



Glasgow 2018 European Championships

Food Charter

Introduction

Scotland is a Land of Food and Drink with some of the best natural produce in the world. The foods reared, grown and made here stand for quality – a value which people around the world attach to ‘Scotland’s larder’.

The Glasgow 2018 European Championships (“Glasgow 2018”) are more than just 11 days of sporting competition; our aim is to provide a world class sporting event. As part of this, it is essential to ensure the on-going legacy from Glasgow’s wealth of experience in hosting successful and sustainable events including the Glasgow 2014 Commonwealth Games and World Gymnastics Championships 2015.

The aspiration is for Scotland to become a Good Food Nation and a Land of Food and Drink, not only in what we as a nation produce but also in what we buy, serve and eat. The Scottish Government wants food to be a key part of what makes the people of Scotland proud of their country - food which is both tasty to eat and nutritious, fresh and environmentally sustainable. One way of doing this is to adopt a strategy of sourcing local food from sustainable and traceable sources where possible.

Principles of the Glasgow 2018 European Championships Food Charter

This Glasgow 2018 Food Charter aims to build on the success of the Glasgow 2014 Food Charter and Scotland’s Food Charter for Events, particularly through the sustainability of the food provided at the European Championships. Glasgow 2018 also aims to promote healthy living via the provision of a variety food, including healthier options.

The challenge is to deliver a Glasgow 2018 catering programme that meets the needs of many stakeholders whilst remaining on time and within budget, striving for best value and encouraging open and transparent procurement of catering services and food supplies from businesses in Scotland, the EU and beyond.

Glasgow 2018 will look for opportunities to celebrate the origins of food and the ways in which the food contributes to health, the economy and culture. This is an outstanding opportunity to celebrate and showcase local produce. We know that people attending events prefer to buy food and drink with a story behind it. We will work with all official venues and Cultural Festival caterers to ensure responsible sourcing of products with the aim of inspiring organisations such as restaurants and hotels to offer affordable, quality food and drinks which will showcase menus promoting Scotland’s celebrated food culture and produce.

To comply with the Glasgow 2018 Food Charter you must ensure that the following criteria are met;

- Provide food and drink that offers value for money;
- Build relationships and work with Scottish producers and suppliers to support the local economy;
- All food is ethically sourced, authentic and traceable;
- Ensure food and drink offering is reflective of the produce in season using fresh, local, sustainable and nutritionally-balanced ingredients highlighting healthy options where available;
- Recognise the growing Scottish craft beer market and producers;
- Ensure food provenance is highlighted on menus plus healthy options where available;
- Highlight regional specialities and traditional Scottish dishes, so that visitors to events know they are enjoying a uniquely Scottish experience;
- Ensure all food is sourced from sustainable stocks;
- Ensure all food and drink meets European Union legal standards for food hygiene and food safety standards, have appropriate quality assurance standards for production, sustainable fish stocks and animal welfare standards are used;
- Where relevant, showcase the flourishing Scottish artisan coffee roasting industry by sourcing top quality green beans and locally roasting them to bring out their unique flavour profiles;
- The menu variety will encourage a balanced diet and healthy choices, while ensuring a commitment to achieving the Healthy living Award; and
- Aim for zero waste by recycling food waste and packaging.

The sustainable Food Sourcing Code

The key objective of this Glasgow 2018 Food Charter is to derive social, economic, health and environmental benefits through the food provided by contractors and suppliers.

The following Food Sourcing Code has been tailored to meet a Scottish larder and to define the desired standards, in association with **Scotland Food & Drink**. The benchmark standard represents the criteria that must be met to ensure that all food sourced meets high expectations, and is authentic and traceable. The aspirational standard defines further objectives for caterers in order to elevate sourcing to an even higher level. The code will, therefore, explain the standards that can be applied to the food we dispense at spectator catering locations and service areas within all Glasgow 2018 Venues, Cultural Festival sites and to be an achievable aspiration for all Glasgow 2018 Hotels and Food and Beverage suppliers across Glasgow and beyond.

<p>Benchmark standard All food (i) from Scotland or the UK must achieve the Scottish or UK Country standard listed below; (ii) from other UK or EU Countries must achieve a demonstrable UK or EU Country equivalent standard; and (iii) must comply with the Glasgow 2018 Sustainable Food Sourcing Code.</p>	<p>Aspiring organic and ethical schemes As many of these standards shall be achieved, or a demonstrable equivalent where food is available and affordable.</p>
<p>Plant-based produce (fruit, vegetables, salads, cereals)</p>	
<ul style="list-style-type: none"> ▪ Where so far as reasonably available, Scottish seasonal and of high quality, fit for purpose and free from damage or spoilage; or ▪ British, Red Tractor Assured or UK Grade 1 or 2. ▪ Where products are not available from the UK, and not available under the Red Tractor Assurance Scheme, they will need to be fully traceable. ▪ Bananas shall be Fairtrade. ▪ Tea, coffee and sugar shall be Fairtrade. 	<ul style="list-style-type: none"> ▪ Organic certified. ▪ LEAF Marque certified. ▪ Products which are ethically traded/ sourced from a recognised scheme. ▪ GLOBALGAP certified or comparable standard. ▪ Other sources of produce may be considered for Fairtrade if applicable.
<p>Dairy produce (milk, cheese, cream, & butter)</p>	
<ul style="list-style-type: none"> ▪ British, Red Tractor Assured, or equivalent formal accreditation scheme or products manufactured in Scotland and made from milk in Scotland. ▪ For non-British cheese, must be fully traceable and made to EU minimum production standards. ▪ Of high quality, fit for purpose and free from damage or spoilage. 	<ul style="list-style-type: none"> ▪ Organic certified. ▪ Products which are ethically traded/ sourced from a recognised scheme. ▪ Chocolate products shall be ethically sourced.
<p>Eggs</p>	
<ul style="list-style-type: none"> ▪ Free range, sourced from farms in Scotland, with in-shell eggs carrying SCO coding (or British Lion Mark equivalent). ▪ Pasteurised liquid egg should carry SCO coding (or equivalent). 	<ul style="list-style-type: none"> ▪ Organic certified free range. ▪ Products which are ethically traded/ sourced.

Meat – beef, lamb, veal, fresh pork	
<ul style="list-style-type: none"> ▪ Produced from animals born and reared all their lives in Scotland, that are members of the Scotch Beef PGI, Scotch Lamb PGI or Specially Select Pork Quality Assurance schemes and processed in a QMS Quality Scheme approved slaughterhouse; or ▪ Equivalent (British Red Tractor Assured); ▪ Halal and Kosher meat shall comply with the standards set out at overleaf. 	<ul style="list-style-type: none"> ▪ Organic certified. ▪ Sourced from outdoor-reared pigs. ▪ RSPCA Freedom Foods certified.
Red meat (wild and farmed venison)	
<ul style="list-style-type: none"> ▪ Wild venison, so far as reasonably available, sourced from Scotland in accordance with the Scottish Quality Wild Venison Assurance Scheme or equivalent; ▪ Farmed venison, so far as reasonably available, sourced from farms in Scotland, preferred assured to Quality Assured Farm Venison standard or equivalent. 	<ul style="list-style-type: none"> ▪ Products ethically traded/sourced from a recognised scheme.
Other meat (e.g. mutton, veal) and processed pork (ham, sausages, bacon)	
<ul style="list-style-type: none"> ▪ British Red Tractor or equivalent/higher farm assured. Processed pork products should be made from Specially Selected Pork where possible. ▪ Where processed meat does not fall under the Scotch Beef, Scotch Lamb or Specially Selected Pork labels, it should be sourced from an equivalent standard production system as a minimum. 	<ul style="list-style-type: none"> ▪ Organic certified. ▪ RSPCA Freedom Foods certified. ▪ Sourced from outdoor-reared pigs.
Poultry (chicken, turkey, duck)	
<ul style="list-style-type: none"> ▪ British Red Tractor Assured, or equivalent/higher farm assured, sourced from farms in Scotland. 	<ul style="list-style-type: none"> ▪ Free range. ▪ Organic certified. ▪ RSPCA Freedom Foods certified.

Bakery (e.g. breads, quality cakes, shortbread, oatcakes)	
<ul style="list-style-type: none"> Products produced/manufactured in Scotland. All ingredients traced back to source. 	<ul style="list-style-type: none"> Organic certified. Products ethically traded/sourced from a recognised scheme.
Aquaculture (e.g. farmed salmon, trout)	
<ul style="list-style-type: none"> produced in Scotland in accordance with the standards set out at ** below; All products to be farmed to the standards of the Code of Good Practice for Scottish Finfish Aquaculture. Only stock identified by the Marine Conservation Society (MCS) as 'fish to eat'. 	<ul style="list-style-type: none"> Organic certified. RSPCA Freedom Foods certified.
Wild-caught fish/seafood/shellfish	
<ul style="list-style-type: none"> Produced or landed in Scotland in accordance with the standards set out at ** below, and enhanced by being Marine Stewardship Council certified, or Marine Conservation Society (1-3 rating). 	
Beer and Ale	
<ul style="list-style-type: none"> Brewed in Scotland HACCP approved 	<ul style="list-style-type: none"> SALSABeer Organic certified

Halal and Kosher meat are subject to very specific preparation requirements and some products may not be currently available under the Red Tractor Assured scheme. There is limited production of Halal and Kosher products in Scotland. Halal Scotch Beef is currently not available. Halal Scotch Lamb and poultry may be available as long as it meets the requirements of the Quality Assurance scheme (from Scottish manufacturers). All Halal products should meet European Halal Standard and Kosher food should be prepared in conjunction with Beth Din.

** Where wild caught or aquaculture fish/shellfish species are not available from the UK, they must be fully traceable and meet the benchmark standards specified above.

Glasgow 2018 has developed this Sustainable Food Sourcing Code in conjunction with the many Scottish Food Agencies and Industry Associations that have provided input through Scotland Food & Drink.

Reference www.foodanddrink.scot scotlandfoodanddrink.org

These criteria have been developed by Scotland Food & Drink in collaboration with the following industry partners:

- British Egg Industry Council
- Dairy UK
- Marine Conservation Society (MCS)
- Marine Stewardship Council (MSC)
- National Farmers' Union Scotland (NFUS)
- Quality Meat Scotland (QMS)
- Seafood Scotland
- Scottish Bakers
- Scottish Egg Producer Retailers Association (SEPRA)
- Scottish Food Quality Certification (SFQC)
- Scottish Government – scotland.gov.uk/Topics/Business-Industry/Food-Industry
- Scottish Organic Producers' Association (SOPA)
- Scottish Salmon Producers' Organisation (SSPO)
- Scottish Venison Partnership
- Soil Association Scotland – soilassociation.org/scotland

For more information about the Soil Association's Food for Life Catering Mark, please visit sacert.org/catering

For further information specifically on aquaculture and wild-caught fish, seafood, and shellfish standards, please refer to:

- Marine Conservation Society (MCS) – mcsuk.org/
- Marine Stewardship Council (MSC) – msc.org/

glasgow2018.com

 /Glasgow2018

 /@Glasgow2018

 Glasgow_2018