



London Food Purchasing Commitment

Setting a common and minimum level
of ambition for London boroughs to
tackle the environmental impacts of the
food they buy, serve and dispose of

Produced by: **ReLondon**



#OneWorldLiving



**LONDON
COUNCILS**

Endorsed by: **sustain**
the alliance for better food and farming

London Food Purchasing Commitment

As a signatory, your borough is aspiring to achieve the following targets for all food procurement under direct and/or indirect control:

1. **Reduce per plate emissions:** by 38% against your current baseline OR below 1.04kg of CO₂-eq (LCA) or 4.39 kg of CO₂-eq (LCA and carbon opportunity costs) by 2030.
2. **Reduce food waste:** by 50% against your current baseline by 2030.
3. **Improve food provenance:** Measure the percentage of your total ingredient budget spent on food that supports fairer, more equitable, sustainable and farmer-focussed food production, and food that builds wealth within communities.
 - Optional further action: Spend at least 30% of your total ingredient budget in this localised, sustainable way by 2030.

Ahead of becoming a signatory, use the guidance on the next page to determine which of the following commitment stages your borough sits in:

- **Bronze:** Engage & identify
- **Silver:** Measure & share
- **Gold:** Action & influence

Sign the commitment [here](#)

Getting started: does your borough sit in the bronze, silver or gold stage?

Stage	Actions to undertake	Support and resources	Benefits to this stage
Bronze: engage and identify	<u>Within one year:</u> 1) Engage all relevant colleagues and teams (e.g. education, facilities management, procurement, parks and green spaces, and public health) with the ambitions and impacts of the LFPC. 2) Identify and prioritise food procurement contracts. 3) Start to take action on priority contracts and report any activity that supports the reduction of per plate emissions and/or food waste and/or improves food provenance to ReLondon.	• Self-assessment tool available. • ReLondon, London Councils and OWL Lead (Hackney) are available to provide advice on prioritisation. • See page 11 of the LFPC toolkit for more details and guidance. • Toolkit for action ideas (page 13 - 17) and commissioning text (page 20).	• Helps deliver against your borough's climate goals, including those in your Climate Action Plan. • Demonstrate and showcase acting on sustainable food: webinar speaking opportunities, curated case study and social media promotion. • Fosters intra and inter-borough collaboration and learning and highlights the health, environmental and cost-saving benefits of plant-based food.
Silver: measure and share	<u>Within one year:</u> 1) Gather the data (emissions/waste/provenance) from suppliers. This needs to be either 80% of direct food purchasing contracts or top 5 contracts. 2) Report your annual food purchasing data and share with ReLondon who will work with the World Resources Institute (WRI) to analyse your borough's catering food-related emissions as a baseline. 3) Report your food waste/provenance baseline data and share with ReLondon. 4) Engage, agree and share actions to be taken by food suppliers.	<u>In addition to the above tools:</u> • A common reporting methodology (see page 12 of toolkit). • Data collection templates. • Emission data analysis conducted by the WRI. • The WRI has a carbon calculator which should help you and your caterers to estimate the carbon footprint of the meals and recipes they are currently serving or planning to serve. • WRAP's 'Guardians of Grub' resources are aimed specifically at supporting organisations and food businesses to measure and reduce food waste with free staff training available.	<u>In addition to the above benefits:</u> • Analysis by the WRI of your borough's food procurement emissions, enabling evidence-based action and engagement with colleagues and suppliers. • Stronger supplier relationships and better internal coordination across your borough. • Increasing school pupils' access to nutritious and sustainable meals (if schools are in your control) and making healthy food more accessible and affordable.

Gold: action and influence	<u>Within one year:</u> 1) Report your food emissions, waste and provenance data to ReLondon, illustrating progress made against your baselines and the targets. 2) Implement the changes made by suppliers to food purchasing contracts and report to ReLondon. 3) Take steps to influence public institutions outside of direct control in your borough.	<u>In addition to the above tools:</u> • This Playbook from the WRI offers a huge number of practical changes food service providers can make to menus and dishes. • ProVeg offers free support to help you think creatively about the language you are using to make sure that plant-rich foods sound as delicious as possible. They also offer free plant-based cooking workshops, almost every month.	<u>In addition to the above benefits:</u> • Demonstrate and showcase your borough's climate leadership. • Menu cost savings after implementing actions to reduce emissions/waste¹. • Improved meal quality after implementing actions to reduce emissions and improve provenance. • By supporting local food producers and growers to access public sector contracts, boroughs can play an important role in community wealth building². • Dual benefit of improving health outcomes of citizens using the catering services.
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¹ For every £1 invested in food waste management, an organisation stands to make £14 in savings. Source: Waste and Resources Action Programme (WRAP).

² For every pound invested in procuring local food through short supply chains, local communities receive £3 in economic benefits. Source: Growing Communities study with the New Economics Foundation and the Soil Association.