

Scottish Wildlife Trust

Policy



Scottish
Wildlife
Trust



Sustainable Food
September 2017

Sustainable Food

Policy statement

The Scottish Wildlife Trust recognises that land conversion and unsustainable food production systems are major drivers of biodiversity loss at national and international levels as well as significant contributors of the greenhouse gas emissions causing dangerous climate change.^{1,2,3,4}

There is widespread consensus that reducing meat consumption reduces our greenhouse gas emissions and reduces pressure on agricultural ecosystems, primary forests and other important natural habitats including wetlands and drylands.⁷

As an organisation whose vision is healthy ecosystems across Scotland's land and seas, it is vitally important the Trust takes action to reduce its local, national and global ecological footprint through adopting policies and practices that help reduce carbon pollution and biodiversity loss.

Policy objectives

In recognition of the negative impacts land conversion and unsustainable food production systems can have on the environment, the Scottish Wildlife Trust's sustainable food policy requires any member of staff organising meetings or events where catering is required to source sustainable food. In practice this means:

1. Sourcing vegetarian only food for lunches unless specific circumstances mean local produce is a more practicable and sustainable option e.g. sustainably sourced local seafood in Coigach-Assynt Living Landscape area
2. Sourcing 'non-ruminant' options (e.g. sustainable fish, poultry, pork) or ruminant meat from local conservation grazing schemes for evening meals alongside vegetarian options
3. Ensuring both vegetarian and non-vegetarian choices are sourced from origins where high ethical, environmental and animal welfare standards are applied, giving preference to organic and *Fairtrade* options if possible
4. Sourcing fish listed as sustainable on the Marine Conservation Society '[Good Fish Guide](#)'
5. Sourcing seasonal and local food and drink where possible
6. Minimising waste at point of purchase and through reuse and recycling including:
 - composting food waste where possible
 - using glassware, cutlery and crockery rather than disposables
 - using compostable packaging and cutlery if non-disposable options are unavailable
 - using tap rather than bottled water
 - avoiding highly packaged products and single use plastics
7. Offering drinks of Scottish-origin where possible
8. Offering healthy food options where possible by avoiding high fat, high sugar and processed foods
9. Making an effort to communicate the source of the food and drink on offer and explain why the Trust has a sustainable food policy

Management Team

September 2017

References:

1. Galbraith C.A., Hughes J. and King A. (2011) *Climate Connections: towards low carbon high biodiversity economies*. Scottish Wildlife Trust, Edinburgh. ([Click here to read](#))
2. Hughes, J & Brooks, S (2009) *Living landscapes: towards ecosystem-based conservation in Scotland*. Scottish Wildlife Trust, Edinburgh. ([Click here to read](#))
3. Edwards, T., Hughes, J., Keegan, M., Pike, J., & Wilson, B. (2017) *Land Stewardship: a Blueprint for Government Policy*. Scottish Wildlife Trust, Edinburgh. ([Click here to read](#))
4. *Sustainable Agriculture Policy*, Scottish Wildlife Trust ([Click here to read](#))
5. Wellesley, L., Happer, C., & Froggatt, A. (2015) *Changing Climate, Changing Diets: Pathways to Lower Meat Consumption*. Chatham House Report. ([Click here to read](#))
6. *Sustainable Diets and Biodiversity: Directions and solutions for policy, research and action*. Proceedings from the International Scientific Symposium 2010. ([Click here to read](#))
7. WWF Living Planet Report 2016. ([Click here to read](#))