

**Minutes of a Meeting of the Cross Party Group on Food held in
Committee Room 4 of the Scottish Parliament on 24th September 2013**

Present

Jim Hume	MSP (Chair)
John Scott	MSP
Aileen McLeod	MSP
Rob Gibson	MSP
Craig Lear	Glasgow 2014
Kenny Stewart	Glasgow 2014
Deborah Cordiner	Glasgow 2014
James Withers	Scotland Food and Drink
Fiona Richmond	Scotland Food and Drink
Mary Lawton	Scottish Food and Drink Federation
Colette Backwell	Scottish Food and Drink Federation
Pam Rodway	Soil Association Scotland
Elsie Downham	Soil Association Scotland
Graeme Findlay	SQA
Christine Fraser	Food Training (Scotland)
Justine Geyer	Scot Gov
Sarah Deas	Games Legacy, Scottish Enterprise
Andrew Campbell	Scottish Association of Bakers
Bosse Dahlgren	Consultant in Eco Farming & Biodiversity
Wendy Barrie	Scottish Food Guide
Uel Morton	Quality Meat Scotland
Charles Milne	Food Standards Agency Scotland
Julie Davidson	Scot Gov, Commonwealth Delivery Team
Eleanor Stanley	Scot Gov, Commonwealth Delivery Team
Andrew McKie	Scot Gov, Commonwealth Delivery Team
James Graham	SAOS
Fergus Younger	SAOS
Jennifer Bryson	Uni Abertay
Sue Rawcliffe	Community Food and Health Scotland
Jane Oliver	Community Food and Health Scotland
Kelvin Thomson	Pinnacle Food and Drink Services
Alison Hardaker	Scot Gov
Pieter van der Graaf	Scot Gov
Lynda Williams	RINH, Uni of Aberdeen REHIS
Wendy Wrieden	Robert Gordon Uni
Alison Clews	Sainsburys
Anne Lee	NHS Health Scotland
Jim Wildgoose	Scottish Food Advisory Committee
David Martin	Scottish Retail Consortium

1. Apologies for Absence

Apologies had been received from Martin Hunt, Brian Ratcliffe, Iain McCulloch, Fiona Moriarty, Nancy Robson, Patrick Harvie, Alison Jones, Stuart Martin, Linda McPherson, Beatrice Morrice, Nic Wheater, Douglas Scott, Sue Bird, Brian Ratcliffe, Fi Bird, Polly Jones, Jane Cullingworth,

Mary Cursiter, Susan Pryde, David Whiteford, Carol- Anne Alcorn, Julian Mercer, Marie-Amelie Viatte, Eve Keepax and Moyra Burns.

2. Minutes of the Last Meeting

These were proposed by Christine Fraser and seconded by Pieter van der Graaf.

3. Matters Arising

Following the detailed discussion at the last meeting, the minutes had been sent to Scottish Government (Health) as requested.

4. 2014-Scotland Welcomes the World

Craig Lear (CL) Head of Catering, Cleaning and Waste for 2014 Commonwealth Games gave a presentation on the challenges of providing 2 million meals.

James Withers (JW) CEO of Scotland food and Drink then spoke on how to make the most of the opportunities presented by the events in 2014.

Both of these presentations are attached to the minutes.

Open debate

John Scott MSP asked about the opportunities to promote regional food and not just “Scottish” in a similar way to the French model. **JW** responded that this was something he thought athletes and spectators would want and appreciate. They were keen to support local companies and he thought Event Scotland would build on this and look for commercially viable and sustainable companies in the future.

Jim Hume MSP asked if there were still spaces for companies or whether contracts had been completed. **CL** said that there were opportunities. For catering tenders companies had been asked to sign up to the food charter to help deliver a legacy. They had been asked to say what percentage of their produce was Scottish and also for innovative ways of engagement. For example, they could provide a “signature” dish giving a taste of Scotland that CL could highlight. This had worked well in Canada. Menu concepts should be signed off by January/February so they could be worked on and developed further.

He stressed that they wanted something different from the London Olympics. He thought there was the challenge of logistics in delivering to a highly secure venue but suggested that some SMEs could also supply events outside the main venues.

Uel Morton QMS asked what the definition of “local” was. **CL** said from his perspective it was Scotland. **JW** agreed that there should be a focus on a national identity but this did not prelude showcasing regional food.

Wendy Wrieden Robert Gordon University asked whether there would be nutritional information on menus. **CL** said there would be macro nutrient information on each food item in the village. There would also be a desk with experts providing advice for the athletes as many travelled without dieticians. Outside the village at other venues there would be a chart at each concession giving information. He noted the different diets that they had to cater for, large amounts of rice, lentils and pasta were needed.

Christine Fraser Food Training Scotland noted that she had been informed by caterers that they were being asked to provide food hygiene certificates. **CL** stressed that having a good food management system in place was one of the criteria for supplying the Commonwealth Games.

Anne Lee NHS Scotland asked how the speakers saw the legacy of the Games beyond 2014. **JW** hoped that the food charter would be used for all events and that procuring Scottish food would be a first option. **CL** said he thought it would be important to carry out a review after the games and ask why some things had worked and others not. A way forward could be then be developed.

James Graham SAOS understood that the three big events were a good opportunity for the bigger companies. However he wondered what the reaction had been from SMEs who would find the investment and planning too complex and time consuming given that many were already stretched. **JW** thought that many SMEs were ambitious and would want to take part –for example by taking part in the provenance village. **CL** suggested that SMEs could take part in the connected festival in the Merchant City. The opportunities were there and SMEs needed to have faith and take them.

Sue Rawcliffe Community Food and Health Scotland asked about whether there would be a legacy for the communities and overcoming the barriers to eating well. **JW** responded that the [Think Local campaign](#) was setting up new food trails and local events and had a community food fund. He thought communities should take the initiative.

Wendy Barrie (Scottish Food Guide) asked whether Scotland had the capacity to supply the Games and whether there would be a local budget. **JW** thought the main issues were for particular groups –such as halal food and also poultry.

John Scott MSP asked if farmers and other relevant groups were being told about said this was such a huge opportunity. **JW** said he was speaking at a lot of events and there was the [website](#) .He was happy to speak to other groups. He hoped the 2014 experience would give confidence and that there would be other big events staged in Scotland with more opportunities to showcase Scottish food and drink. He saw this year as a catalyst.

ACTION: JW

Sarah Deas Director Games Legacy said that they were keen to build up the profile of Scottish provenance and an inbound mission of 80 buyers from around the world had been invited to spend 2 days in Scotland meeting suppliers. It was important to think of the international legacy too.

Charles Milne Food Standards Agency Scotland agreed the Games were a fantastic opportunity to highlight Scottish food. However there were risks and a plan needed to be in place to mitigate these. In particular, the promotion of local food could be a driver for food fraud and at the recent Royal Highland show there had been issues with caterers charging a premium price for lower quality goods. **CL** said that there athletes needed clarity about their food and there were internal benchmarking schemes. He expected that the Organizing Committee (OC) would look at traceability. They were also working with the Food Standards Agency as part of the OC Food Safety Group. **JW** noted that food fraud was a wider issue that just the Games venues and thought that assurance schemes were one approach. There was the new "[Taste our Best](#)" scheme.

It was important to learn the lessons from the horsemeat incident and work closely with trading standards and environmental health officials.

Alison Hardaker Scot Gov asked how the lasting effect on Glasgow would be evaluated. **CL** said there would be an internal contract report detailing percentage of Scottish produce bought and their views on legacy. He had to report to the Commonwealth Games Federation (the CGF). **JW** said there was a bigger picture for Scotland and Fiona Richmond would be transparent about figures for example caterers that had won contracts, suppliers that have stayed in supply chain, international sales. These were all measurable but the other issue was culture which was more difficult to assess. He felt Scotland was on a journey.

Mary Lawton SFDF said she had noted CL's slides referred to the healthy living award and the Obesity Action Plan. She asked how these had been used and about the opportunities for promoting health. **CL** said they were talking to the healthy living award but there were issues at present as the award covered set venues. In terms of health he said there would be a variety of fresh healthy food and suggested people should want to "eat like an athlete".

Jim Hume MSP asked if there were any issues with the EU procurement directive. **CL** said that it was not easy but they had carefully worded contracts.

Jim Hume thanked Craig and James for their interesting presentations.

5. Any Other Business

There was no other business.

6. Date of Next Meeting

This would be Wednesday 20 November at 18.00 in Conference room 5.