

# Consultation on Sustainable Food City Strategy in Edinburgh

☒ Members of the public are being asked to cook up ideas about the best way to set up a Sustainable Food City Strategy in Edinburgh.

A consultation on the proposed Strategy has been launched after the Capital became Scotland's only member of the new national [Sustainable Food Cities \(SFC\) Network](#).

Views can be expressed by completing the online [survey](#) which accompanies the consultation.

The SFC Network will encourage public and private organisations in 13 UK cities to work together to make healthy and sustainable food a defining characteristic. It will build on the [Edible Edinburgh](#) project that is currently being led by the City of Edinburgh Council.

The consultation will also be publicised at the [Edible Edinburgh – Feeding the 5,000](#) event in Bristo Square on 5 October 2013 when chefs will prepare free meals for as many people as possible to promote cutting food waste. Organisers hope to attract up to 5,000 people to the event, the first of its kind in Scotland.

Environment Convener Councillor Lesley Hinds, who is a member of Edible Edinburgh, said:- “We are delighted to be named as a Sustainable Food City. The aim of the programme goes beyond simply encouraging people to eat healthily, but also highlights the wider environmental and social impact of where we buy food from.

“Edible Edinburgh's vision is that the Capital will become a place where good food is available and accessible for all,

making for healthy people, thriving communities and a sustainable environment.

“The Network also supports our ongoing work to encourage the recycling of food waste and reducing landfill, which will lead to a cleaner and greener city.”

Tom Andrews, Soil Association programme manager of Sustainable Food Cities said: “The Network will create cities where every school, hospital, restaurant and workplace canteen serve only healthy and sustainable meals; where everyone has access to affordable fresh, seasonal, local and sustainably produced food no matter where they live; and where people of all ages and backgrounds have opportunities to learn about, grow and cook food.”