

Cross Party Group on Food - Wales Food Manifesto

Wednesday 13th March Conference Room C, Tŷ Hywel

Present:

AMs

Jenny Rathbone AM
Huw Irranca-Davies AM
John Griffiths AM
David Melding AM

AM Support staff

Peter Wong Senior Adviser, Jenny Rathbone's Office
Zoë Bateman Admin & Communications Officer, Jenny Rathbone's Office

External Stakeholders

Joanne Jefford Cardiff & Vale UHB Dietician
Andy Middleton Food Manifesto Wales
Judith Gregory Cardiff Council Schools Catering & Local Authority Catering Assos
David Morris Welsh Government (Food Division)
Haydn Evans Soil Association Cymru (Farming)
Matthew Harray NHS Wales (Procurement)

Apologies: Pamela Mason

1) Presentation on the Wales Food Manifesto by Andy Middleton, Member of WG Innovation Advisory Council



Cardiff-University-Research-RCMA-Food

Andy gave an update on how the Wales Food Manifesto came about and some of the key asks.

Key issues: Soil Crisis; Most food has plastic in it; hospitals buy for price not health; 1,500 jobs could be created by growing salad for Wales in Wales. Grown underground in London

All kids should be able to cook by age 14.

See presentation.



Welsh Government
Food Manifesto - Ar

2) Discussion

JR– Now is a key time to look at making the changes needed with

- Healthy Weight Healthy Wales consultation

- Opportunities from Brexit Our Land, and Brexit Our Seas expected soon
- Foundational Economy recent announcements.

DMorris – Biggest challenge is managing to join up different areas that look at food.

- Important to change the metrics schools are judged on to include food.
- In general people are time short so healthy ready meals are part of the solution. It is hard to choose healthy options at the moment.
- Initiatives like Underground salad growing involve big capital investment.

HE – All about how we can join the dots from Farm to Fork

- Schools and Hospitals don't even have kitchens sometimes
- The average time spent cooking a meal is now less than 20 minutes. Suppliers more interested in pre-prepared food as lowest value to be gained from supplying food to cook from scratch

AM - Where is the evidence about pre-prepared food supply vs demand? Food businesses want to sell more processed food as there is more profit to be made there.

HID – One of the biggest problems is how to turn this into transformative policy.

- The hat you are wearing influences how you look on food so it is difficult to get a policy that looks at all areas together
- In Scotland they think it should be easier in Wales due to WFGA
- Nourish Scotland is a strong coalition pushing the agenda forwards together. This group involves government, private sector and voluntary sector – we don't have something similar in Wales
- Lack of joined up thinking.
- There was a "Valleys Veg" initiative in the past which fell by the wayside. What stops these opportunities from happening?

JJ – Schools don't make the healthy choices easy

- Public Health is involved in the holiday Food Enrichment programme and nutrition skills for life
- Increased Vegan /vegetarian choices on maternity wards in response to demand. Hospitals have to juggle supplying different dietary requirements with pressure to drive costs down

JB – Last year of funding for school holidays enrichment programme

- All Cardiff Secondaries cook from scratch. Only 2 primaries in Cardiff have no kitchen and they bring fresh cooked food in.
- In secondary schools time for meal breaks have been cut. So pupils don't have time for a sit-down meal and caterers driven to provide more handheld quick food.

MH – Difficult to do what is needed in procurement world

- NHS collaborating more with providers, using dynamic purchasing
- All sausages, milk and potatoes are now sourced from Wales.

JR – Food in Secondary School is a big problem with the small size of dining rooms and the lack of time. Packed lunches full of E numbers create behaviour problems.

- Opportunities going forward with the foundational economy £1.5m fund available and needs to make sure Public Goods and Economic Resilience objectives in Brexit and Our Land complement each other.

AM Responded to various points made. Highlighted HISB (How It Should Be) supermarket in Brighton whose smallest supplier paid £1,000 pa.

3) Formal Re-Constitution of CPG

DMelding proposed JR as Chair, seconded by HIW. David Melding also offered to be a Vice Chair which was warmly seconded by JR. As only two parties present at the meeting, it was acknowledged that we need the involvement of a 3rd Party to formally reconstitute the CPG.

4) Agenda for next meeting

It was suggested that by the next meeting we should have a pledge that organisations should sign up to. This pledge should not be too easy and should require a real commitment from organisations.

It was agreed that representation from big businesses was essential to drive change forward. Agreed to invite key food business contacts to the next meeting including the Cooperative Supermarket and the Food & Drink Industry Board.

Date of next meeting in summer term to be circulated to all once we know who the guest speakers are.

Conclusion

JR thanked Andy Middleton for his stimulating presentation and to all for their valuable contributions. She also acknowledged the welcome sponsorship from Charlton House for today's refreshments. JR pointed out that Charlton House hold a Bronze Food for All certification from the Soil Association for the quality of the food they provide to AMs and staff on the assembly estate, a standard we should aspire to for all our schools.

The meeting finished at 1.20pm.

Next meeting Wednesday 19th June 12:00-13:30