

**Sustainable Food Procurement Conference, All Nations Centre, Cardiff 23
March 2007**

Workshop report

Sustainable food chains: meat and dairy

Elizabeth Lucas, Head of Procurement of Caerphilly Catering and Cleaning Services outlined their very successful pilot project, which originally ran for six months and was extended to 12. By selecting a range of producers, Caerphilly ran a series of training workshops designed to break down barriers to public procurement and informing producers as to what was required. The increase in local produce resulted in favourable feedback from social services, care and childrens' homes. With a change in attitude and commitment from public officers and suppliers to work together, public procurement in Caerphilly is certainly 'not the dull uncle' any more. To see her presentation, go to <http://www.organic.aber.ac.uk/schoolsnet/conf07/Lucas.ppt>.

The next three speakers represented the provider and producers. **Edward Morgan** from Castell Howell outlined the growth of the business over the past 20 years but admitted the challenge of finding sufficient Welsh products and stressed the need to maintain quality of offer and finding a market for the whole carcass. **Graham Titchener**, Hybu Cig Cymru offered assistance to producers by developing specification for quality control, and linking organizations with suppliers. He outlined their current project, concerned with provenance of product. Finally came **Dai Miles** from Calon Wen, a small dairy co-operative with 20 members, and the first dairy in the UK to achieve the Soil Association Ethical Trade Symbol. By securing a long-term reasonable price for the farmers together with involvement in the local community and a secure audit trail, his message was that big was not always beautiful but small can successfully sell to the multiples.