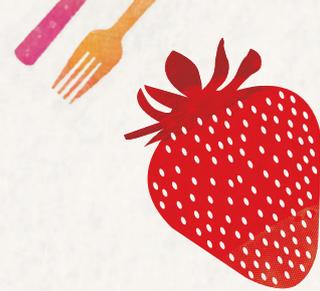


DATA ANALYSIS SUPPORT

We provide analysis to support local authorities with, or working towards the Food for Life Served Here award.

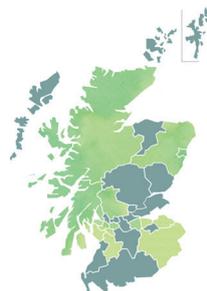
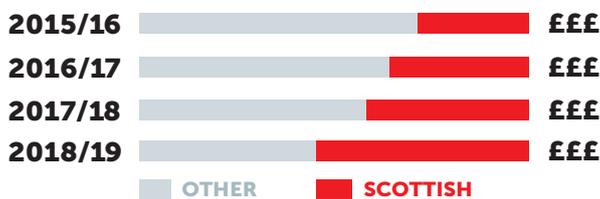


OVERVIEW

As part of your Food for Life Served Here (FFLSH) journey, we will organise and analyse your food spend data. We will build an in-depth evidence-based profile of your service. This will:

- provide clarity on spend patterns
- enable data driven decision-making
- find potential cost savings
- identify challenges and help us make recommendations
- provide demonstrable facts and real figures to celebrate your success

PUT A PRIORITY ON LOCAL



Food for Life data analysis puts a focus on tracking and increasing Scottish spend:

- 1. establish existing wins:** your current Scottish spend
- 2. highlight opportunities:** Scottish products available that you could switch to within budget
- 3. supply chain work:** what produce is available in and around your local authority, and how can we make these products available by working with your suppliers?
- 4. measure success:** evaluation of progress made, wins, learning points, and how can we do more?

IDENTIFY EFFICIENCIES

Analysis of your data will allow you to:

- support menu development and conversion
- identify maverick spend and develop tools and methods to minimise it
- compare cost of alternative products, track progress, find cost efficiencies, and achieve Food for Life Served Here within budget.

CELEBRATE YOUR SUCCESS

Food for Life Scotland can baseline your service and quantify the impact of your changes, whether it is increasing Scottish and local food, using higher animal welfare products, or achieving the Food for Life Served Here award. Take the full benefit of the expert data analysis and communications support offered by the Food for Life Scotland team to showcase your achievements, backed up with real figures.

CUTTING COSTS, DEMONSTRATING IMPACT

↑ 95%

BASELINING

Our analysis showed that West Lothian Council dramatically increased the proportion of locally sourced meat on their school menus as a result of achieving FFLSH. 95% of the fresh butcher meat served in their primary schools is now sourced from Scotland.

↓ 68%

PRODUCT SUBSTITUTIONS

We've analysed hundreds of products to identify substitutions that can save councils money. Switching from cooked chicken to raw chicken thighs was a saving of 21% for one local authority, while substituting freshly prepared coleslaw for ready-made saved 68%.

£11K

MENU

DEVELOPMENT

Our team can work with you across your whole menu to streamline products, boost Scottish spend, and make recipes healthier.

Our recommendations identified potential savings of over £11,000 for one FFLSH local authority.

www.soilassociation.org/FFLScotland

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