

Dear all,

Many thanks for the opportunity to come and speak to you regarding Glastir. We very much welcomed the chance to give the organic farming perspective of the scheme. We would also like to thank you for the opportunity of a broader discussion regarding the benefits of organic farming as a cost effective way of meeting multiple sustainability outcomes.

As you will have gathered we are concerned that Glastir must be made an attractive Scheme for organic farmers. This to prevent the loss of large areas of certified organic land to conventional agriculture - a potentially huge backward step as we all try to promote the sustainability and quality food agendas.

When the initial CAP reform proposals were published the 'greening' element of these would be immediately satisfied by certified organic farmers it was announced. It appears now that all farmers who are signed up to Glastir may well satisfy the greening element also, thereby losing organic farmers any specific advantage, and so a reason to stay organic.

What will be required, and indeed has been promised by the Deputy Minister, is an organic maintenance payment - and this to be at a realistic level to compensate for the lower stocking rates and higher costs in an organic system. We would welcome the opportunity of discussing further the likely levels of support for organic farmers through Glastir.

As promised, I attach the newly published EU Commission funded work http://ec.europa.eu/agriculture/external-studies/organic-farming-support_en.htm which highlights the fact that the UK has the lowest level of payments for organic farmers in the whole of the EU, along the more general report on the different approaches taken to organic farming by Governments across the EU (<http://www.soilassociation.org/conferences/2011conference/thelazymanofeurope>).

We were pleased to share further details of the Food for Life Catering Mark, which is now serving over 100 million meals per year to a wide range of public and private sector outlets. I attach our bi-lingual leaflet on the scheme. The deputy Minister has shown interest in it and as mentioned, my colleagues have presented the benefits of the Food for Life Catering Mark to him. We would welcome your thoughts on ways that we may take this forward in the future.

Yours sincerely,

Emma Hockridge and Keri Davies (on behalf of the Welsh Organic Group).



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CATERING

*bwyd ffres y gallwch
chi ymddiried ynddo*



Mae'r Soil Association yn cael ei hadnabod am arloesi mewn cysylltiad ag arferion gorau ym meysydd bwyd a ffermio, gyda thros 30 mlynedd o brofiad fel ardystiwr blaenllaw o safon fyd eang.



Beth yw Nod Arlwygo Bwyd am Oes?

Mae Nod Arlwygo Bwyd am Oes yn ffordd unigryw o gael ardystiad annibynnol eich bod yn serfio bwyd ffres y gellir ymddiried ynddo. Gwarant gan y Soil Association yw'r nod arlwygo bod yr hyn sydd ar eich bwydlen:

- **Wedi'i baratoi'n ffres**
- **Heb ychwanegion annymunol**
- **Yn well i les anifeiliaid**

Yn fras, bwyd ffres y gallwch chi ymddiried ynddo yw e – rhywbeth y mae pawb yn gofyn amdano.

I bwy mae'r Nod?

Mae Nod Arlwygo Bwyd am Oes yn agored i unrhyw un sy'n serfio bwyd gwydych – o arlwywyr contract a chadwyni bwyd y stryd fawr i dai bwyta annibynnol, ffreturiau staff, prifysgolion, ysgolion, ysbytai, meithrinfeydd a chaffis.

Mae'r Nod Arlwygo'n helpu'r cyhoedd i adnabod eich gwaith caled a'ch cyflawniadau. Mae'n hyrwyddo bwyta'n iach a bwydlenni sy'n fwy ecogyfeillgar.

Arddull cam wrth gam

Mae'r Nod Arlwygo'n annog bwyd sy'n fwy tymhorol, lleol ac organig. Ceir tri cham tuag at hyn: efydd, arian ac aur. I gael efydd, er enghraifft, fel arfer byddai'n rhaid i chi ddangos:

- Bwydlen sydd heb e-rifau dadleuol
- Bod yr holl wyau a ddefnyddir gennych yn dod o ieir di-gaets
- Bod o leiaf 75% o'r prydau bwyd yn cael eu paratoi'n ffres

Mae'r gwobrau arian ac aur yn cydnabod safonau lles anifeiliaid uwch a'r defnydd o gynhwysion lleol ac organig.



Mae mwyfwy o bobl eisiau gwybod o le mae eu bwyd yn dod... mae Nod Arlwygo Bwyd am Oes yn ein helpu i ddweud y stori honno
Harry Heeley, **arbenigwr bwyd yr Ymddiriedolaeth Genedlaethol**



Y buddion

- Ardystio annibynnol gan y Soil Association
- Cael defnyddio'r Nod Arlwygo ar eich bwydlenni a'ch deunyddiau marchnata
- Rheoli cyfrifon – mae ein tîm o arbenigwyr wrth law i'ch tywys drwy'r broses a darparu cymorth gyda'r cadwyni cyflenwi
- Cael eich cynnwys ar ein gwefan i ddefnyddwyr
- Pecyn marchnata a chyfathrebu i'ch helpu i floeddio am eich cyflawniadau
- Gall serfio bwyd sy'n cyrraedd meini prawf y Nod Arlwygo leihau'ch ôl troed carbon yn sylweddol a helpu i gyrraedd targedi cyfrifoldeb cymdeithasol corfforaethol
- Mae'r Nod Arlwygo'n eich gwneud yn fwy cystadleuol ac yn eich helpu i ennill busnes newydd

Sut i wneud cais

Mae gwneud cais am y Nod Arlwygo yn syml iawn.

Bydd angen i chi gyflwyno'ch bwydlen a'ch ffurflen gais sy'n amlinellu pa gynhwysion rydych chi'n eu defnyddio ac o ble maent yn dod. Bydd hyn wedyn yn cael ei wirio gennym mewn archwiliad blynyddol.

Gweithredwch!

Mae dros 500,000 o brydau bwyd Nod Arlwygo eisoes yn cael eu serfio bob dydd. I ddod yn arloeswr y wobwr fwyd am arferion gorau sy'n tyfu ar garlam ledled y DU:

- Ymwelwch www.soilassociation.org/cateringmark
- Ebostiwch catering@foodforlife.org.uk
- Ffoniwch **0117 914 2406** a gofyn i siarad â Mike, Jenny, Michael neu Emma





"The most fantastic endorsement that we are delivering a high quality and sustainable fresh food service"

Penny Richards,
 operations director
 Caterlink

Organic Centre Wales is pleased to support the Catering Mark and has translated this leaflet as part of the Better Organic Business Links (BOBL) project to widen the audience of the Catering Mark in Wales. Wide adoption of the Catering Mark would provide an excellent opportunity for Welsh organic and local businesses to supply produce to the catering sector. Please note the Soil Association is not able to offer a Welsh language service at the moment. The application is in English only. BOBL is an Organic Centre Wales project and has received funding through the Rural Development Plan for Wales 2007-2013 which is funded by the Welsh Government and the European Agricultural Fund for Rural Development. The project is designed to support the primary producer in Wales and grow the market for Welsh organic produce in a sustainable way.



Yr ardystiad gorau posib ein bod yn darparu gwasanaeth bwyd ffres cynaliadwy o ansawdd da

Penny Richards
 cyfarwyddwr gweithrediadau
 Caterlink

Mae Canolfan Organig Cymru'n falch o gefnogi'r Nod Arlwyio ac mae wedi cyfieithu'r daflen hon fel rhan o'r prosiect Gwll Cysylltiadau Busnes Organig (BOBL) i ehangu cynulleidfaf'r Nod Arlwyio yng Nghymru. Byddai mabwysiadu'r Nod Arlwyio'n eang yn rhoi cyfle ardderchog i fusnesau organig a lleol Cymreig i gyflenwi cynnyrch i'r sector arlwyio.

Dylid sylwi nad yw'r Soil Association yn gallu cynnig gwasanaeth Cymraeg ar hyn o bryd. Yn y Saesneg yn unig y mae'r ffurflen gais.

Un o brosiectau Canolfan Organig Cymru yw BOBL ac mae wedi derbyn cyllid trwy Gynllun Datblygu Gwledig Cymru 2007-2013 a ariennir gan Lywodraeth Cymru a Chronfa Amaethyddol Ewrop ar gyfer Datblygu Gwledig. Bwriad y prosiect yw cefnogi'r cynhyrchydd cynradd yng Nghymru a meithrin y farchnad ar gyfer cynnyrch organig Cymreig mewn ffordd gynaliadwy.



Food for Life
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www.soilassociation.org/
cateringmark

Rhifau elusen gofrestredig y Soil Association:
 Cymru a Lloegr 206862;
 Yr Alban SC0391168
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The benefits

- Independent endorsement from the Soil Association
- Use of the Catering Mark on your menus and marketing materials
- Account management – our team of experts are on hand to guide you through the process and provide supply chain support
- Feature on our consumer website
- A marketing and communications pack to help shout about your achievements
- Serving food that meets the Catering Mark criteria can significantly reduce your carbon footprint and help meet corporate social responsibility targets
- The Catering Mark gives you a competitive edge and helps you win new business

How to apply

Applying for the Catering Mark is really straightforward. You will need to submit your menu and an application form outlining what ingredients you are using and where they come from. This will then be checked by us at an annual audit.

Take action!

Over 500,000 Catering Mark meals are already being served every day. To become a pioneer of the fastest growing best practice food award in the UK, please:

- Visit www.soilassociation.org/cateringmark
- Email catering@foodforlife.org.uk
- Call **0117 914 2406** and ask to speak with Mike, Jenny or Michael or Emma



"More and more people want to know where their food comes from ...the Food for Life Catering Mark helps us tell that story"
 Harry Heeley, hospitality director, National Trust



What is the Food for Life Catering Mark?

The Food for Life Catering Mark is a unique way to gain independent endorsement for serving fresh food you can trust. It's a guarantee from the Soil Association that what's on your menu is:

- **Freshly prepared**
- **Free from undesirable additives**
- **Better for animal welfare**

In short it is fresh food you can trust – something everyone is asking for.

Who is it for?

The Food for Life Catering Mark is open to anyone serving great food – from contract caterers and high street food chains to independent restaurants, staff canteens, universities, schools, hospitals, nurseries and cafes.

The Catering Mark helps the public recognise your hard work and achievements. It promotes healthy eating and more environmentally friendly menus.

Step-by-step approach

The Catering Mark encourages more seasonal, local and organic food. There are three steps towards this: bronze, silver and gold. To gain bronze, for example, you would typically need to show:

- A menu free from controversial e-numbers
- That all eggs are from cage-free hens
- That at least 75% of meals are freshly prepared
- The silver and gold awards recognise higher standards of animal welfare, healthier menus and the use of local and organic ingredients.



The Soil Association is recognised for pioneering best practice in food and farming, with over 30 years experience as a world-leading certifier



fresh food you can trust



food for **life** CATERING



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