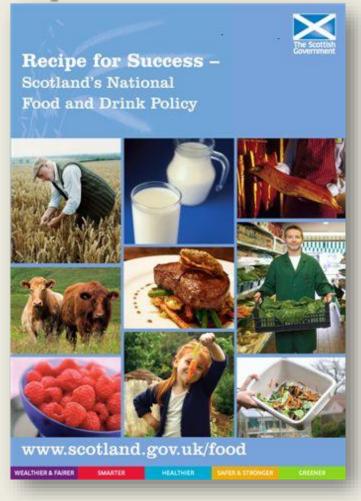


Robin Gourlay

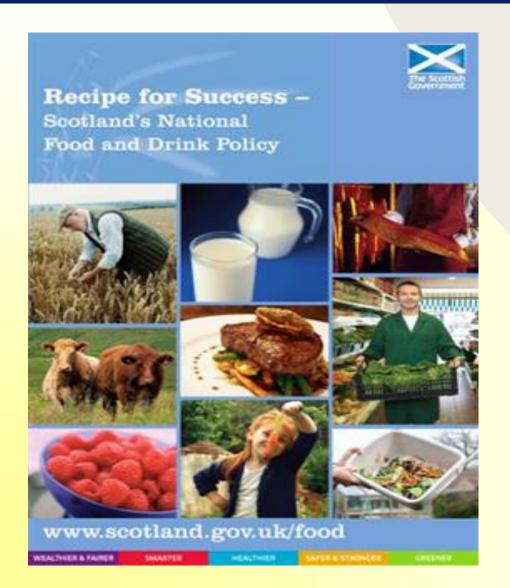
Scottish Government Food, Drink and Rural Communities



National Food and Drink Policy Recipe for Success



A Holistic and Cross Cutting Food Policy



HEALTH EDUCATION ECONOMY ENVIRONMENT AFFORDABLE SECURITY **PUBLIC FOOD**

A SUCCESSFUL POLICY INITIATIVE

- A record turnover of £14.3 billion in 2013, up £550 million on the year before and a 24% increase since 2008;
- Between 2007/14 57% growth exports exceeded years earl,;
- A 35% rise between 2007 and 2015 in retail sales in the UK;
- A step change in collaborative working both within the sector and between industry and the public sector;
- An explosion in the local food movement
- Invested £4M to deliver a wide range of Food Education opportunities between 2010-16;
- Some progress in relation to diet, including reformulation of products.





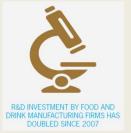




SCOTLAND'S BEST PERFORMING



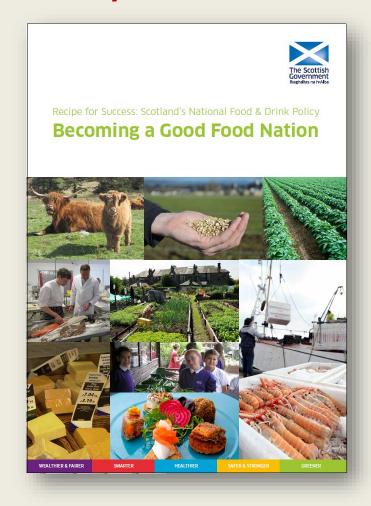






The Next Phase

An evolving and progressive Food and Drink Policy endorsed by the Scottish Cabinet.



A 2025 Vision for Scotland to become ... A Good Food Nation

- "...people from every walk of life, will take pride and pleasure in the food served in Scotland."
- "...food exports will attract overseas visitors and the quality of the food we serve will become one of the key reasons to travel to Scotland."
- "Scottish suppliers will have developed their offerings so that local increasingly equals fresh, healthy, and environmentallysound."
- "...dietary-related diseases will have begun to decline as will the environmental impact, locally and worldwide, of our food consumption."
- "The food industry will be a thriving wellknown feature of local and national economies..."

Our Vision

By 2025, people from every walk of life, will take pride and pleasure in the food served day by day in Scotland. An increase in Scottish food exports will attract overseas visitors and the quality of the food we serve will become one of the key reasons to travel to Scotland. Everyone will know what constitutes good food and why. All players in Scottish life - from schools to hospitals, retailers, restaurants and food manufacturers - will be committed to serving such food. Its ready availability will have contributed to improvements in children's wellbeing and hence outcomes. Scottish suppliers will have developed their offering so that local increasingly equals fresh, healthy and environmentally sound. The most intractable dietary-related diseases will have begun to decline as will the environmental impact locally and worldwide, of our food consumption. The food industry will be a thriving well-known feature of local and national economies. with each part of Scotland rightly proud of its culinary heritage, past and present.

CHALLENGES FOR THE FOOD SYSTEM



The strategy in Scotland was to join up the food agenda with what makes sense in others agendas too...

That Food and Drink is central to Scotland's Economy, Society, and Environment

PUBLIC FOOD

BARRIERS AND OPPORTUNITIES

SUPPLY AND PROCUREMENT ISSUES

SCOTLAND 2014 REVIEW OF PUB. FOOD EXPENDITURE

TOTAL EXPENDITURE

2007-8 2012-13

£129M £150 M

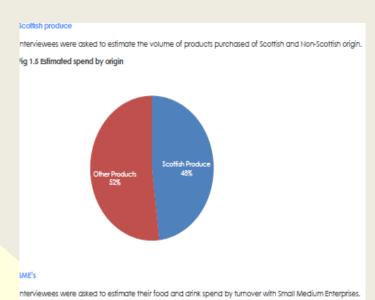
SCOTTISH PRODUCE

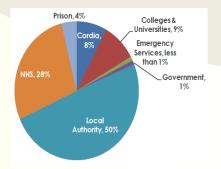
2007-8

34%

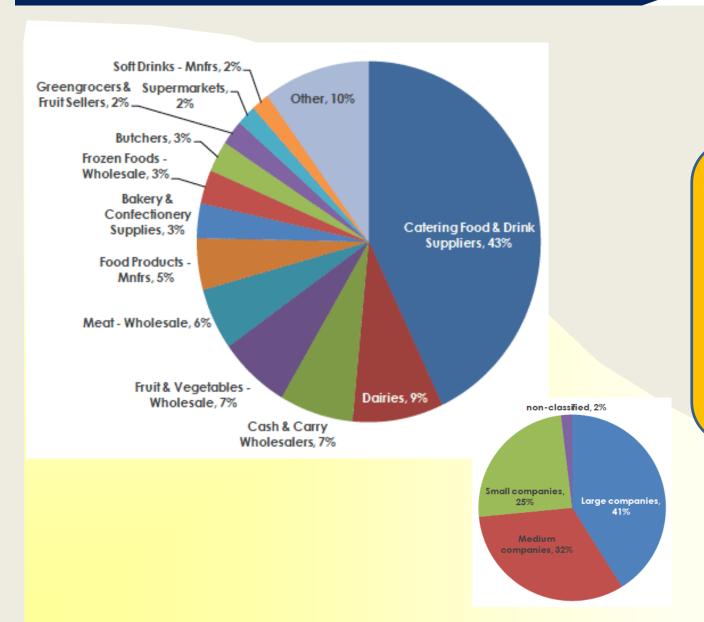
2012-13

48%





EXPENDITURE PATTERN



Scottish based suppliers represent 78% of the total and account for 64% of expenditure.

Large foodservice companies for 43 % of all purchases.

PROCUREMENT REFORM (SCOTLAND) ACT, 2014

- 1
- PUBLIC PROCUREMENT PROCESSES ARE....
- STREAMLINED, STANDARDISED AND BUSINESS FRIENDLY

- 2
- MAKING IT EASIER FOR BUSINESS and 3rd SECTOR TO ACCESS PUBLIC CONTRACT OPPORTUNITIES

- 3
- SMARTER USE OF PUBLIC PROCUREMENT TO ENCOURAGE INNOVATION & GROWTH

- A
- •TAKE FULL ACCOUNT OF SOCIAL & ENVIRONMENTAL SUSTAINABILITY ISSUES

PUBLIC FOOD PART I

STRATEGIES, CONTEXT, ISSUES & SCALE

DIRECTION OF TRAVEL



Private or Public Sector The Top 3 foodservice challenges

1.Sustainability

2. Economic Challenges

3.Healthier Eating



The majority of foodservice consultants believe that hospitality businesses are only 'paying lip service to sustainability', forecasting that this issue will have the greatest impact on the sector in the near future.

Food Consultants Society International

HOW INFLUENTIAL IS PUBLIC FOOD IN THE MARKET?

 Grocery retail sales in Scotland

12 BILLION EURO

 Expenditure on food and drink by the public sector in Scotland for 2012/13 of...





Good Governance is recognising the diverse impacts of food on society now, and for the future.

Public Food should be EXEMPLARY



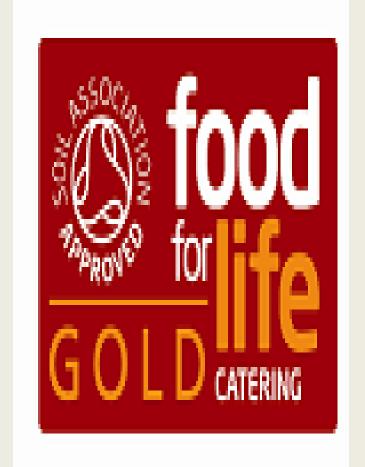




EAST AYRSHIRE SCHOOL FOOD

- 30% Organic
- 50% Local Produce
- 75% Unprocessed

It provides a Framework
For Systemic Change &
Enhanced Reputation



LOCAL CONTRACTS

CONTRACT LOTS BY FOOD PRODUCT CATEGORY- NOT BUNDLED REINVESTING 500,00 EURO IN THE REGION

Radius of 40 Miles

- Afton Glen Farm Meats
- Ferguson Baker
- Peroni Fresh Fish
- Clyde Organics
- Corrie Mains Farm
- Dunlop Dairy
- Green City Wholefoods
- AA Spittal



New Cumnock

Kilmarnock

Girvan

Lanark

Mauchline

Dunlop

Glasgow

Auchinleck











EAST AYSHIRE MARKETING PLAN LINKING LOCAL PRODUCERS, SCHOOLS AND THE COMMUNITY







What should interest local authorities? Carbon

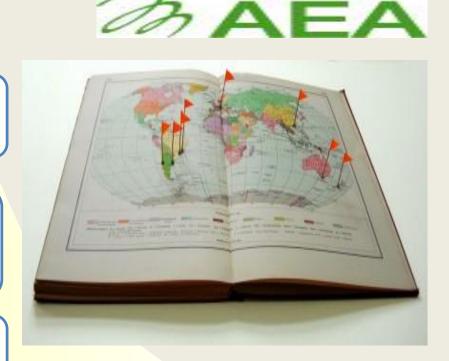
Reduction



ONE SCHOOL

ONE YEAR

 Reduction of 37.7 Tonnes CO2



TRANSPORT
FOOD
MILES



What should interest local authorities? SOCIAL RETURN ON INVESTMENT STUDY

£1 expenditure

by the

council

benefits the

Region by

£3



MEASURING
Food for Life
School Meals in

East Ayrshire

- Health outcomes
- Economic outcomes
- Environmental outcomes
- Other outcomes

A FORWARD LOOK

Corporate Commitment

Food has emerged as a key issue for a region's economic prosperity, resilience and health.

Procurement Processes

Essential for price, fairness, transparency and as a safeguard against corruption.

Competitive Tendering

Aim is to increase competition and secure food resilience - using the public pound.

Capacity Building More meaningful supplier engagement builds confidence.

Business Friendly Procurement

How contracts are configured, must suit producers and SMES.

Building Credibility A key success factor for SMEs... Good financial and food safety systems.

Building Credibility

- >Knowledge public sector;
- >Sustainability as a win win
- >Knowledge of different routes to market;
- >Pricing & competitiveness;
- >The capacity to deliver.

Due Diligence in Public Contracts Tender ready SMEs who have supply chain competencies, backed by accredited standards of production.

Risk & Opportunity **Public contracts** are a major risk for SMEs, as well as opportunity.

Economies of Scale

Regional procurement collaboration between public bodies?

Look Beyond Schools and Hospitals

Public Food is anywhere there is Government funding.

Or indeed a service used by significant numbers of people.

Challenge What good Country/Regional performance could look like.

In Summary BARRIERS and OPPORTUNITIES

The Opportunity

 Public sector contracts are stable, payment is secure and the demand is more predictable than offered by other business opportunities.

However....

- Public Sector contracts are regarded as onerous to complete and low margin;
- This means engaging suppliers and working with them is unlikely to happen by chance;
- It requires willingness and cooperation;
- Business could be at risk if the contract is subsequently lost.

VALUING PUBLIC PROCUREMENT REQUIRES

CAPACITY & A COMPETITIVE MARKET

PROCUREMENT KNOWLEDGE

PROPERLY FUNDED BUDGETS & MECHANISMS

GOVERNMENT

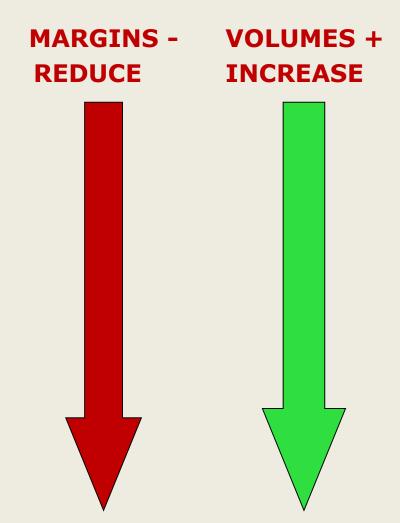
LEADERSHIP

SUPPORTED BY CONSUMER DEMAND

WORKING WITH AND ENCOURAGING SMALL BUSINESSES

ROUTES TO MARKET

- FARM GATE
- MAIL ORDER & INTERNET
- BOX SCHEMES
- FARM SHOP
- RETAIL & HOSPITALITY
- TOURISM OUTLETS
- WHOLESALE
- MULITPLES & SUPERMARKET
- PUBLIC SECTOR



PUBLIC FOOD IS ABOUT...

Social Justice access and a right to good food and nutrition.



Promoting Greener, Environmental & Waste Strategies

Trusted Food for Authenticity and Provenance

Resilient Future

Creating Knowledgeable Consumers



Good Public Food means a Multiple Dividend for Society!



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