

# CALL TO ACTION

## Public procurement: 15% organic uptake by 2025

We advocate following the Danish e- procurement policy to prioritise organic uptake, and to work with government, caterers and suppliers to achieve this through:

- **The Bonfield Plan** – review to include allocation of organic food
- **Implement** - balanced cost/quality ethos and scorecard across the whole public sector
- **Re – specify** - the School Fruit and Veg scheme for 4-6 year olds to include a higher percentage of British, local and organic produce
- **Encourage** - dynamic procurement model throughout supply chain; active participation in Defra Food Marketplace Portal and incentivising independent verification through FFLSH Supplier scheme
- **Double** – 1.7 million Silver and Gold FFLSH by 2021 to increase uptake of organic along with other assurance schemes (i.e. MSC fish) supporting British production
- **Support** – sme development into supply chain



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## Growing together: home & community food growing

To mark 2019 Green Action Year, we advocate a 5 year partnership stakeholder /government/ local authority programme to:

- **Unlock** - more land and public spaces to enable and facilitate communities to grow more local organic food.
- **Develop** - environmentally supportive education programmes highlighting organic food growing in schools - nationally, digital, mentoring, community
- **Partner** - with commercial horticulture & garden centres to showcase, support and provide advice about local organic growing initiatives
- **Create** -systematic monitoring and research programmes to quantify public goods, health & wellbeing outcomes including the obesogenic agenda.



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## Cooking up sustainable and organic catering

We advocate a 5 year programme to put sustainability on diners plates, further Government's food, health and environmental goals, and for hospitality sector to be an agent for positive change:

- **Establish** - a sustainability think tank with all stakeholders
- **Create**- robust sustainability ethos and charter for the industry; unified messaging & promotional aids when eating out; innovative supply chain solutions including dynamic procurement .
- **Identify** -challenges and how to overcome them; supply needs; ways of sharing best practice
- **Develop** – industry recognised vocational education programmes, on line supply hubs, self- help apps & podcasts.
- **Conduct** – eco -regional food supply pilots
- **Facilitate** – greater connection through farm visits, seminars & webinars
- **Encourage** – better meal choices, healthier sustainable eating; innovative menus; changing conversation from 'cheap' to 'value '

