At Giraffe, we’ve been ***doing good with food*** for many years and both the Giraffe Community Kitchen and the setting up of the local food network will continue this with our trainees at the core of our work and both the local community and the environment benefitting from our project activity.

The social impact of the P&K Good Food Network is entirely based on collaborative work across the whole of Perth and Kinross. As mentioned above, we are already collaborating with several local 3rd sector organisations to ensure that key communities in need receive the free meals, cookery training, meal kits and more) such as Letham4All, Perth ADHD, Caledonia Housing, Perth Autism Support, Churches Action for the Homeless, Salvation Army, Foodbank and more - the creation of the network will allow us to help our communities even more.

The Perth and Kinross Good Food Network aims to:-

1. Expand the network of 3rd and Statutory sector organisations to benefit from the Networks activities
2. Reduce the volume of food wasted locally
3. Upskill local communities
4. Support the equitable distribution of quality surplus food stuffs across the region
5. Work across all aspects of the food sector
6. Champion fresh and local food
7. Expand the network of 3rd and Statutory sector organisations to benefit from the Networks activities by:-
   1. Identifying new members
   2. Assessing their remit and capacity to benefit from the Network
   3. Supporting the upskilling of organisations (food hygiene, Health and Safety etc)
   4. Supplying excess foodstuffs for their beneficiaries
   5. Managing a ‘hub and spoke’ model of mini-networks
8. Reduce the volume of food wasted locally by:-
   1. Diverting food from landfill for direct and indirect distribution to the community
   2. Supporting initiatives such as ‘Love Food, Hate Waste’
   3. Processing raw materials into meals and meal kits
9. Upskill local communities by:-
   1. Offering cooking and life-skills activities
   2. Providing meal kits and recipe cards
   3. Raising awareness of good food practices
10. Support the equitable distribution of quality surplus food stuffs across the region
    1. By ensuring rural communities have access to the same food stuffs as urban areas
    2. By managing the distribution and sharing of foodstuffs generally
11. Work across all aspects of the food sector
    1. Bring together growers, processors, producers, retailers, distributors and industry bodies
    2. Curate the conversation across each sector to find common purpose and aspirations.
12. Champion fresh and local food
    1. Work closely with regional food group(s) such as Great Perthshire
    2. Ensure all food related businesses are included in discussions by working closely with business support intermediaries such as Growbiz, Business Gateway and Chambers of Commerce.