



Shetland Islands Council

Our Catering
Team's response
to climate change



Our initial response

- no longer printing menus for each child, instead making them available online
- encouraging pupils to use refillable bottles
- using as much local produce as possible
- reducing packaging waste
- and reducing food waste



Composting

- Recycle food waste from school
- Reduce waste uplift costs
- Fill gap in local market for compost
- Improve soil quality where needed
- Stores carbon in the soil
- Help create circular economy







Using Local Produce

- Helps secure local jobs
- Knowledge of exactly where food comes from
- Reduces food miles & emissions
- Lower supply chain costs
- Benefits local economy
- Builds resilience



Cullivoe Primary Growing





Aith Junior High School, Polycrub Growing

Polycrubs

- Made from recycled salmon pipe and polycarbonate
- Provides summer conditions similar to southern England
- Can withstand wind speeds of over 100mph
- Lets us grow produce that wouldn't normally survive Shetland
- Great way for teaching no matter the weather



Shetland Partnership Fair Food Project

Making Shetland an equitable food community by

- Growing
- Reducing food waste & composting
- Cooking and eating

First grant been awarded to Transition Turriefield for a new initiative called Grow Shetland.

