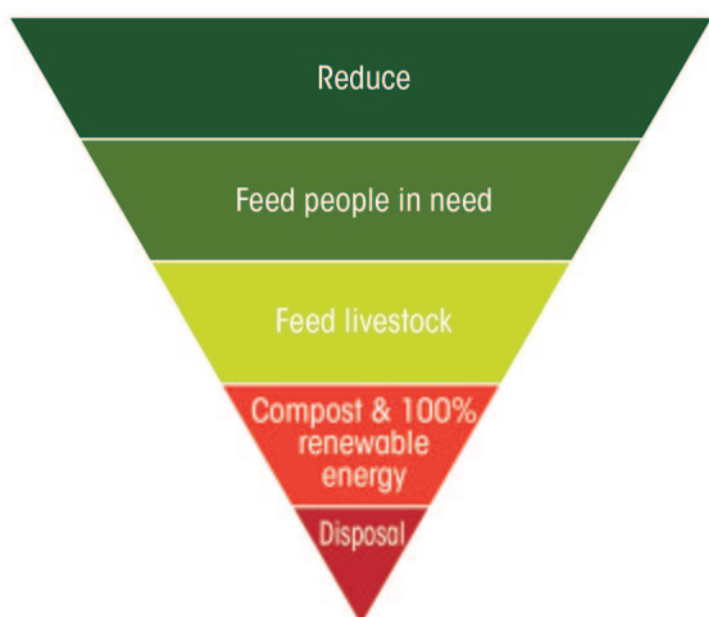
Food Waste

Wasting food is bad for the environment - including the climate. We waste about a third of all food produced for human consumption. This wasted food has taken loads of fresh water, land, and labour to produce. If it were a country, food waste would be the third highest emitter of greenhouse gases (PDF) in the world.

Food industry waste (all businesses involved in the supply of food) from farmers and growers to manufacturers to retailers and food hospitality can do their bit to reduce the 1.9 million tonnes every year. (WRAP, Quantification of food surplus 2016 Report).

We call food that isn't going to be sold 'surplus food' in the supply chain which is still edible. For simple reasons such as over production, labelling errors or short shelf life.

The waste hierarchy calls for food to feed people first before it is sent to animal feed or energy.



Fareshare Tayside and Fife provides quality surplus food to over 90 community projects throughout Dundee, Perth and Kinross and Angus. The team distributes food from both local and national suppliers, helping to address both food poverty and food waste. Work with businesses to divert surplus food to frontline charities are eligible for £50k Surplus with Purpose fund to unlock new or hard to reach foods and help achieve commitments under WRAP/IGD Food Waste Reduction Roadmap to Target.

Angus Council operate community food waste recycling where it is collected, de-bagged, shredded, pasteurised and then digested. Bio fertilisers and energy are produced, and the electricity generated is used on site or sold onto the National Grid. Garden waste is turned into soil enhancer and used for land restoration at the landfill site and for agricultural and horticultural purposes.

Food Security

As defined by the United Nations committee on World Food Security, means that all people, at all times, have physical, social and economic access to sufficient, safe and nutritious food that meets their food preferences and dietary needs for an active and healthy life.

The main threats to food security are;

- 1 high rates of population growth
 - 2 the increasing demand for food
 - 3 food price
 - 4 disappearance of the variety of agricultural plant species
 - 5 increase in the area of scarcity water and limitation of the availability of land
- Poverty and COVID-19 have played a part within an already difficult environment of the food ecosystems. Household food insecurity affected 13.6% of households with children in 2019. There is a bit of a shortfall between the amount of food we produce today, and the amount needed to feed everyone in 2050. There will be nearly 10 billion people on Earth by then – about 3 billion more mouths to feed than 2010. Grasslands are important for global food supply, contributing to milk and meat production. Extra food will need to come from the worlds existing agricultural land base.

One in five of the UK population live below the poverty line. The Angus Foodbank is a community enterprise providing three days nutritionally balanced emergency food and support to local people who are referred in a crisis. They are part of a nationwide network of foodbanks, supported by the Trussell Trust, working to combat poverty and hunger. In 2015 they opened a distribution centre in Gravesend, Arbroath with a number of volunteers in Carnoustie that also hold emergency food boxes and can say they are able to provide emergency food for anyone, anywhere in Angus. The foodbanks partner with wide range of professionals such as doctors, health visitors, social workers, and police to identify those in most need. Food is donated and collected from various sources such as schools, churches, businesses, and individuals as well as supermarkets. 4,682 3-day emergency food parcels were given to people in crisis in 2020.
<https://angus.foodbank.org.uk/>

We want to reduce the amount of people using emergency foodbanks in Angus and the drawbacks that it consists of tins, non-perishable and dry food. It is not designed to be a long-term solution and definitely not addressing the issues that cause the need for them.

Angus's first Social Supermarket provides an environment where there is no stigma and where there is choice and dignity. The vision is to tackle both food insecurity and reduce food waste in our local communities as well as fighting against greenhouse gasses and supporting the community. They achieve this by using surplus, over ordered, and no longer stocked food from big chain supermarkets and local food suppliers. S-Mart is a Community First Project which is a registered Social Enterprise Ltd by guarantee in 2016 where any profit goes back into other projects supporting local people and organisations. Community First's response to COVID-19 during lockdown between April and July 2020 was to provide 36,000 meals to people across Angus through the S-Mart Grocery Pack Initiative. The Social Supermarket opened on July 4th, 2020 by Carol Malone and Pauline Lockhart co-founders, as lockdown eased and committed to providing accessible, affordable food in a way that promotes dignity and affordability to those experiencing food and financial insecurity.

Community First - <http://www.communityfirstuk.com/>

Angus Social Supermarket - <https://www.s-martscot.com/>

To ensure that we have a resilient food system that provides for everyone during a crisis eg education, peer to peer support, effective financial ecosystem from start up, scale up concentrating on micro and small businesses (sustainability and growth). An increase in investment in Novel Farming Systems, such as vertical farming, appears prescient in the new normal; the pandemic has accelerated and amplified calls for more localised food systems.

The local map shows local growing, community growing and commercial growing. Projects that are active and contributing to the overall aims include:



Case Study – Sustainable Kirriemuir – NOURISH Kirriemuir

A community plan to grow more local food and waste less.

From an initial meeting of 22 people in the local church, Sustainable Kirriemuir now have an active online community of over 600. They have carried out everything from climate cafes, food waste workshops, eco-Christmas, and swishing events, to online craft workshops.

GET SET GROW happened because of lockdown. The group were unable to meet or grow together, so they made a lockdown garden instead. Phase 2 will supply their own locally made raised bed kit. Grown in Glamis, 25 will go to Angus Young Carers.

GROW ANGUS is a capacity building programme to try and increase participation and capacity for growing food to help over the next 2 years. The programme co-ordinators are looking to supply and support 100 community growers to grow food for their community.

- GET SET GROW: Sent 60,000 seeds to 150 households giving folk a chance to try growing 10 different veg and herbs at home during lockdown
- GET SET GROW 2: 100 raised bed kits with flat pack frame, compost, and small plants for new gardeners to have a go
- Thousands of items swapped on their Facebook groups. All listings are given for free
- GROW ANGUS – small project to connect growers & resources across Angus to support & expand community growing. Supplying 100 grow kits to those wanting to grow food for their community

The group is in talks with Kirrie Food Hub to support their work. Equity is very important to the group and they are slowly making important connections with their community.

They have produced an online growing handbook for Angus so anyone can have a go at growing and have a knowledge bank of 100 community growers. As well as a detail of spare growing places, greenhouses etc they also support and connect with young growers. (ages 16-24)

Links to website/social media/you tube

<https://www.facebook.com/sustainablekirrie>

<https://www.facebook.com/groups/sustainablekirrie>

<https://sustainable-kirriemuir.mailchimpsites.com>

Monitoring and Review

The Angus Food Growing strategy will be reviewed in line with the Community Plan which is reported on annually. This will ensure that the partnership priorities are interlinked and delivered. The Community Plan runs to 2030 at which point a full review will be carried out.

The Food Growing Action plan links to the local priorities and will show how the local strategy is being implemented.

The Community Empowerment (Scotland) Act 2015, part 9 section 121 asks that an “Annual Allotments Report” is provided to the Scottish Government on actions taken to provide more allotment plots or to reduce waiting lists for an allotment plot (alongside a variety of other requirements).

The Community Empowerment Act also requires that we review and revise the Food Growing Strategy within five years of its adoption and publication.

Risk

The following risks have been identified; it should be noted however that the implementation of this plan will require a partnership approach with all stakeholders

- capacity to deliver actions due to increased demand from COVID-19 responses
- a risk of demand for allotments exceeding supply triggering the statutory duty to take reasonable measures to ensure demand is met
- non co-ordinated buy in from associated groups and networks leading to duplication
- health and wellbeing outcomes of food-growing not realised
- widening inequalities in opportunities to ‘grow your own’
- biodiversity gains not realised
- failure to align to the Sustainable Energy Climate Action Plan (SECAP)
- best practice water, biodiversity and soil management advice for food-growing not communicated

Contact Information

Angus Community Planning Partnership
CommunityPlanning@angus.gov.uk

Appendix 1 – Local Priorities

Angus Council view access to good quality food as of fundamental importance to our population. This is particularly the case where poverty and lack of access to good quality food has standard impact on the health and well being of our more deprived communities. A wide range of targeted initiatives have been set up and are being developed to help address these issues detailed in the action plan.

Example of food business initiative with schools.

Tilda Lockdown Street Food Challenge 2021 – Secondary Schools
<https://www.fdfscotland.org.uk/dfd/what-we-do/workforce-and-employment/careers-in-food-and-drink/>

Case Study - Holiday Food and Fun @ the Cross

Parents and children were invited to attend free 'Holiday Food & Fun' drop-in sessions during October 2019. Partners including VAA, Schools & Learning, CPP, CAB, Home Start, Scottish Fire Service, Welfare Rights and ADHD Support worked together to provide an opportunity for families to access a free and healthy lunch whilst being able to engage with and take advice from the staff of partner agencies.

Soup, sandwiches and fresh fruit were available free of charge along with period poverty products. The atmosphere was warm and inviting, children and parents could access toys, books and games, giving them a pleasant environment in which to spend their time during the holiday periods. This is a model which could be used successfully in other localities, however there is a need for staff, co-ordination and funding. <https://youtu.be/WRsnoKLKqXE>

All the provision was paused due to COVID-19 and identified families have been receiving food only voucher support/direct payments for free school meals. The vouchers allocated to date are £35,650. Links were also made with the newly formed Social Supermarket where 150 members have joined to date and the partnership have agreed to fund the application from families entitled to Free School Meals at a cost of £5 per application. £3,000 has been set aside for this work.

It is evident that the support families have received not only from the Food Voucher Scheme, but the Toy Bags and Food Hubs has made a huge difference to their health and wellbeing. It was encouraging to hear that relationships were maintained/improved and barriers were broken down as a result of the support staff were able to offer; the positive impact of this work is evident in the quotes from parents/carers, some of which I have noted below.

- "Vouchers have taken pressure off me, when going for weekly shop, knowing that I have this extra money to pay for what is needed to give my children decent meals"

- “Vouchers helped loads, able to buy extra fruit and vegetables for my son”
- “Thank you so much for the lovely treats! We started straight away hunting for mini breasts and butterflies with the nets and then went down to the rock pools”
- “The vouchers came in handy with four hungry children and with noticing an increase in food prices due to COVID-19. It also helped me make sure I stayed on top of my finances and allowed me to buy healthy foods. With four energetic girls who were constantly on the go and hungry I managed to stick to healthy foods and keep them busy throughout lockdown and (praying we don’t go back into isolation) I am so grateful thank you very much”

Partnership working continues to thrive due to the hard work and commitment from all involved, helping to meet the needs of many parent/carers and children

Outcomes: -

- 8 different support agencies were on hand to give advice
- 143 attendees enjoyed a free healthy lunch
- 32 families were able to enjoy games/read in a supportive environment
- 9 home fire safety checks were carried out (post event)
- 3 volunteers were identified - developing skills for life and work
- 27 benefit investigations identified £9,198 of unclaimed entitlements
- 9 parents and children participated in basic cookery classes
- £150 Period Poverty products were accessed

Local Provision

Local producers in and around Angus champion their produce and links that show farm to fork, internationally exported goods and strong food networks. Alongside this we have some key stakeholders working with schools, local suppliers and across the region to supply school meals, care home meals and bulk catering. As part of this strategy, consultation has been done to ensure that products are high in nutritional value and in line with the local vision. There is however still more work to be done to support local suppliers build capacity and increase their products available.

Tayside Contracts is the largest catering provider in Tayside, delivering school meals, community meals and hospitality catering to a wide range of customers from nursery pupils to the elderly.

Current Position

Tayside Contracts have a capital investment up to £1.9 million in order to develop and implement the centralised production facility model (AC Report 29 January 2019). Tayside Contracts currently provides circa 3.5m school meals and 210 community meals per year. School meals are provided to 152 primary schools across Tayside, produced in 70 production kitchens. School meals costs are;

Primary £2.10

Secondary £2.20

[Link to School catering menus 2021-22](#)

Current position (2019) is the service delivery model is outdated, overly labour intensive and does not exploit opportunities available through advances in food science which have led to frozen fresh meals being equal in quality to freshly cooked meals. Angus is working to deliver the Scottish Government's policy to expand early years provision by August 2020. The increase in funded provision is estimated to result in an additional 1.2 million meals per annum being required across Tayside. School meal uptake has been reduced due to misperception that frozen food is inferior to fresh food. Tayside Contracts has indicated they will develop an appropriate stakeholder consultation and communication plan.

Government Healthy Eating Agenda

A decrease in current level of compliance with legislative requirements could result in reduced production costs. Similarly, meal uptake could be improved by going into direct competition with local shops and food outlets who do not comply with the Scottish Government's requirements with regard to nutritional standards and healthy eating. The council's and Tayside Contracts are committed to fully complying with the schools (Health Promotion and Nutrition) Scotland Act 2007 and the healthy eating initiatives to realise the vision for a Scotland where 'we live longer healthier lives'.

Tayside Meal Centre Proposal

A number of benefits adopting a central model for the production of school and community meals; significant financial savings, improved food safety, meal quality and meal choice. (see Appendix 3 with details of benefits).

The proposal is to prepare meals through a single Tayside Meal Centre with meals being provided to pupils through the distribution model. There will be a mix of 4 different types of school kitchens:

1. Distribution Hub – kitchens with sufficient capacity to store and finish meals on onsite service and despatch to mini-hubs and dining centers.
2. On-Site Hub – They will receive frozen elements of the meal from the Tayside



Meal Centre which are heated and supplemented by additional items direct from suppliers.

The expansion in meal numbers required in Angus and across Tayside associated with the increase in early years and childcare provision is a significant factor in the proposal.

Tayside Contracts deliver a fully compliant school meal service meeting all the essential criteria such as nutrition, quality and value for money, whilst also providing variety based on an understanding of customer needs. A key challenge in using local producers is scale and availability of products therefore an action has been added regarding supporting local producers with capacity and collaborative procurement opportunities.

The Food and Nutrition Team also provide bespoke menus, adapted from the school menu to meet the needs of pupils with a variety of food intolerances which are on the increase.

Another service the Food and Nutrition Team provide is the delivery of interactive healthy eating talks in primary schools.

Consultation was done with current suppliers and some actions are in the plan to support this work further but to date the following suppliers are used to fulfil local food provision.

Tayside Contracts works closely with pupils, parents and stakeholders in the continuous development of school meals. This approach ensures that lunch menus deliver fresh, high quality nutritious meals that meet legislative requirements, and which are appealing to pupils. The menus meet the statutory nutrient standards set by the Scottish Government. Medically prescribed diets are also catered for and Tayside Contracts have a team specifically focused on menu's and suppliers to provide the best options for local people.

We want Angus's young people to know where their food comes from and how it affects their health, the environment and the economy. Keeping the workforce in rural areas is a challenge and the pipeline from entry attractiveness to retention of skills is paramount. There are increased barriers to accessing education and training in rural areas particularly in addition to additional costs and limited opportunities to study locally. School Meals should be an opportunity to engage with the local provenance of the immediate area to a healthy diet. Projects where school children participate with staff and contractors in buying stock, creating dishes from scratch, learning customer care can vastly improve the image, sustainability of local produce, health and well being benefits, address food poverty and reducing food waste.

Supplier Development Programme

Supplier Development Programme (SDP) have a marketing plan devised across 4 Local Authorities: Angus, Dundee, Fife, Perth & Kinross. The public sector in Scotland accounts for around £11 billion of spend per annum and everything has to be purchased via the public procurement process. SDP is committed to helping Scottish SME's and third sector organisations win larger proportion of the public sector spend through tendering and supply chain engagement. The Angus procurement team and Economic Development partnership delivers a variety of FREE tender training and workshops, digitally via webinar and a range of online resources connecting businesses with the Scottish public sector. SDP can offer a course to help understand the process and improve bidding techniques.

Fairtrade in Angus

Angus is a Fairtrade zone, and we are committed to supporting third world producers get a fair deal. We first agreed to support Fairtrade in 2003, encouraging the support for Fairtrade principles through the wider community and local businesses. Most recently we were awarded Fairtrade status for a further two years in January 2020.

Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. It enables them to improve their position and have more control over their lives. By requiring companies to pay sustainable prices (which must never fall lower than the market price), Fairtrade addresses the injustices of conventional trade, which traditionally discriminates against the poorest, weakest producers.



Many Angus towns have Fairtrade Forums which encourage communities to use and promote Fairtrade goods and initiatives. Restrictions due to the Covid-19 pandemic have stalled local activity and the inspirational visits to Angus by food producers from around the globe, held every year during Fairtrade Fortnight.

The council have 21 schools throughout Angus who are Fairtrade registered and a number of schools having achieved Fairtrade status. Many of the schools across Angus engage in learning opportunities around Fairtrade. It's a great opportunity to look at global issues such as where our food comes from and how we are connected to people around the world. Learners also develop a range of skills, from teamwork and co-operation to persuasive writing to running a stall or tuck shop. Teaching about Fairtrade fits different curriculum areas, especially Geography, Citizenship and Personal, Social and Health Education.

Appendix 2 - Angus as a Source of Quality Food

Food Heritage

Angus has a strong history of food heritage and provenance from the well-known Arbroath Smokie to Forfar's tasty bridie. Arbroath Smokies originated in Auchmithie, a small fishing village a few miles north of Arbroath, once populated with fisher folk of Scandinavian origin. The Arbroath Smokie has been officially recognised at the highest levels in Europe. It now has official protection through the Protected Geographical Indication, the same status afforded products such as Champagne and Parma Ham. Some Scottish produce is considered so unique that it's been designated Protected Geographical Indication (PGI) by the European Union. These high-quality items must be produced in an agreed way and within a specific area to be able to make use of the regional name. How will this be affected post BREXIT and will this still go through the same process?



The Arbroath Smokie is just one of the many quality Scottish products to enjoy this globally recognised status joining products like Scotch Beef, Scotch Lamb and Scottish Salmon which are renowned for their exceptional taste and used by leading chefs the world over.

Angus is home to the leading suppliers of British berries to the UK and Europe. Angus is known as the 'Birthplace of Scotland' and where a new superberry was born, the Honey Berry. Fruit producers say the nutritious Honey Berry is easy to grow and perfectly suited to the Scottish climate and the first orchard of the soft fruit is at a farm in Angus. Honeyberries Co-operative has developed a frozen smoothie bag because of potential in the health markets.



The team at Angus Soft Fruits are continually challenging themselves to improve the environmental impact of the business, so an internal team is in place to focus on all areas of sustainability. The farm aims to utilise as much crop as possible, by offering misshapen fruit and thus minimising food waste.

Scottish growers have invested in renewable energy systems – building water storage to save rainwater and planting additional woodlands, hedgerows and windbreaks in order to enhance their farming practices and environments as much as possible. The fruits are very similar to blueberries in taste and looks, and high in antioxidants and Vitamin C.

Scottish red meat industry are trailblazing the Quality Assurance Scheme recognising the importance of mixed farming and livestock. The Quality Assurance Scheme aims to provide the industry and consumers with total assurance that animals produced for the food chain are reared to a stringent set of standards covering all aspects of animal welfare, food safety and general good practice.

Porters arable farm has 170 Blue Grey cows suits to get the cows onto the hill farm as it's a good forager and give their stock a decent life. The Scotch brand offers consumers in the UK and overseas the guarantee that animals have the best quality of life on farm and throughout the supply chain, resulting in the highest quality product.

Building on the food heritage and promoting local produce is a key priority in Angus.

Case Study - Appetite for Angus

Appetite for Angus is a Food and Drink Network made up of people from the industry with a collective passion for all things 'Angus Food & Drink'.

<https://appetiteforangus.com/eat-%26-drink-local>

One of the group's key aims is to shorten supply chains, matching up local Angus producers and consumers.

The virtual night markets are held across social media on a regular basis, and consumers stay at home and browse online. They place orders directly with the producers allowing a direct B2C point of sale and delivery. The next Tay Cities Food and Drink Expo 2021 will also be a virtual event that showcases food and drink businesses to reach new markets with buyers, retailers and distributors and strengthening the local offer. We will see shorter, safer and more efficient supply chains emerging through eGrocery and cloud retails infrastructure.

A4A is an industry led body established in January 2020 championing the Food and Drink in Angus and developing local initiatives that benefit all. Part of the Angus Tourism Co-operative, this arm joins forces with the hospitality and tourism element of Angus which mutually supports the alignment of national policies such as 'Ambition' (food tourism) and programme for Scotland's farming, fishing, food and drink sector recovery.

This joins the whole Angus food and drink ecosystem and has a dedicated food co-ordinator employed in post.

This partnership approach will be central to future success, driving benefit and sustainable returns from farm to plate, sea to shelf through stimulating demand in key markets;

- buy and Support Local
- programme with retailers and food service customers
- develop farmer focuses supply chain models (domestic and overseas)
- support new and existing companies and strengthen local supply chains
- branding Angus as overarching brand of quality food and drink underlining our environmental, safety and quality credentials**Food Sovereignty is having the element of control over what we eat and how its grown/made and a sense of respect for producers and consumers is the ethical line taken

The delivery of Regional activities are in place such as creating stronger, collaborative links with regional wholesalers to improve ability and access Angus produced products and improve uptake. They also are working on increasing collaboration with and support of the third sector on food related issues (ie food poverty) and taking the lead facilitating best practices, shared challenge and enable solutions.

Appetite for Angus is a network of food and drink businesses who are working together to promote what the area has to offer, to ensure everyone has access to local food, and to collaborate, supporting and helping each other. The group covers all parts of the food chain – farmers, primary producers, wholesalers, retailers, café owners, restaurateurs, and professional services. They all have one thing in common – a passion for good, local food which they want to share with everyone.

Food for our Future

Angus has a major role as food producer, processor and innovator supporting sustainable agribusiness in the heart of Scotland.

The Kirriemuir Food Hub is a non-profit voluntary run organisation based in the centre of Kirriemuir with a mission to help combat food insecurity and reduce food waste by repurposing and redistributing food. Working together to better the environment and enhance the community. It is a drop off point for used household cooking oil along with Angus Council Recycling Centre, ensuring all oil is recycled into renewable energy. They are registered as community fridge, the only one in the East Coast of Scotland, which is a space where local residents can share and access surplus food, including donations from local food businesses. This allows to help reduce food waste and food insecurity with the support of the community fridge network (worldwide organisation).

*Kirriemuir
Food Hub*

**SUSTAINABLE
KIRRIEMUIR**

21.5 **co2e** September 2020
Tonnes **Saved** to
January 2021



Mercury Programme

The Mercury Programme is the council's visionary £1bn partnership programme across the Tay Cities region over the next 15 years between government, public, private and community sectors stimulated by the Angus Fund as part of the Tay Cities Deal over the next 15 years. The purpose of the Mercury Programme is to:

- increase productivity through clean growth, protecting places for future generations to live, work and visit

Angus Council will achieve this by becoming a sustainable, low carbon region that is leading the development and implementation of innovative clean technologies to deliver increased economic growth, while at the same time significantly reducing our carbon footprint and contributing to national reductions in carbon use.

To achieve its purpose the Mercury Programme has identified three, very much interlinked, components of Investment, Clean Growth, Low Carbon and Agri-Tech. These components have been used to focus the work being supported by the Angus Fund. You can find out a little bit more about these projects online.

In relation to the Food Growing Strategy this programme will enable food innovation in partnership with the Centre for Agricultural Sustainable Innovation (CASI): -

- Circular economy

- Data and Technology

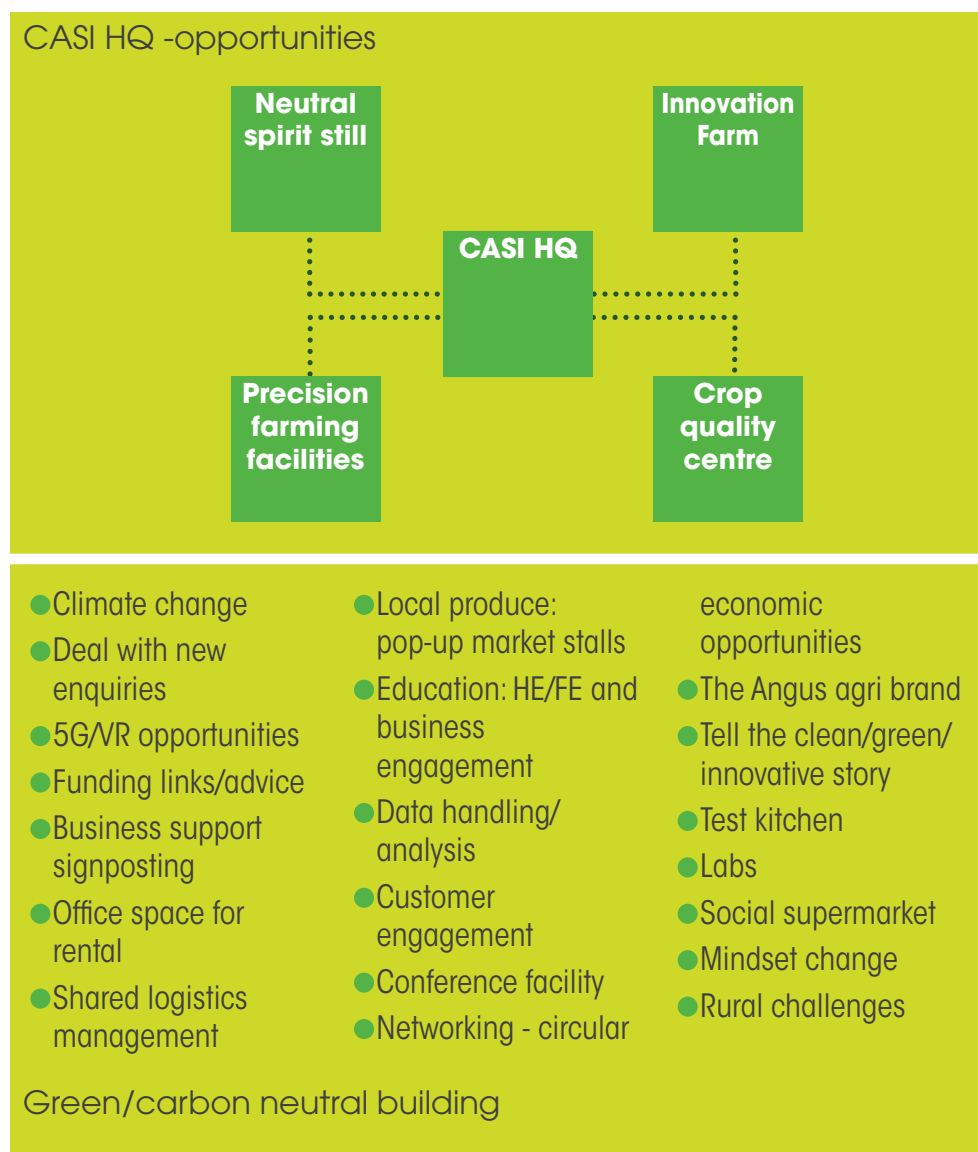
- Quality

- Agri and Food Tourism

- Skills

- Innovation


CASI HQ -opportunities



- Climate change
- Local produce: economic opportunities
- Deal with new enquiries
- pop-up market stalls
- 5G/VR opportunities
- Education: HE/FE and business engagement
- Funding links/advice
- The Angus agri brand
- Business support signposting
- Data handling/analysis
- Tell the clean/green/innovative story
- Office space for rental
- Customer engagement
- Test kitchen
- Shared logistics management
- Conference facility
- Labs
- Networking - circular
- Social supermarket
- Mindset change
- Rural challenges

Green/carbon neutral building

Crop Quality Center

The Scottish Seed and Ware industry is worth in excess of £100b to the Scottish Agricultural economy. Serving both home trade and export markets the industry is only as good as its reputation for producing high-quality disease-free seed and quality table potatoes for domestic and export markets. Both seed and ware potatoes are subject to stringent quality checks under the seed potato classification scheme with Phytosanitary regulations applying to both segments. The regulatory environment being administered in Scotland by Scientific Advice to Scottish Agriculture (SASA). It is established practice for inspectors from certain export markets e.g. Egypt and Israel to visit Scotland and physically check stocks to accept or reject them prior to shipping. These inspections are carried out on

farm and at designated improvised centres. A Quality Centre as proposed would help the Scottish and UK Potato industry remain competitive internationally. The Scottish seed industry alone exports > 75,000 tonnes of seed annually.

The vision to construct a Technical and Quality Centre from samples gathered from growers fields across Scotland and the UK annually and assess them for quality against regulated tolerance standards. The effect of higher standards of scrutiny being to reassure customers and suppliers that material achieving certification is fit for purpose.

Innovation Farm

As one of the spokes of the Centre for Agricultural Sustainable Innovation, a field-based platform for the creation, development and exploitation of agritech innovation in the agri-food sector is essential for regional and sectoral economic sustainable growth. This aim chimes with the economic latest Tay Cities region Economic Strategy 2019-39 wherein Angus has the lowest GVA per head of population (£18,550; 2017), the highest level of microbusinesses (89%) but Food and Drink was the largest employment sector. Clearly Angus is rich and sustainable and resource is the basis for the Innovation Farm which will look at the following activities:

- New Crops (Including Protein, Horticultural and Non-Food Crops)
- Integrated Pest and Disease Management
- Circular Economy/Resource Reuse

Precision Farming Facilities

The Mercury Programme has at its heart the required investment in agritech as;

- Angus is primarily an agricultural economy
- that agritech has the potential to deliver on climate change
- that the return on investment in agritech is high
- that Angus has a history of innovation in agriculture

This element will be a collection of offices, workshops and facilities designed to attract innovative businesses, not just in engineering but in multidisciplinary innovations. Environmentalists, statisticians, agronomists, software developers, engineers, mechatronic engineers, crop, plant and disease modellers etc. The aim will be to go beyond developing individual products in isolation but instead to create a collaborative environment where companies work together to create new and to improve existing production systems.

Neutral Spirit Still

Currently the Scottish distilled spirit industry is worth £5 billion with £1.2 billion being attributed to the production of gin. Gin sales are predicted to surpass Scotch by 2020 and a record number of gin distilleries now exist in Scotland producing over 70% of the UK's gin. Gin production typically involves the redistillation of neutral spirit in the presence of botanicals such as juniper but, despite the scale of the Scottish gin industry, there is no Scottish made neutral spirit commercially available. Instead the majority of distilleries have to purchase neutral spirit from England and beyond.

This element would see the creation of a neutral distillery plant within Scotland, which would not only greatly shorten supply chains, transportation requirements and reduce emissions but would also lower its carbon footprint further through its choice of raw materials. Designed to be able to process a wide range of carbohydrate sources such as non-food grade peas and beans along with any other farm crop that may be in excess or of a lower grade.