

## NSC Food Event 2006 – Workshop outcomes

Issues and outcomes	Food and Health	Food and Tourism	Food and Innovation	Food and Sustainability
Issues – points raised	Healthy eating improves: educational attainment, behaviour in school, health, fitness & hygiene, feelings of self – happiness, responsibility, the understanding of where food comes from and its links with the countryside and the environment, personal development, employment prospects,	Not listed	Change 'red tape' attitude from gov. bodies  Traceability of food  Safe food environment	The avoidance of over fishing, the promotion of good nutrition, buying local to support local economies, minimising environmental impacts in production and transportation, ensuring the survival of traditional skills and knowledge of production, processing and food preparation.
Objectives	To improve health  To improve educational, personal and future employment prospects  To generate respect for and involvement of children in healthy eating	Total quality Food Experience	To improve the innovative performance of businesses in the regional food industry  To improve the skills / competence of people working in the food industry	To enable communities, individual consumers and public authorities to make more informed choices about their use of food, through linking with producers and processors and taking account of sustainability issues
Actions			To make an inventory of existing information of organisations and authorities, including cooperation between research institutes and SMEs  To exchange info / sharing best practise  To provide support and advice to SMEs	

Fora	Future options could include a web based discussion forum	Exchange of models of good practice, through a virtual learning organisation (exchange of information through a website dedicated to the project)...	Set up a NSC Food website, which can be a kind of 'one stop shop' for available information, with chat-rooms, newsletters etc	
Networks	The establishment of a network of those involved in and interested in the delivery of Healthy Eating Initiatives.	...and a practical learning organisation (involving exchange visits, study tours, partners meeting to discuss and exchange best practise on specific subjects of interest)	Establish food industry network(s) across the NSC area	
Skills, competences		Within a project that exchanges models of best practice an identification of a skills gap could be ascertained, and a training programme provided which will support organisations with training, enabling them to implement their desired projects.	Establish centre(s) of competence Set up a total 'coaching' concept re. quality, safety, hygiene, marketing, waste management, re-cycling Define a food safety competence award across the NSC area	
Project ideas, other ideas, etc. and potential funding	Future development of the idea relating to the use of local produce in the production of ready meals (which could be used in school )could come through local economic development fora and the <b>NSC economic development group</b>	Exchange of best practice by regions throughout the NSC	See above	Sustainable communities – food context: Sustainable food production; Sustainable processing Procurement / buying Food preparation Waste disposal / composting <b>Objective 3 Interreg</b>
Identified lead region	Highland Council	Angus County (Cllr Alan Livingstone)	No region identified	No region identified - John Forster (consultant) – produced report