

Sustainable Food?

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Procuring Locally

- Programme Launched in 2015
- County Campus
- Gradual improvements
- locally-produced food

Motivators and drivers

- Future proof for the long-term
- Maximise opportunities
- Support the local economy
- Minimise supply risk
- Explore sustainable options
- Increase quality control
- Hospital Food standards.



Things to Consider

Contract specifications

- Sustainability
- Quality Standards
- Length of contract
- Cost Control

Operational Tasks

- Communication
- Flexible Menus
- Budget Control



Communication with producers



Things to Consider

Flexible menus and budget control

Designed to adapt the meals to maximise the use of local produce.

PRODUCT	Radius of Supply	Grower/Packer	Country or Area in the UK	QUALITY / SUPPLY COMMENTS
Cabbages	LOCAL	Strawsons	Notts	
Hot Potatoes	LOCAL	Glentham farm	Lincolnshire	
Leeks	LOCAL	Strawsons	Notts	
Swede	LOCAL	Strawsons	Notts	
Cauliflower	LOCAL	Pacey	Lincolnshire	
Carrots	LOCAL	Strawsons	Notts	
Parsnips	LOCAL	Strawsons	Notts	
Pots	LOCAL	Glentham farm	Lincolnshire	
Mushrooms	LOCAL	Southwell Mushrooms	Derbyshire	
Cress	UK	Ingles	Lancashire	
Beans/prouts	UK	Ingles	Lancashire	
Rocket	UK	Ferryfast	Evesham	
Onions	UK	Ferryfast	Evesham	
Red Cabbage	UK	Websters	Lancashire	
Red Onions	UK	Ferryfast	Evesham	
Spring Onions	IMPORTED		Spain	
Iceberg Lettuce	IMPORTED		Spain	HIGH PRICE
Tomatoes	IMPORTED		Spain	
Cucumber	IMPORTED		Spain	HIGH PRICE
Celery	IMPORTED		Spain	
Flat Lettuce	IMPORTED		Spain	
Courgettes	IMPORTED		Spain	
Asparagus	IMPORTED		Peru	
Chips(Boat Fried)	IMPORTED		Holland	
Mixed Apples	IMPORTED		France	
Oranges Medium	IMPORTED		South Africa	
Bananas	IMPORTED		Costa Rica	
Pears	IMPORTED		Holland	
Lemons	IMPORTED		Spain	
Spanish Onions	IMPORTED		Spain	
Peppers	IMPORTED		Holland	
Par Cooked Pots	IMPORTED		Holland	
Red Chillies	IMPORTED		Egypt Kenya	
Grapes	IMPORTED		BRAZIL	
Babycorn	IMPORTED		Thailand	
Aubergines	IMPORTED		Holland	

RED = IMPORTED, YELLOW = Within 100miles, Green = Within 50 miles Local Produce

Benefits

- Reduction of food miles
- Support to the local economy
- Quality control
- Security of supply
- Budget control



Barriers

- *“Going local has an embedded higher risk”*



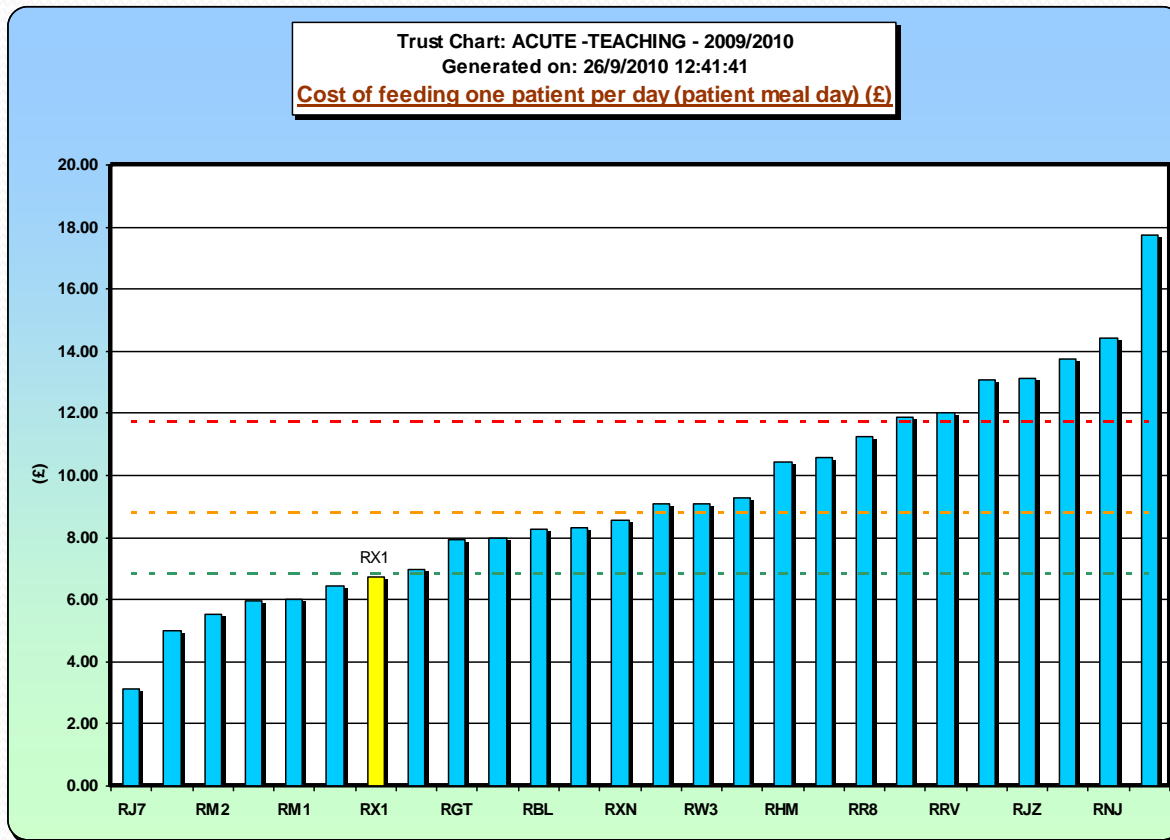
Barriers

- *“Our Standing Financial Instructions don’t allow go local.”*



Barriers

- “It costs more”



Sharing good practice

- *How can I replicate this?*
- **Commence networking**
 - a) Call regional and national associations
 - b) Contact producers
- **Build a useful model taking into account:**
 - a) Seasonal menus
 - b) Communication channels
- **Look for the right specifications for tendering. Seek expert advice.**



What does the future look like?

NHS

- More of the same?
- National mandatory standards?
- Share good practice.



Questions?

