



# The Contribution of the Soil Association's Food for Life Catering Certification to Sustainable Development

LOCAL AUTHORITY ENGAGEMENT AROUND  
SUSTAINABILITY AND FOOD  
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# Agenda

- Introduction to the Soil Association
- Food and Sustainable Development
- Food for Life Catering Certifications and Standards
- Impact on SDG KPI's
- Challenges to Sustainable Development
- Opportunities for Sustainable Development
- Conclusions

# Soil Association



FARMING FOR  
THE FUTURE

GOOD FOOD  
FOR ALL

ORGANIC  
CERTIFICATION

FORESTRY

POLICY

POLICY

WHOLE  
SETTING  
APPROACH

CATERING  
CERTIFICATION

# Defras's Balanced Scorecard

Quality and Value				
Cost	Service			
Production	Health & Wellbeing	Resource Efficiency	Socio-economic	Quality of Service
Requirements/Award Criteria Categories				
Supply chain management	Nutrition*	Energy*	Fair & ethical trade	Food quality
Animal Welfare*	Food safety & hygiene	Water*	Equality & diversity	Customer satisfaction
Environment	Authenticity & traceability	Waste*	Inclusion of SMEs	
Variety & seasonality			Local & cultural engagement	
			Employment & skills	

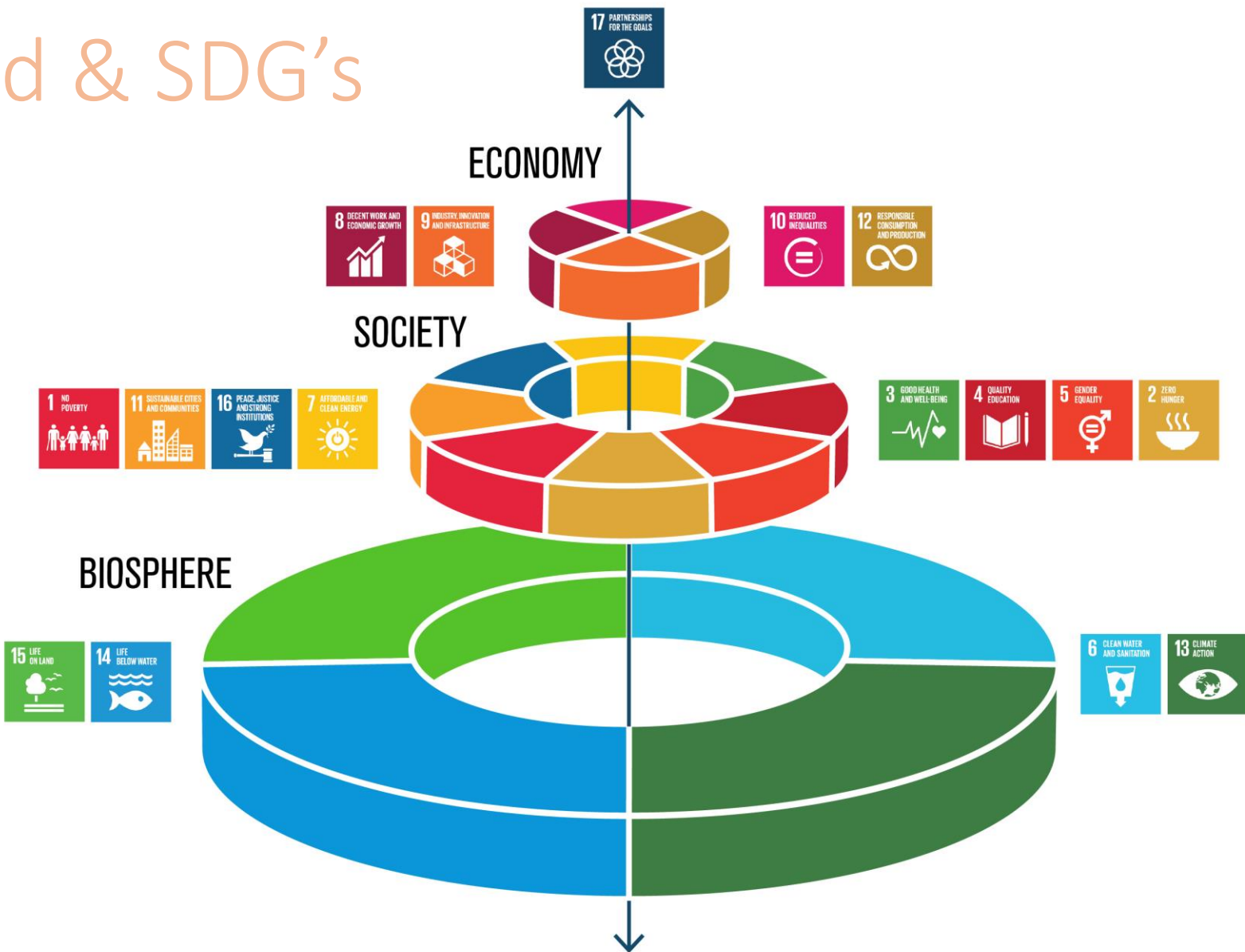
SDG's



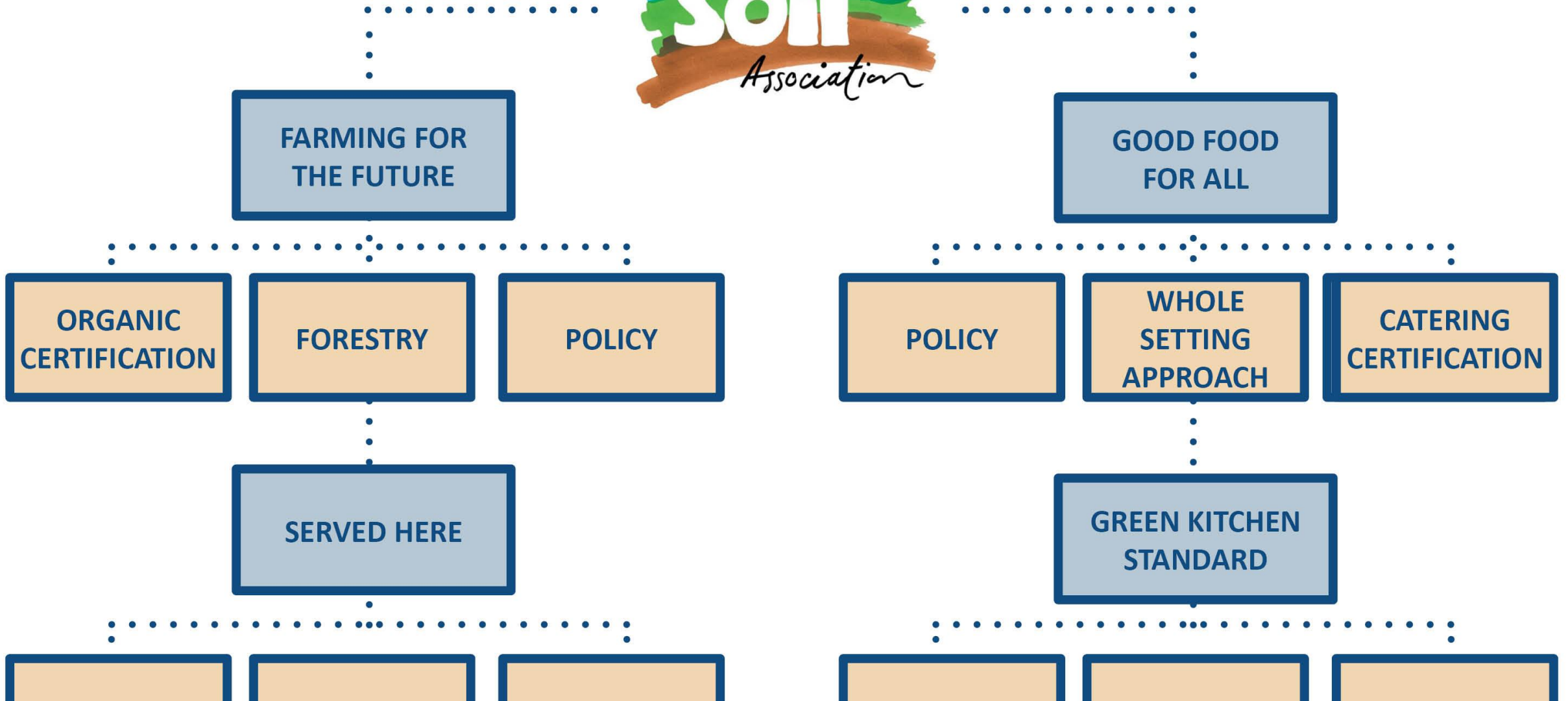
# SUSTAINABLE DEVELOPMENT GOALS

<b>1</b> NO POVERTY 	<b>2</b> ZERO HUNGER 	<b>3</b> GOOD HEALTH AND WELL-BEING 	<b>4</b> QUALITY EDUCATION 	<b>5</b> GENDER EQUALITY 	<b>6</b> CLEAN WATER AND SANITATION 
<b>7</b> AFFORDABLE AND CLEAN ENERGY 	<b>8</b> DECENT WORK AND ECONOMIC GROWTH 	<b>9</b> INDUSTRY, INNOVATION AND INFRASTRUCTURE 	<b>10</b> REDUCED INEQUALITIES 	<b>11</b> SUSTAINABLE CITIES AND COMMUNITIES 	<b>12</b> RESPONSIBLE CONSUMPTION AND PRODUCTION 
<b>13</b> CLIMATE ACTION 	<b>14</b> LIFE BELOW WATER 	<b>15</b> LIFE ON LAND 	<b>16</b> PEACE, JUSTICE AND STRONG INSTITUTIONS 	<b>17</b> PARTNERSHIPS FOR THE GOALS 	 <b>SUSTAINABLE DEVELOPMENT GOALS</b>

# Food & SDG's



# Relevance





## SERVED HERE

### INGREDIENTS

- All eggs are free range
- No genetically modified ingredients
- No undesirable additives or trans fats
- Animal welfare standards are met
- No endangered fish
- More ethical and environmentally friendly ingredients such as organic, Fairtrade, MSC, LEAF Marque, RSPCA Assured, POIG
- Local and UK ingredients are used

### PRACTICE

- Minimum 75% dishes are freshly prepared
- Training is provided for staff
- Free drinking water is available
- Nutrition standards for the sector are met

### CITIZEN

- Menus meet cultural and dietary needs of customers
- Reducing sugar and salt in recipes
- Supporting a whole setting approach to food
- Using less, but better meat
- Using wholegrain ingredients
- Positive marketing about where ingredients are from
- Seasonal ingredients are used and highlighted

## GREEN KITCHEN STANDARD

### POLICY

- Implementing policy on energy, water and waste
- Setting reduction targets and implementing action plans to reach targets
- Green procurement policies
- Equipment maintenance policy
- Application of the Government Buying Standards
- Having a responsibility structure in place
- Switch off policies

### OPERATIONS

- Monitoring
- Staff training
- Correct equipment use
- Positive communications about green initiatives
- Composting food waste
- Environmentally conscious sourcing
- Installing sub-meters
- Redesigning menus to reduce food waste
- Calculating carbon footprint
- Recycling bins
- Working with suppliers to reduce waste and deliveries

### CITIZEN

- Positive marketing about green initiatives
- Providing recycling facilities for citizen use
- Free tap water
- Donating surplus food



Impact



# SUSTAINABLE DEVELOPMENT GOALS



# Impact

- 2.1 million meals are served each day in the United Kingdom meeting the Served Here standards.
- 10 organisations are signed up to Green Kitchen Standard, representing 200 sites.
- £28.2 million was spent on organic produce through the Served Here scheme in 2019.

# Challenges

- Cost
- Standards based barriers
- Increased aggregate supply and demand
- SDG KPI's
- Economic advantage to UK
- Data availability (perception of organic farming)
- New trade deals

# Opportunities

- UK wide recognition
- Public procurement
- Citizen action
- LA's taking a stand on the climate emergency
- Sharing best practice

# Conclusion

Food For Life's catering accreditations provide a simple framework for catering organisations to contribute to Sustainable Development, bringing together health and wellbeing of citizens and well as agricultural development that public money should support.

# Further reading and contact

Food For Life [SDG impact website](#)

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