



SUSTAINABLE FOOD PLACES
PARTNERSHIP ABERDEEN

We believe food has never been more important. Some of the most pressing social, economic, and cultural issues today are caused, or affected, by it. From food insecurity to climate change; a thriving and resilient local food economy to the combatting of unnecessary food waste.

We firmly believe these issues can only be answered by thinking *sustainable*.

WHAT IS “THINKING SUSTAINABLE”?

Thinking sustainable, for food, looks like change being made on the following:

1. A strategic and collaborative approach to **good food governance** and action,
2. Public awareness, active food citizenship and a **local good food movement**,
3. **Tackling food poverty** and diet related ill-health and **increasing access to affordable healthy food**,
4. A vibrant, prosperous, and diverse **sustainable food economy**,
5. The transformation of catering and procurement and **the revitalisation of local and sustainable food supply chains**,
6. **Tackling the climate and nature emergency** through sustainable food & farming and to put an end to food waste.



For issues our communities face- large or small- putting sustainable food front-and-centre is the ultimate way to directly implement much-needed, meaningful change.

We believe that partnership is the only way to make a difference and that everyone has a responsibility to be part of that bigger action. Collective voice. Collective Action. Working together to ensure sustainable food is seen as the lifeline that it is.

Together we can work to mitigate and eliminate food insecurity from our communities. We can ensure and support burgeoning communities of food growers. We can ensure our food economy is supported by local, thriving, good food suppliers. In short, we support activities which recognise the importance of sustainability in contributing to making a difference, locally.

Together we can ensure that sustainable food means everyone working towards a better, stronger, more sustainable Aberdeen.

We believe this approach works. Aberdeen was the first Scottish city to achieve a bronze Sustainable Food Place award and are on track to become the first place in Scotland to gain silver. More than accreditation, this is a commitment to sustainable, good food being placed at Aberdeen's heart. However, we can only get there together.



The Sustainable Food Places Partnership Aberdeen (SFPPA a.k.a. Granite City Good Food) is the local sustainable food movement for the North East of Scotland. We comprise of multiple public, third, and private sector partners who come together to make change happen.

Let's work together, today!

Be an advocate. Commit to change. Join our Partnership.



ABOUT US

Sustainable Food Places (previously Sustainable Food Cities) is one of the fastest-growing social movements today.

The Network brings together pioneering food partnerships from all areas of the UK who are committed to driving innovation and best practice on all aspects of healthy and sustainable food. It is a partnership programme led by the Soil Association, Food Matters, and Sustain: the alliance for better food and farming. It is funded by the Esmée Fairbairn Foundation and The National Lottery Community Fund.

The Sustainable Food Place Partnership Aberdeen (Granite City Good Food) is Aberdeen's commitment to the values of Sustainable Food Places. We pioneer, engage, and change how sustainable food is prioritised in our region. We do this through direct action and campaigns- such as Veg Cities or Sustainable Fish Cities- and through meeting as working groups on issues where we are expert.



WHERE YOU SHOULD START

We all have a role to play. Your support is essential to putting sustainability at the heart of local food. By joining our partnership, you are helping ensure that happens. As well as being involved in working groups and as part of the Partnership structure, you can also get involved by:

Signing our Food Charter

Place Sustainable Food at the front-and-centre of you, or your organisation's thinking. Adhere to its values and shout loud about progress you make on it.

Making your sustainable fish pledge

Save our seas. With our seas under threat as a result of human demand, pledge to use only MCS certified species of fish in your business, organisation or company- when you serve or sell to customers and when you provide for your staff.

Taking part in Veg Cities

Actively promote and encourage the inclusion of vegetables in diets across the city. They are a central element of our diets, that we just don't get enough of.

But, most importantly...



Be an advocate. Commit to change. Join our Partnership.

Get in touch, today, to discuss how you can get involved.

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