



Food for Life Scotland

Climate Innovation Shorts: Case studies of best practice, innovations, adaptations and mitigations

APSE Annual Seminar, September 2025

We advocate for good food as an **investment not a cost**, and connect with policymakers and producers, caterers and communities to make it a priority.



FFL Scotland Mission



We join forces with **caterers** to get more fresh, local and sustainable food onto the public plate.



We support caterers to serve meals using **locally-sourced and nutritious ingredients**.

Food for Life Served Here certification

- Sourcing ethical and environmentally friendly food
- Making healthy eating easier
- Championing local, Scottish producers



- Recognising & rewarding continuous improvement and success
- Facilitating a journey
- Annual, independently inspected certification
- Affordable, impactful & deliverable framework of standards





Our impact

2024–2025



Click to
download:



Food for Life Scotland Impact 24-25

Here's how we've made a difference in 2024–25



24 FFLSH
certification holders
in Scotland

1,554 FFLSH
certified sites in
Scotland



17 local
authorities

1,537 local
authority sites



7 public sector
certification holders
through FFLS expansion

17 other public
sector sites



114,702 FFLSH
school meals
served daily across
Scotland*

* Number of meals served in early
years settings and public sector
sites certified as part of the FFLS
programme expansion are not
included due to availability of data.

Local authorities with the Food for Life Served Here certification

Highland Council
FFLSH Bronze, 2009

Argyll and Bute Council
FFLSH Bronze, 2013

West Dunbartonshire Council
FFLSH Bronze, 2021

East Dunbartonshire Council
FFLSH Bronze, 2022

Glasgow City Council
FFLSH Bronze, 2021

Inverclyde Council
FFLSH Bronze, 2019

Renfrewshire Council
FFLSH Bronze, 2024

East Renfrewshire Council
FFLSH Bronze, 2014

East Ayrshire Council
FFLSH Gold, 2008

Shetland Islands Council
FFLSH Bronze, 2021

Orkney Islands Council
FFLSH Bronze, 2020

Aberdeen City Council
FFLSH Bronze, 2015

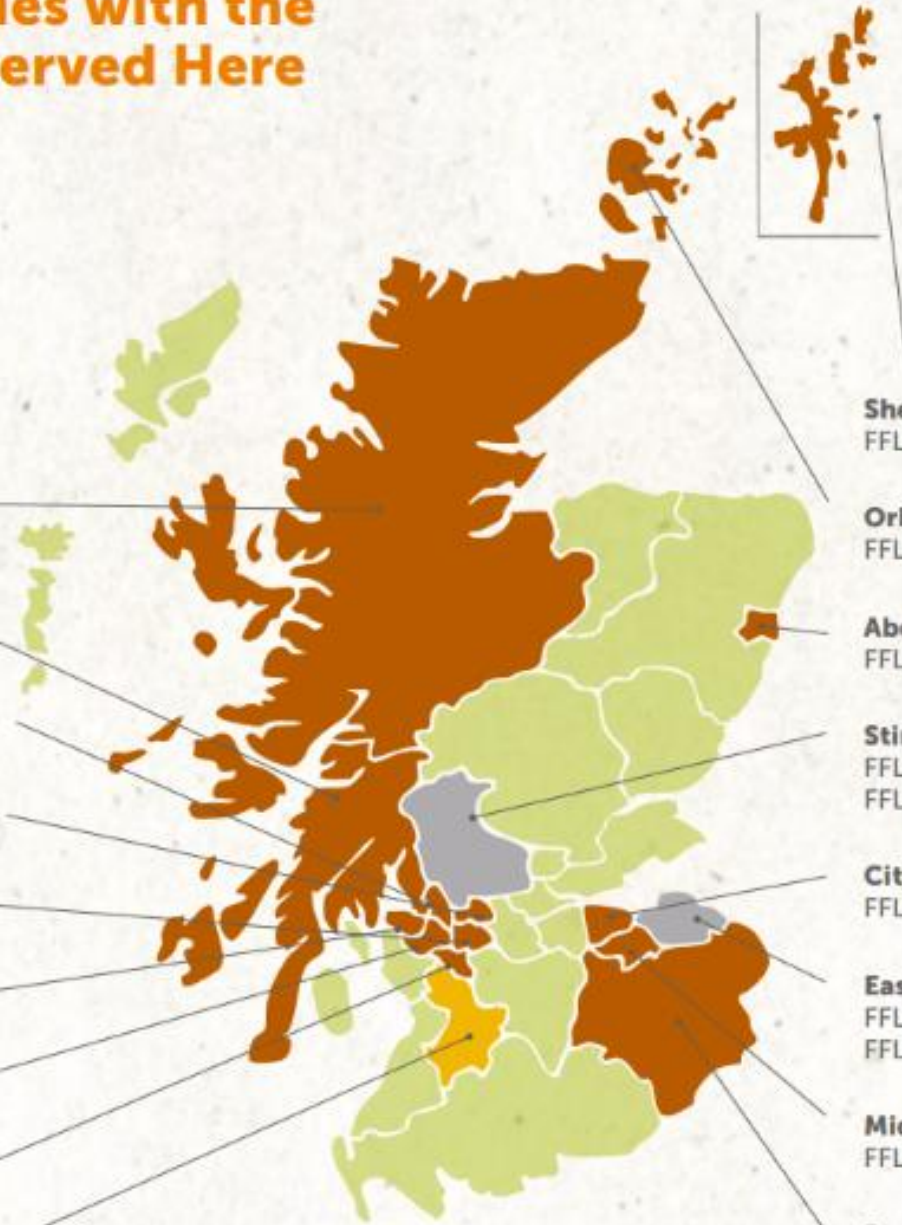
Stirling Council
FFLSH Bronze, 2012
FFLSH Silver upgrade, 2014

City of Edinburgh Council
FFLSH Bronze, 2015

East Lothian Council
FFLSH Bronze, 2013
FFLSH Silver upgrade, 2022

Midlothian Council
FFLSH Bronze, 2024

Scottish Borders Council
FFLSH Bronze, 2020



Celebrating council catering teams





Soil Association

FOOD FOR LIFE

Soil Association
SCOTLAND

Making good food
the easy choice
for everyone

From estate to plate

“Wild venison is such a sustainable protein – it’s low carbon as we’re not supplying the feed or farming it with added inputs, the deer are here in our landscape and need to be culled by regulation, so finding a valuable supply chain for this nutrient dense, sustainable meat is a no brainer.”



Cool Food Pro

Cool Food Pro is a free online carbon calculator.

It supports caterers across five key areas to move towards more sustainable practices:

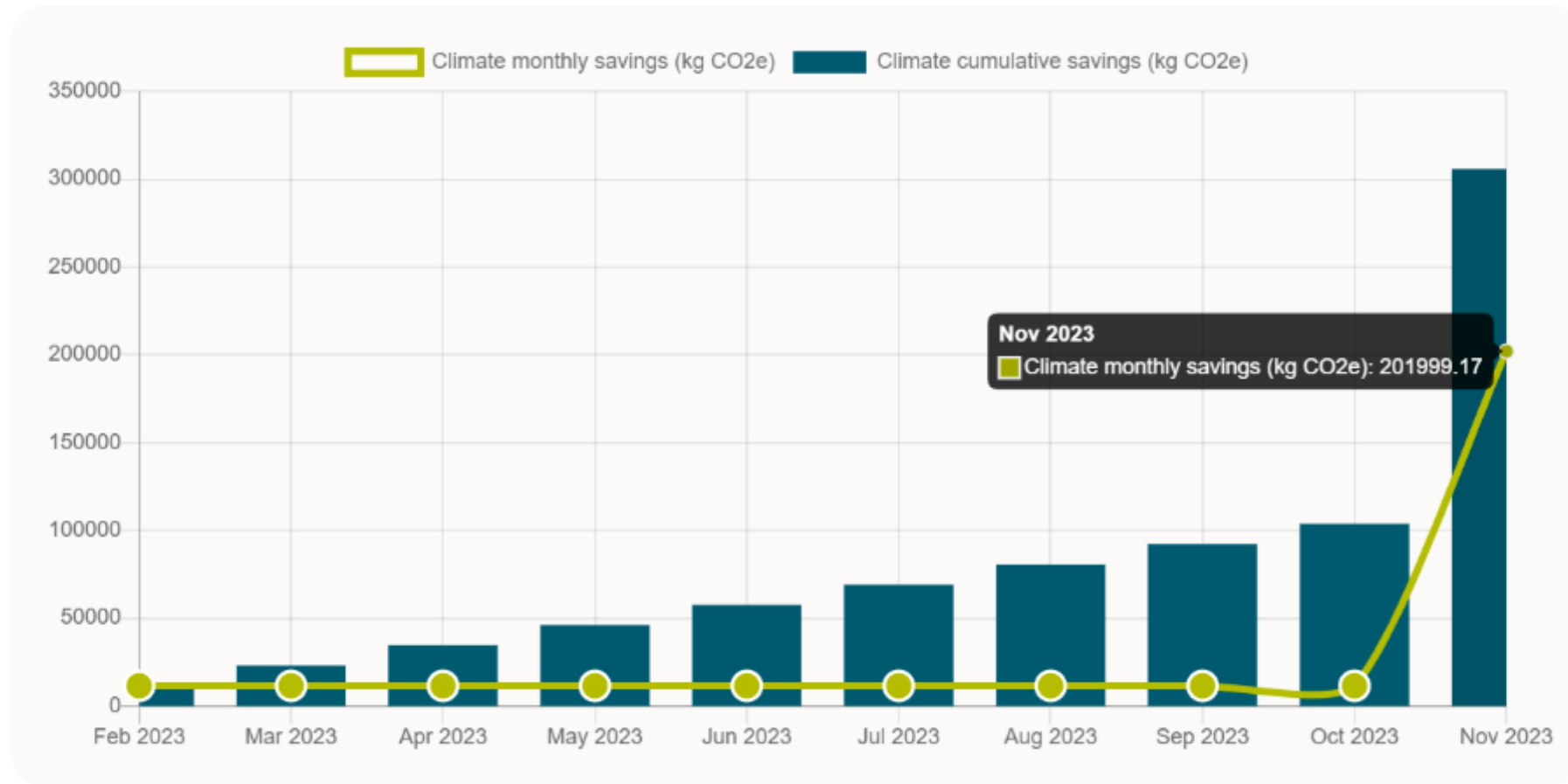
- Organic
- Local
- Seasonal
- Food waste
- Less but better meat

Cool Food Pro set targets, tracking environmental savings and shares these with customers, helping to reducing a caterers' environmental footprint.

www.coolfoodpro.net



Climate savings from Scottish organic products



CO2 converter [?]



1,405,156 km by car



49,880 Cotton T-shirts



176,741,023 km by
high-speed train



16,412 Heating days (gas)



1,329,400 km by plane



9,844 Smartphones

Climate savings infographic

By switching to organic products,
BaxterStorey made significant climate
savings.





GIVE PEAS A CHANCE!

Bringing local, organic peas to
Aberdeen City school meals

Building a new supply chain for Scottish, organic peas



On farm:
Council staff visit
the farm and taste
the peas



Aberdeenshire:
Peas grown and
dried



Lincolnshire:
Peas de-husked
and split



Aberdeenshire:
Back to the farm
to be bagged up



Aberdeenshire:
Distributed by
existing council
wholesale supplier



Into kitchens in 61
schools across
Aberdeen City
Council

Menu and recipe development

- Recipe development session with Aberdeen City Council's cooks
- 11 recipes made it onto the menu including:
 - Sweet Potato and Pea Curry
 - Creamy Pea and Courgette Soup
 - Savoury Mince with Yorkshire Pudding
 - Kitchari Rice
 - Choc Pea Muffin & Choc Pea Cookie
 - Pea Meatballs with Bolognese Sauce



Pea Meals Carbon Emissions

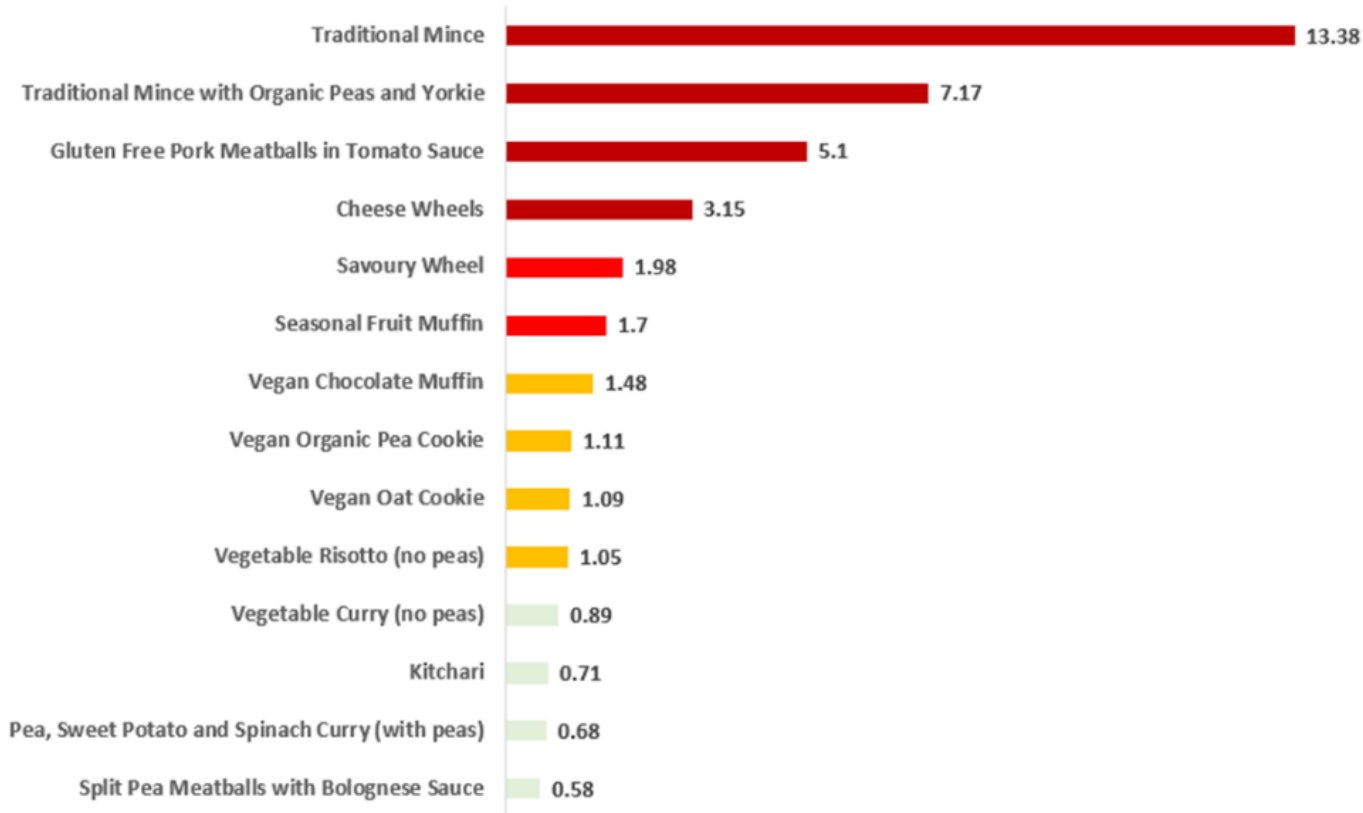
Comparison of carbon intensity of recipes* with and without peas (kgs CO₂e per kg)

	Dish	Recipe with Peas	Recipe no Peas	Which is the lower carbon recipe?
1	Mince	Very High	Very High	with peas
2	Meatballs	Low	Very High	with peas
3	Pastry Wheels	High	Very High	with peas
4	Vegetable Curry	Low	Low	with peas
5	Vegetable Rice	Low	Medium	with peas
6	Muffin	Medium	High	with peas
7	Cookie	Medium	Medium	no peas

*Carbon intensity thresholds (Lemken et al, 2021):

Very Low = <0.5kgs CO₂e/kg; Low = 0.5-0.9kgs CO₂e/kg; Medium = 1.0-1.49 kgs CO₂e/kg; High = 1.5-2.0 kgs CO₂e/kg; Very High=>2.0kgs CO₂e/kg

Pea Meals Carbon Emissions



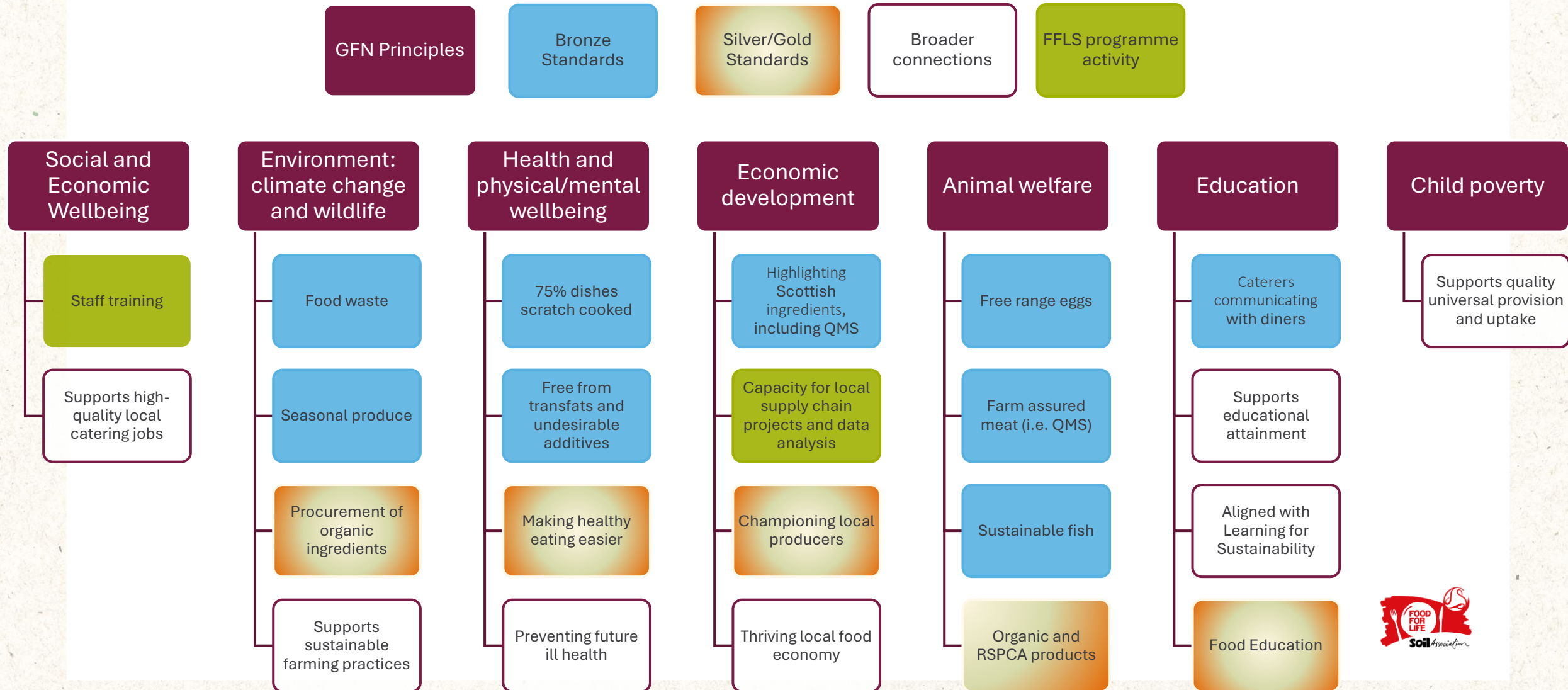
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Click to watch our Give Peas A Chance! film



Food for Life Served Here and Good Food Nation



Thank you

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