



GLASGOW 2014
XX COMMONWEALTH GAMES



Glasgow 2014
XX Commonwealth Games

FOOD CHARTER

INTRODUCTION

Scotland is a land of food and drink with some of the best natural produce in the world. The foods reared, grown and made here stand for quality – a value which people around the world attach to ‘Scotland’s larder’.

One of Glasgow 2014’s obligations is to stage a Games with responsible environmental and sustainability standards. It aims to minimise its impact on the environment and seek opportunities that will enhance the environment. One way of doing this is to adopt a strategy of sourcing local food from Scotland, where possible, from sustainable and traceable sources.

Glasgow 2014 is working with a range of stakeholders, including government agencies, educators, health agencies, Non-Governmental Organisations (NGOs) and communities to help them achieve their aims. It has produced this Food Charter to demonstrate its commitment to taking proper account of the sustainability in the food provided at the Games. Glasgow 2014 also aims to promote healthy living, and will do this via the provision of a variety of authentic foods, including healthier options.

The Food Charter will contribute to a key objective of both Glasgow 2014 and the Scottish Government’s Legacy 2014 programme: to improve the health of Scotland’s population, with a particular focus on the prevention of obesity. Health is a state of complete physical, mental, and social wellbeing and not merely the absence of disease or infirmity. Health policy in Scotland is supported by dietary goals which describe, in nutritional terms, the diet that will improve and support the health of the population. These goals illustrate the changes that are needed to achieve nutritional balance and reduce the burden of diet-related diseases and obesity.

Glasgow 2014 has developed a sustainable procurement policy for the purchase of goods, services and sponsorship. This policy highlights the importance of sustainable, ethical and socially-aware resourcing; factors that were also recognised by Scotland’s achievement of Fair Trade Nation status in 2013. Sustainable food can be defined as food that, through its production, processing, distribution consumption and waste management, provides a range of benefits and minimises harm. It requires consideration of where the main impacts in food supply may be, e.g. in primary production, processing, packaging or distribution.

The charter signals Glasgow 2014’s intention to promote four themes:

- Sustainability and culture
- Resource and provision
- Diversity, consistency and health
- Standard practice

Glasgow 2014’s challenge is to deliver a catering programme that meets the needs of many stakeholders while remaining on time and on budget; and within space, security and supplier constraints. It will strive for best value and encourage open and transparent procurement of catering services and food supplies from businesses in Scotland, the EU and beyond.

Glasgow 2014 will publicise its successes, knowledge and good practice to emphasise the message that its Food Charter demonstrates commitment to sustainable procurement and to achieving good outcomes for athletes, for people working or attending the Games, and for food suppliers. Through Games publications and the Glasgow 2014 website, it will look for opportunities to celebrate the origins of food at the Games and the ways in which that food contributes to health, the economy and culture.



Glasgow 2014's commitment incorporates a sustainable approach into the method of food delivery from start to finish. This primarily begins with a Food Sourcing Code to detail the requirements for food that is to be procured for consumption at the Games; and ends with the way that waste is reduced, with an emphasis on reuse, then recycling of resources, prior to the final processing of any residual matter.

Glasgow 2014 will consider sustainability at the outset and throughout each stage of the procurement process when appointing catering and food suppliers for the Games. This means taking account of social, economic and environmental impacts in Scotland and beyond.

In defining a Food Sourcing Code, the charter will, through supply contracts, encourage food that is fresh, in season, meets appropriate quality assurance standards and considers food safety, fair trade, sustainable fisheries and animal welfare. Glasgow 2014 will ensure that information on food, menus and provenance is available at venues.

Glasgow 2014 will showcase menus that promote Scotland's celebrated food culture and will ensure access during the Games to nutritious, affordable, and culturally-appropriate food. The Food Charter provides the opportunity to inspire, educate, and mentor the catering and hospitality organisations that will help to create affordable, quality food for the Games.

Sustainability and culture

In order to manage the ecological footprint and impact of the Games, Glasgow 2014 will work with each Games venue caterer to ensure responsible sourcing of food products and their subsequent residual disposal by ensuring the following:

- The use of food that respects Scottish and UK animal welfare standards, and is from sustainable stocks/sources that respect the environment.
- Menu composition that considers the balanced use of whole animals.
- Food sourced regionally from Scotland and the UK minimises transport costs and associated carbon emissions. A 'buy local first' approach helps local Scottish communities by contributing towards sustainable economic growth.
- Free access to drinking water for spectators and workforce at Games venues.
- The support of Glasgow as a Fairtrade City. Glasgow was certified by the Fairtrade Foundation in March 2006, therefore these products will be procured wherever possible.
- No GMO (Genetically Modified Organism) materials will be present – as specified within catering contracts, as far as is reasonably practicable. Glasgow City Council has had a no-GMO food policy in place since 1999.

- All suppliers assist Glasgow 2014 with a 'low to zero waste to landfill' focus for all Games produce, to ensure that packaging is reduced at source in line with the waste minimisation hierarchy. Where packaging waste is required, it should always be biodegradable or recyclable.
- The selection of compostable service-ware (hot/cold food and beverage containers as well as cutlery) that will be disposed of in organic waste stream bins provided at all venues. This is anticipated to divert and reduce significant tonnes of solid waste from landfill.
- All food waste will be treated through a dedicated food waste facility as part of the 'low to zero waste to landfill' plan.
- The use of existing catering equipment first, with consideration for re-use after the Games, inclusive of related energy and water efficiency.

Glasgow 2014 has a sustainable procurement policy. For more on this see:

glasgow2014.com/procurement-sustainability-policy

Resource and provision

The Glasgow 2014 menu will showcase a taste of Scotland. It will include healthier options, offer variety, be responsibly sourced and will be delivered in a cost-effective and sustainable fashion. As such, Glasgow 2014 has been mindful that the choices made when designing a food service has social and environmental impacts.

Experience from past Commonwealth Games such as Manchester 2002, Melbourne 2006 and Delhi 2010, has helped Glasgow 2014 raise the bar when planning its food services in order to provide for a wide range of tastes and interests. Every day a substantial amount of food must be prepared and restocked for each venue. The process includes security and logistical challenges which must be negotiated in order for the food to make it onto the menu 12–48 hours later.

The client groups to be serviced at Games venues (including defined villages and hospitality sites) are:

- Athletes and team officials
- Technical officials
- Commonwealth Games Family
- Workforce (paid and volunteer staff, contractors)
- Media (press and broadcast)
- Spectators (ticketed patrons – general public areas)
- Sponsor or hospitality guests

Glasgow 2014 does not enter into sponsorship agreements lightly and takes into account a number of factors when appointing a new sponsor. One of those factors is what fit the new sponsor has with its own values and ambitions for the Games.

Sponsorship funding is integral to staging the Games and, as an Organising Committee, Glasgow 2014 has a responsibility to balance the contribution made by the taxpayer with commercial sector partnerships. These can alleviate some of the costs, such as the free provision of food and beverages to athletes within the villages.

Glasgow 2014 aims to ensure that catering covers consumer demand from the wide range of people attending the Games – from athletes to spectators and workforce – and that a broad range of menu choices, including healthy eating options, are on offer as part of the Healthyliving Award. Ultimately, people consume many different foods as part of their daily life and they will have the same freedom of choice from a range of options that can be enjoyed as part of an active, healthy lifestyle when attending the Games.

The social and economic aspects of sustainable procurement will require all catering contractors to the Games to ensure that their food suppliers have an equal opportunity to compete for business. In order to do that, potential catering contractors and their suppliers must be well informed about what opportunities are available and what is required of them, including:

- the delivery of Quality Assurance to support the delivery of safe food;
- the benefits of promoting a healthy diet and providing food composition information;
- monitoring the impact of our food procurement as part of Games legacy, including its impact on the food industry in Scotland and beyond;
- promoting the use of fresh food that is in season, within menus that deliver value for money and consider whole life cycle costs;
- ensuring appropriate quality assurance standards for production, food safety, sustainable fish stocks and animal welfare standards are used;
- having purchasing arrangements that are written and advertised in such a way that they appeal to the widest possible number of suppliers, including smaller suppliers, regional and local enterprises;
- contributing to the achievement of the National Food and Drink Policy, the Scottish Dietary Goals and other Scottish Government policies; and
- ensuring that food and catering contracts are compliant with all statutory requirements, including all EU Procurement Regulation.

The sustainable Food Sourcing Code

Image courtesy of Scotland Food and Drink



The London Organising Committee for the Olympic and Paralympic Games (LOCOG) created a food vision in 2009 that documented a Food Sourcing Code – a pioneering UK framework for the procurement of products. Through the application of the code, LOCOG was able to challenge caterers, food suppliers and licensees to change or develop practices that adopted environmentally sound, socially responsible and ethical principles.

As a legacy, this Food Sourcing Code has been enhanced and tailored to meet a Scottish larder and to define the desired standards, in association with **Scotland Food & Drink**. The benchmark standard represents the criteria that must be met in order to ensure that all food sourced meets high expectations, and is authentic and traceable. The aspirational standard defines further objectives for caterers in order to elevate sourcing to an even higher level. The code will, therefore, explain the standards that can be

applied to the food we dispense at spectator catering locations and service areas within Games Time sporting venues.

Glasgow 2014 specifies and directly manages the overall catering services at these stadia, pools, tracks, pitches, and loch. It will also manage operations within a number of venues and locations that are not public-facing, but where food will play an important role. These areas include: the Commonwealth Games Village and satellite villages; the Main Press Centre; the International Broadcast Centre; and transport and logistics depots.

The Food Charter may provide guidance and encouragement to the Games-related events where the overall reach of activities will extend beyond the Games venues. These events may include other catered locations associated with the Games but outside the control and management of Glasgow 2014.

Healthier eating and dietary principles as a benchmark standard

The menu variety will encourage a balanced diet and healthy choices while ensuring a commitment to achieving the Healthyliving Award, by:

- keeping levels of salt, sugar and fat to a minimum;
- ensuring starchy carbohydrates are the main part of most meals;
- ensuring that fruit and vegetables are easily available;
- ensuring that, where appropriate, healthy food is available for children;
- using healthier cooking practices (e.g. grilling and steaming); and
- delivering appropriate portion sizes in order to encourage responsible eating habits.

Games venue caterers will be required to demonstrate how they will achieve these principles.

Glasgow 2014 shall also encourage the inclusion of vegetarian, cultural and other dietary options on menus in order to meet the dietary requirements of all client groups.

Food Charter

<p>Benchmark standard All food must achieve this standard or a demonstrable UK or EU Country equivalent, and comply with the Glasgow 2014 Sustainable Food Sourcing Code.</p>	<p>Aspiring organic and ethical schemes As many of these standards shall be achieved, or a demonstrable equivalent where food is available and affordable.</p>
<p>Plant-based produce (fruit, vegetables, salads, cereals)</p>	
<ul style="list-style-type: none"> – Where available, Scottish seasonal and of high quality, fit for purpose and free from damage or spoilage; or – British, Red Tractor Assured or UK Grade 1 or 2. – Where products are not available from the UK, and not available under the Red Tractor Assurance Scheme, they will need to be fully traceable. – Bananas shall be Fairtrade. – Tea, coffee and sugar shall be Fairtrade. 	<ul style="list-style-type: none"> – Organic certified. – LEAF Marque certified. – Products that are ethically traded/sourced from a recognised scheme. – GLOBALGAP certified or comparable standard. – Other sources of produce may be considered for Fairtrade if applicable.
<p>Dairy produce (milk, cheese, cream, & butter)</p>	
<ul style="list-style-type: none"> – British, Red Tractor Assured, or equivalent formal accreditation scheme; or – manufactured in Scotland and made from milk in Scotland. – For non-British cheese, must be fully traceable and made to EU minimum production standards. – Of high quality, fit for purpose and free from damage or spoilage. 	<ul style="list-style-type: none"> – Organic certified. – Products which are ethically traded/sourced from a recognised scheme. – Chocolate products shall be ethically sourced.
<p>Eggs</p>	
<ul style="list-style-type: none"> – Free range, sourced from farms in Scotland, with in-shell eggs carrying SCO coding (or British Lion Mark equivalent). – Pasteurised liquid egg should carry SCO coding (or equivalent). 	<ul style="list-style-type: none"> – Organic certified free range. – Products which are ethically traded/sourced.
<p>Meat (beef, lamb, veal, fresh pork)</p>	
<ul style="list-style-type: none"> – Produced from animals born and reared all their lives in Scotland, that are members of the Scotch Beef PGI, Scotch Lamb PGI or Specially Select Pork Quality Assurance schemes and processed in a QMS Quality Scheme approved slaughterhouse; or – equivalent (British Red Tractor Assured). • Halal and Kosher meat 	<ul style="list-style-type: none"> – Organic certified. – Sourced from outdoor-reared pigs. – RSPCA Freedom Foods certified.

Food Charter

Benchmark standard All food must achieve this standard or a demonstrable UK or EU Country equivalent, and comply with the Glasgow 2014 Sustainable Food Sourcing Code.	Aspiring organic and ethical schemes As many of these standards shall be achieved, or a demonstrable equivalent where food is available and affordable.
Red meat (wild and farmed venison)	
<ul style="list-style-type: none"> – Wild venison sourced from Scotland in accordance with the Scottish Quality Wild Venison Assurance Scheme – Farmed venison sourced from farms in Scotland, preferred assured to Quality Assured Farm Venison standard. 	<ul style="list-style-type: none"> – Products ethically traded/sourced from a recognised scheme.
Other meat (e.g. mutton, veal) and processed pork (ham, sausages, bacon)	
<ul style="list-style-type: none"> – British Red Tractor or equivalent/higher farm assured. Processed pork products should be made from Specially Selected Pork where possible. – Where processed meat does not fall under the Scotch Beef, Scotch Lamb or Specially Selected Pork labels, it should be sourced from an equivalent standard production system as a minimum. 	<ul style="list-style-type: none"> – Organic certified. – RSPCA Freedom Foods certified. – Sourced from outdoor-reared pigs.
Poultry (chicken, turkey, duck)	
<ul style="list-style-type: none"> – British Red Tractor Assured, or equivalent/higher farm assured, sourced from farms in Scotland. 	<ul style="list-style-type: none"> – Free range. – Organic certified. – RSPCA Freedom Foods certified.
Bakery (e.g. breads, quality cakes, shortbread, oatcakes)	
<ul style="list-style-type: none"> – Products produced/manufactured in Scotland. – All ingredients traced back to source. 	<ul style="list-style-type: none"> – Organic certified. – Products ethically traded/sourced from a recognised scheme.
Aquaculture (e.g. farmed salmon, trout)	
<ul style="list-style-type: none"> – Produced in Scotland^{**}; farmed to the standards of the Code of Good Practice for Scottish Finfish Aquaculture. – Only stock identified by the Marine Conservation Society (MCS) as 'fish to eat'. 	<ul style="list-style-type: none"> – Organic certified. – RSPCA Freedom Foods certified.
Wild-caught fish/seafood/shellfish	
<ul style="list-style-type: none"> – Produced or landed in Scotland^{**}, and either MSC Certified or identified by the Marine Conservation Society (MCS) as 'fish to eat'. 	

Food Charter

• Halal and Kosher meat are subject to very specific preparation requirements and some products may not be currently available under the Red Tractor Assured scheme. There is limited production of Halal and Kosher products in Scotland. Halal Scotch Beef is currently not available. Halal Scotch Lamb and poultry may be available as long as it meets the requirements of the Quality Assurance scheme (from Scottish manufacturers). All Halal products should meet European Halal Standard and Kosher food should be prepared in conjunction with Beth Din.

** Where wild caught or aquaculture fish/shellfish species are not available from the UK, they must be fully traceable and meet the benchmark standards specified above.

Glasgow 2014 has developed this Sustainable Food Sourcing Code in conjunction with the many Scottish Food Agencies and Industry Associations that have provided input through Scotland Food & Drink. Reference scotlandfoodanddrink.org

These criteria have been developed by Scotland Food & Drink in collaboration with the following industry partners:

- British Egg Industry Council
- Dairy UK
- Marine Conservation Society (MCS)
- Marine Stewardship Council (MSC)
- National Farmers' Union Scotland (NFUS)
- Quality Meat Scotland (QMS)
- Seafood Scotland
- Scottish Bakers
- Scottish Egg Producer Retailers Association (SEBRA)
- Scottish Food Quality Certification (SFQC)
- Scottish Government – scotland.gov.uk/Topics/Business-Industry/Food-Industry

- Scottish Organic Producers' Association (SOPA)
- Scottish Salmon Producers' Organisation (SSPO)
- Scottish Venison Partnership
- Soil Association Scotland – soilassociation.org/scotland

For more information about the Soil Association's Food for Life Catering Mark, please visit sacert.org/catering

For further information specifically on aquaculture and wild-caught fish, seafood, and shellfish standards, please refer to:

- Marine Conservation Society (MCS) – mcsuk.org/
- Marine Stewardship Council (MSC) – msc.org/

The key objective of the Glasgow 2014 Commonwealth Games Food Charter is to derive social, economic, health and environmental benefits through the food provided by contractors and suppliers.



Staging a Commonwealth Games requires an ambitious and accessible catering programme for all of the client groups across all venues for the duration of the Games. This represents an area where Glasgow 2014 can make a tangible effort to make a real sustainable impact. The catering services will consistently deliver a variety of food products and services that are inclusive, creative, healthy, value for money, of dependable quality and which are served in a friendly, efficient and timely manner.

Glasgow 2014 recognises that the XX Commonwealth Games offers an important opportunity to showcase Scotland's food and demonstrate to athletes, workforce, food suppliers and the people of Scotland that how we collectively and individually use food is vital for Scotland's health, economy, people and environment.

The Games is a platform that can encourage healthier diets and healthy lifestyles. Games menus will be developed taking into account HealthyLiving Award criteria (healthylivingaward.co.uk) in order to reward caterers who make it easy for our customers to eat more healthily when eating out. A variety of clearly labelled food products will satisfy dietary and cultural preferences including vegetarian and organic food choices. Glasgow 2014 will require that food purchased on its behalf supports the Scottish Dietary Goals and that menus moderate food that contributes to obesity, diabetes, CVD, some cancers and other diet-related diseases.

Standard practices

Glasgow 2014 will ensure best practice principles and in-depth technical knowledge are present within the catering services. Bespoke venue food safety plans will ensure the avoidance of any food-related health and safety issues, and will strengthen the correct food handling by service staff. All food served at all Games venues shall meet Scottish, UK or equivalent standards for quality assurance and food safety.

Further measures to ensure compliance include:

- certification of caterers through the Food Hygiene Information Scheme;
- implementing government standards for food safety, traceability and hygiene;
- adopting food defence measures in the supply chain;
- ensuring concession outlet accessibility and reducing queuing times;
- providing cleanliness and aesthetic appeal of the service areas; and
- ensuring that the nature, substance, quality and provenance of food is described and labelled in a way that will meet consumer expectations.

Glasgow 2014 will also facilitate effective delivery and coordination between Glasgow City Council, other relevant local authorities and the Scottish Government in relation to catering and food standard issues. This will ensure that statutory advice on relevant legislation and regulations applicable to Games operations is readily available and upheld.

Glasgow 2014 will recruit, train and provide a workforce of service professionals to the Scottish hospitality industry – a sector that already enjoys world renown for quality and friendliness. This will build capacity within the events industry for food suppliers and catering contractors, ensuring a lasting legacy of socioeconomic benefits through building skills and safe working practices.

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