



Food for Good

a charter for the public sector

Sustainability

- *Food should be fresh, prepared locally and sourced locally where possible.*
- *Mains-fed water coolers should be provided, minimising the use of bottled water.*
- *Public bodies should produce annual reports giving clear 'global footprint' type information on all aspects of their food use, including e.g. % of fresh, local food, progress on waste minimisation and recycling etc.*

Health

- *Universal free school meals should be recognised and adopted as a major contributor to improving health and tackling childhood obesity.*
- *The aim for all public sector catering should be to give a daily option of an organic/ethically produced main meal, ideally locally sourced.*
- *Vending machines on school/hospital premises should be used for healthy alternatives, not junk/fast food.*

Social Justice

- *Fair trade food should be used where possible, with targets of 50% by 2010 where relevant fair trade products are available.*
- *Decisions about menu options should give consideration to providing less meat-intensive diets, with more fresh, seasonal fruit and vegetables and sustainable fish.*
- *Animal welfare must be prioritised, with an aim for animal produce of using only recognised farm assured schemes or organic schemes by 2015.*

Excellence

- *All food must meet quality nutritional standards, monitored by relevant regulators. This involves excellence in procurement and in staff training and conditions.*
- *The top priority must be the contribution of food to health and wellbeing, with recognition of the folly of previous policies that pursued Compulsory Competitive Tendering, privatisation, PFI and outsourcing - cutting standards and employment conditions, increasing the use of cook-chill and cook-freeze food, and allowing 'fast' and junk food in schools and hospitals.*
- *The public must have access to clear relevant information about food, including via labelling and annual reports.*

Skills

- *Quality training and proper pay and employment conditions for the sector, including training in environmental factors as part of 'green workplaces'.*
- *Lessons for young people in primary and secondary schools about the food chain, sustainability and preparation of healthy meals.*
- *Public awareness campaigns on healthy diets, tied in with support to local food co-operatives and similar initiatives to improve access to quality food for the most vulnerable.*

Work in public service catering? **Join UNISON!**

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