



\* The data presented here in relation to the Fife region is part of a report in progress that will be published later this year by One Planet Food. Please do contact us if you need to reproduce any of this information ([teresa@centreforstewardship.org.uk](mailto:teresa@centreforstewardship.org.uk))

## CHALLENGES OF THE FOOD SYSTEM

If everyone ate  
food the way  
we do in Fife,  
we would  
need three  
planets.



## ONE PLANET FOOD AIMS

- Providing advice and encouragement to **local** food initiatives which involve communities in growing food themselves and sourcing it from local producers
- Researching and developing **regional** policies and projects promoting sustainable food systems
- Influencing **national** food policy, linking issues of food security and sustainable food production in Scotland with the global debate on food sovereignty and climate change.

# FOOD SYSTEM DISCONNECTS..

- Between farmers and consumers
- Between the North and Global South.
- Between agriculture and the environment
- Between land and cities
- Between policies and expectations



# 1500 sheep take the streets of Madrid

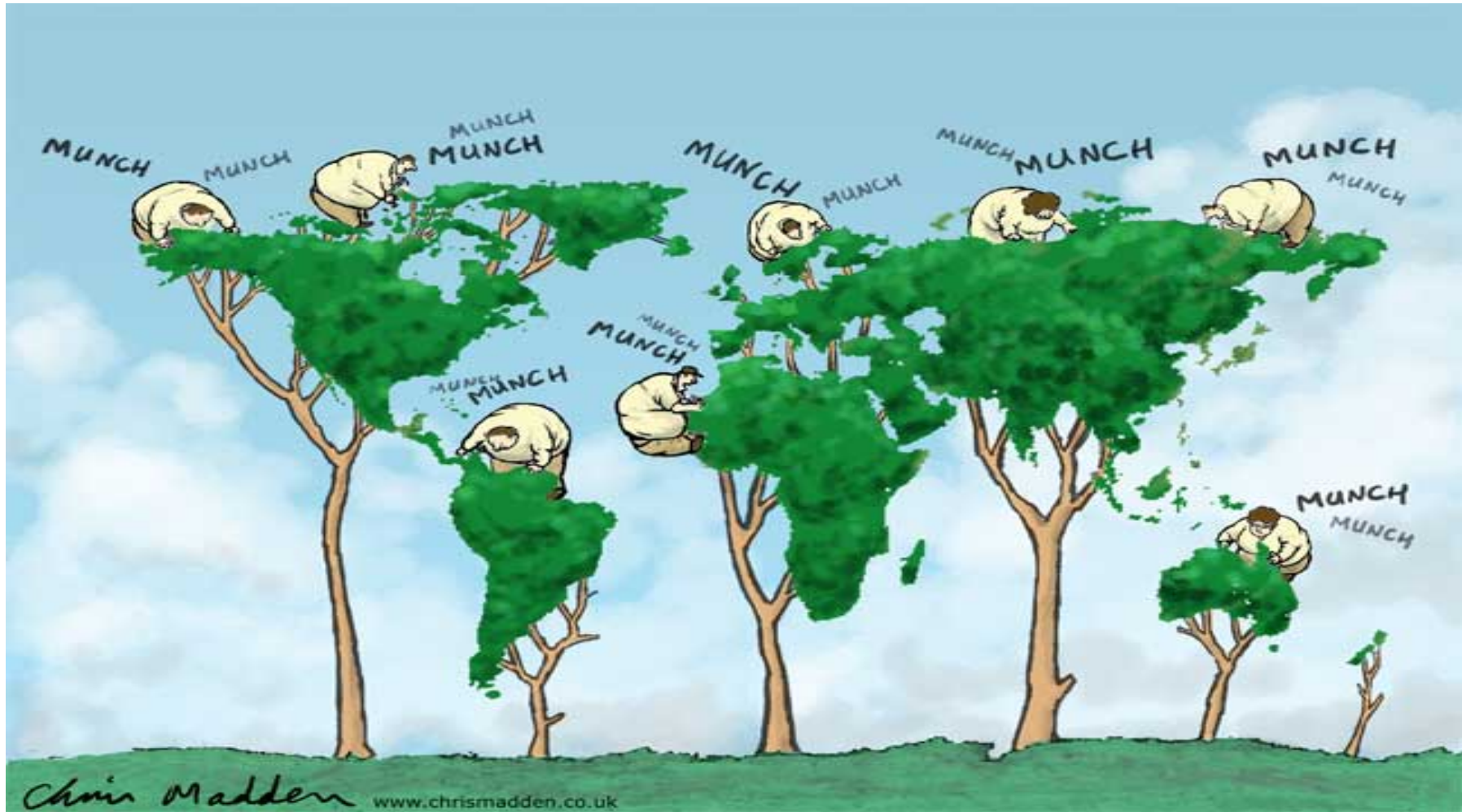
- Cañadas Reales is a Network of transhumance paths covering 125,000 km of Spain.
- Defending the rights to seasonal livestock migration



# FOOD & CLIMATE CHANGE

- The current food system is responsible for 19% of the GHG emissions produced in the UK, and agriculture alone contributes 50%
- Meat and dairy accounts for half of the emissions attributed to the food chain
- Food consumption being responsible for 27% of the total household footprint in Scotland
- Loss of forest contributes to 20-30% of the global ghg . Subsistence farming is responsible for 48% of deforestation and conventional farming, including commercial crops and large-scale cattle ranching, accounts for 32% (UNFCCC)

# WE NEED TO CONSUME OUR FAIR SHARE OF THE EARTH'S RESOURCES



## FOOD & HEALTH

- Poor diet contributes to inequalities in health, with people in less affluent areas of Fife dying ten years younger than people in the wealthiest areas.
- Scotland is experiencing the highest death rates in Europe from cardiovascular diseases



Food Groups	Recommended annual requirement for Fife in metric tonnes 1&2	Present annual consumption in metric tonnes 3
Fruit		22,546
Vegetables	52,836	17,733
Brown/Wholemeal Bread	10,169	2,601
White Bread	10,169	12,721
Breakfast cereals	4,487	2,337
Potatoes	> 6,604	15,959
Complex Carbohydrates	20,473	18,624
Oil Rich Fish	1,657	597
White Fish	2,008	1,415
Red and processed meat	Maximum 11,870	21,134
Other meat	No recommendation	
Milk and Dairy	No recommendation	37.4 million litres
Eggs	No recommendation	37.6 million

# FOOD JUSTICE

One of the great, often unspoken, forms of oppression that low- and moderate-income communities suffer is the lack of access to healthy food.

Mark Winston Griffit



# Conversation in Kelty and Lochgelly

- In the past 10 to 15 years the numbers of local food shops has been reduced. There is now very little choice of food shops within walking distance of home. There is no small local food shops. Older people commented an the same period a large number of Take Away outlets has opened mostly used by younger people saying that their children and grandchildren found the late opening and deliveries convenient. Several people commented that this was an expensive way to eat.

## DEMOCRATISATION OF THE FOOD SYSTEM

Approximately 79.5% of retail spending on food in Fife is in supermarkets. The dedicated local food market via farmers markets and farm shops accounts for only 0.52% of the total sales.

"To put control of food, one of the few things vital to life, in the hands of a small number of corporations is foolish."

David Atkinson, Former Agriculture Professor



"Thank heavens we became Tesco shareholders!  
Now we can afford to give up farming."

# Conversations with farmers

- Precise specification resulting in rejection and wastage of crops not meeting that specification.
- Tying in to several years contract and forcing farmers to invest in machinery/storage to meet that contract.
- the supermarkets claim to supply local food that has travelled to processor/packer then to a supermarket distribution hub before reaching the customer. This was a particular frustration for dairy farms where it has reduced prices below costs.



# Barriers to Local Food

- The time taken to process and market food locally uneconomic. Do 'what pays' export seen as more profitable than growing food for local consumption.
- Frustration of not being able to sell yield of less than 30 tonnes.
- Concern about climate change but not enough information.
- Most farms were producing a very small range of foods, difference with the traditional mixed farms.
- Investment in storage, machinery, equipment and meeting regulations a barrier to producing small local quantities.
- No Livestock markets in Fife.
- Several farmers interviewed had given up a dairy herd in the past 5 years.

# FOOD PROCESING

- Milling wheat grown in Scotland is mainly used for biscuit making. Wheat is also used in distilling and for animal feed. It is therefore unlikely that very much of the cereal grown in Fife is processed locally for food consumption in Fife.
- The number of dairy farmers in Scotland fell by nearly 10% between 2004 and 2007. Most milk produced in Fife leaves the area for pasteurizing, bottling or processing.
- There are just 2 licensed slaughterhouses in Fife. Transportation within the UK contributes 84% to the total food vehicle kilometers.
- The full time farm workforce is approximately 13.7% of the workforce employed in food processing, retail and catering in Fife.

FIFE ANNUAL CONSUMPTION			FIFE ANNUAL PRODUCTION	
Food Consumption Groups	Recommended dietary requirement in metric tonnes <sup>1</sup>	Actual consumption in metric tonnes <sup>2</sup>	Food Production	Produced in metric tonnes 2008 <sup>3</sup>
Fruit	52,836	22,546	Fruit (assume mix of soft and orchard)	2,726
Vegetables		17,733	Veg (assume mix)	47,362
				Glasshouse & Protected Fruit & veg
<b>Total Fruit &amp; Veg</b>	<b>52,836</b>	<b>40,279</b>		<b>50,628</b>
Brown/wholemeal Bread	10,169	2,601	Wheat (for Human Consumption)*	105,123
White Bread	10,169	12,721		
Breakfast cereals	4,487	2,337		
			Oats (For human Consumption)*	9,259
Potatoes <sup>4</sup>	Minimum 6,604	15,959	Potatoes	116,951
<b>Complex Carbohydrates <sup>5</sup></b>	<b>20,482</b>	<b>18,624</b>		<b>231,333</b>

Oily Fish	1,657	597	Fish	*1,700
Whitefish	2,008	1,415		
<b>Total Fish</b>	<b>3,665</b>	<b>2,012</b>	<b>Fish</b>	<b>*1,700</b>
Red and processed meat	Maximum 11,870	21,134	Beef	5,547
			Mutton & lamb	836
Other meat	No recommendation		Pigmeat	1,152
			Poultry	5,186
<b>Total Meat</b>	<b>Max red and Processed 11,870</b>	<b>21,134</b>		<b>12,721</b>
Milk and Dairy	No recommendation	million litres 37.4	Milk	million litres 29.3
Eggs	No recommendation	million 37.6	Eggs	million 282.9

# TOWARDS FOOD SOVEREIGNTY

- **Food security** exists when all people, at all times, have physical and economic access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life.
- **Food sovereignty** is the right of peoples to define their own food, agriculture, livestock, and fisheries systems in contrast to having food largely subjected to international market forces



# FOOD SOVEREIGNTY

1. Focuses on **Food for People** and **Right to Food**, rather than export commodities.
2. **Values Food Providers** and respects their Rights, rather than squeezing them off the land.
3. **Localises Food Systems**, rather than promoting unfair global trade.
4. **Puts Control Locally**, rather than remote TNCs.
5. **Builds Knowledge and Skills**, rather than depending on alien technologies such as GM.
6. **Works with Nature**, rather than using methods that harm beneficial ecosystem functions, such as energy intensive monocultures and livestock factories.

# SCOTLAND FOOD AND DRINK POLICY

- In June 2009 Scotland released its first official National Food and Drink Policy.
- At least food is now on the political agenda, and the policy is an ongoing process. The challenge is to elevate food from a commercial enterprise to a public good.

(Professor Annie Anderson, Dundee university)