

**Minutes of a Meeting of the Cross Party Group on Food held in Committee
Room 5 of the Scottish Parliament on May 23rd 2018**

Present

Mark Ruskell	MSP (Chair)
John Scott	MSP
Iain Gulland	Zero Waste Scotland
Willie Fergusson	Zero Waste Scotland
Michael Lenaghan	Zero Waste Scotland
Cat Hay	Food and Drink Federation Scotland
Ewan MacDonald-Russell	Scottish Retail Consortium
Pete Ritchie	Nourish/Whitmuir Organics
Mary Lawton	CPG Food Secretariat
Iain Stewart	Edinburgh Community Food Network
Brenda Black	Edinburgh Community Food Network
Sally Findlay	Edinburgh Community Food Network
Martin Meteyard	Whitmuir Community Farm
Anna Gryka	Obesity Action Scotland
Vivian Maeda	Business in the Community Scotland
Costas Stathopoulos	Abertay Uni
Jonathan Wilkin	Abertay Uni
Karen Barton	Abertay Uni
Lynne Davis	Royal Society of Arts*
Angela Lamont	Individual*
Douglas Scott	Scottish Federation of Meat Traders
Bill Gray	NHS Health Scotland
Pat Abel	Transition Edinburgh South
Sue Whittle	Compassion Edinburgh Volunteer
Anne Gibson	Social Farms and Gardens
Lesley Stanley	Independent Consultant
Ceri Ritchie	SRUC/ Connect Local
Calum Johnston	SRUC/Connect Local
Ray Lorimer	Kafoodle*
Greg Sandilands	Nth Glasgow Community Food Init
Julia Brown	Pinsent Masons
Lynn Mann	Food For Good*
Norelle Calder McPhee	Forth Environment Link
Martin Irons	HIT Scotland
Gillian Bell	Consultant
Laura-Alexandra Smith	Science Connects
Howell Davies	Interface
Paul Swarbrigg	Harbro Ltd
Debbie McCall	Midlothian Council*

To meet requirements of CPGs, organizational non-members (as submitted on re-registration) are denoted by an asterisk.

1. Apologies for Absence

These had been received from Wendy Barrie, Bosse Dahlgren, Fran Throw, Fiona Bird, Chris Peace, Lorna Aitken, Archie Gibson, Willie Mcleod, Kirsten Leask, Stan Blackley, Julie Edgar, Jeff Justice, Julian Mercer, Jackie McCabe, Eilidh Paton, Geoff Ogle, Christine Graham, Miriam Smith, Alan Rowe, Neil Davidson, Viv Collie, Ann Packard, Graeme Findlay, Gillian Kynoch, Sara Smith, Moyra Burns and Seton Steele.

2. Minutes of the Last Meeting

These were agreed with a correction to the link for culinary medicine.

3. Matters Arising

There were none.

4. Minimising Food Waste and Opportunities

Mary Lawton CPG Secretariat (ML) reminded the Group that the theme for the CPG Food for the year was Good Food Nation.

There were 4 short presentations on minimising food waste. All are attached to the minutes.

Introduction and Scene setting

Iain Gulland (IG) Chief Operating Officer, Zero Waste Scotland introduced the topic. Scotland has a target of 33% reduction in food waste by 2025 (based on 2013). ZWS was working with food and drink companies, the public sector and private bodies to help them identify, measure, monitor and control food waste. Over half of food waste comes from households and ZWS was engaging with them through 'Love Food Hate Waste' campaigns.

An Action plan was being developed in how we can work together to achieve the target. Current areas being looked at were;

- Leadership -public sector and business
- Empowering citizens- work with partners and communities
- Innovation –help people make more choices
- Standards and regulations –whether waste or a by- product, food redistribution

IG was keen to engage and hear ideas.

John Scott MSP (JS) suggested that there should be national performance indicators.

Sue Whittle (SW) (Compassion in World Farming) thought that that impact of feeding human-edible cereals to animals who convert them very inefficiently into

meat and milk should be considered. **IG** said that the use of food waste and the hierarchy was on their agenda. **Paul Swarbrigg (Harbro)** noted that some by-products, for example from the whisky industry went into the energy sector rather than to animals. **IG** mentioned the work of Celtic Renewables and said with the circular economy it was important to consider how best assets could be used from an environmental, social and economic perspective.

Different perspectives were then given as follows;

Manufacturers

Cat Hay, (CH) Policy Manager Food and Drink Federation Scotland gave a presentation emphasising the business case for dealing with food waste, knowing the size of the problem, the help available and the need for a common language. One of the key points concerned initiative overload, with multiple targets relating to food waste and although there was a myriad of support for businesses to tackle food waste it can be confusing and time consuming to navigate.

Retailers

Ewan MacDonald –Russell, (EM) Head of Policy and External Affairs, Scottish Retail Consortium gave a presentation on the work that retailers were doing. He thought it vital that there was a joined up approach across industry in finding ways for consumers to waste less. Collaboration was vital and it was also important not to create the wrong incentives.

Vivian Maeda (VM) Business in the Community said in her work in schools she found that teachers and children did not understand best before dates and asked if there would be legislation. **EM** agreed there was confusion but thought that initiatives such as Tesco's should be given time to see how they worked out.

VM also said care need to be taken in redistribution of food as there were dignity issues.

Communities

Pete Ritchie (PR) (Co-Owner Whitmuir Organics) gave a presentation on their food waste reduction and recycling project. He illustrated the moral issues by pointing out that in Scotland every year the equivalent of 7 million chickens are put in the bin. He thought that changing household habits on food waste was the hardest point and that community buy in would be essential to achieve the 33% target.

Open Debate

Mark Ruskell MSP (MK) thanked the speakers for their talks and asked how we could change behaviour. **Ray Lorimer (Kafoodle)** said that when encouraging dietary change and planning how to manage food consumption you should choose your "diet -i-tude"; and focus on purchasing, preparation or portion sizing.

PR said that there had been a generational change with food. He saw the paradox in running a shop and café and wanting people to buy more food but also eat less. Food was cheaper and ubiquitous for many, not as valued and so thrown away.

EM said his sector had seen a huge move away from multi buys on fresh produce, due to consumer demand. There was more portion control and labelling in their restaurants to try and decrease waste so people had to “opt in” for more food. **MK** asked about multi buys on processed food. **EM** said that some discretionary ones still existed (such as 2 for 1 pizzas) to try and keep food prices down for families and these were valued by consumers.

Brenda Black Edinburgh Community Food noted that **IG** had referred to Sainsbury’s data showing that a family wasted £700 a year on food waste. In contrast shopping from a list saved £140 a year and helped with calorie reduction. She asked why there was not more joined up thinking with retailers helping people shop smarter. **EM** said there was on-going work such as the Love Food Hate Waste programme and there were initiatives such as menu cards. However, consumers made their own decisions on what to eat. **BB** responded that the supermarkets knew what consumers bought and could use that data. **EM** said retailers could only encourage and would never tell the consumer what to do. **RL** said smart technology for shopping lists was available.

IG said there had been a shift of consumer behaviour with reusable bags, so maybe they could be prompted to use lists more. Another important issue was portion control, since the 1970s the average plate size has increased by 50%.

Michael Lenaghan ZWS noted that consumer views can shift quickly such as recent moves on plastic straws, cups and cotton buds which had demanded responses. **EM** agreed that straws had not been an issue 4 months ago but now there were efforts to remove them except where they were needed for certain groups. The plastic stems in cotton buds had already been done and they were working on microbeads. Retailers tried to be one step ahead in thinking, but recently they had seen the “Blue Planet” phenomenon with consumer views moving immediately.

Laura – Alexandra Smith Science Connects referred to the Education Committee discussing Project Food 365 and feeding children in the holidays. **PR** said that it was important not to conflate food waste with food poverty. There was not enough food waste to feed everyone and it was not a solution. Instead, everyone should have access to high quality good food. He also did not think it an appropriate setting for educating about food; they should be having active fun.

ML said that unfortunately Gillian Kynoch of Fareshare had been unable to attend the meeting at the last minute. [Fareshare](#) fight hunger and food waste by redistributing surplus food to charities that turn it into meals. However Gillian had said that the food and drink industry had been very supportive of their project and asked if there were any ways Scottish Government or Zero Waste Scotland could make this easier.

Jonathan Wilkin Abertay Uni said consumers could be burdened with too much information on food labels (use by, sell by, obesity, waste) and could just switch off. **EM** thought the traffic light nutrition labelling and recycling information were well used. **SW** suggested that there should be animal welfare labelling on all products, **CH** thought this would be tricky on processed items such as lasagne. **Costas Stathopoulos Abertay Uni** advised caution as the public could harbour misconceptions regarding animal welfare; for example the stocking densities allowed for hens under different welfare labels for eggs.

Ceri Ritchie SRUC/ Connect Local suggested the opportunity for the consumer to save money from having less food waste should be looked at as a business case. Branding should be looked at and recipes and offers with the message to consumers of saving costs /adding value. **CH** thought care needed to be taken with messaging as we could as a society feel we are being “nudged” all the time. Not everyone was turned on by a green message; it could be a turn off, putting a health message on a product did not mean people would buy it. **PR** said there cost-benefit had to be considered and it was a culture issue that went beyond money.

MR asked about progress on the Local Authority collection scheme and whether the caddy system was helping or conflicting with composting. **IG** said the food waste infrastructure had been developed to get it out of the system. Composting and providing energy occurred in parallel. The important issue currently was to capture it and get the message out to reduce food waste.

Martin Meteyard Whitmuir Community Farm asked about what happened to projects that has received money from the Climate Change fund as they were innovative but now had issues trying to get further funding. **IG** said that ZWS would look at this and work that could be replicated elsewhere may well be eligible for funding.

MK thanked the speakers for their contribution and asked if there was one thing each would recommend?

- **Cat Hay**-keep it simple and use the resources out there
- **Ewan MacDonald Russell** – A cohesive and strategic approach
- **Pete Ritchie** –The [Nourish Kitchen Table](#) paper published that day found that food waste was one of the top concerns and so should be included in the Good Food Nation (GFN) document
- **Iain Gulland** –A framework for food waste should be in GFN, it was important as plastics and should be championed across Parliament.

ML confirmed that the GFN team would receive minutes of the meeting.

5. AOB

There was no AOB.

6. Dates Of Next Meetings

These were:

- Wednesday 19 September (AGM)
- Wednesday 16 January 2019