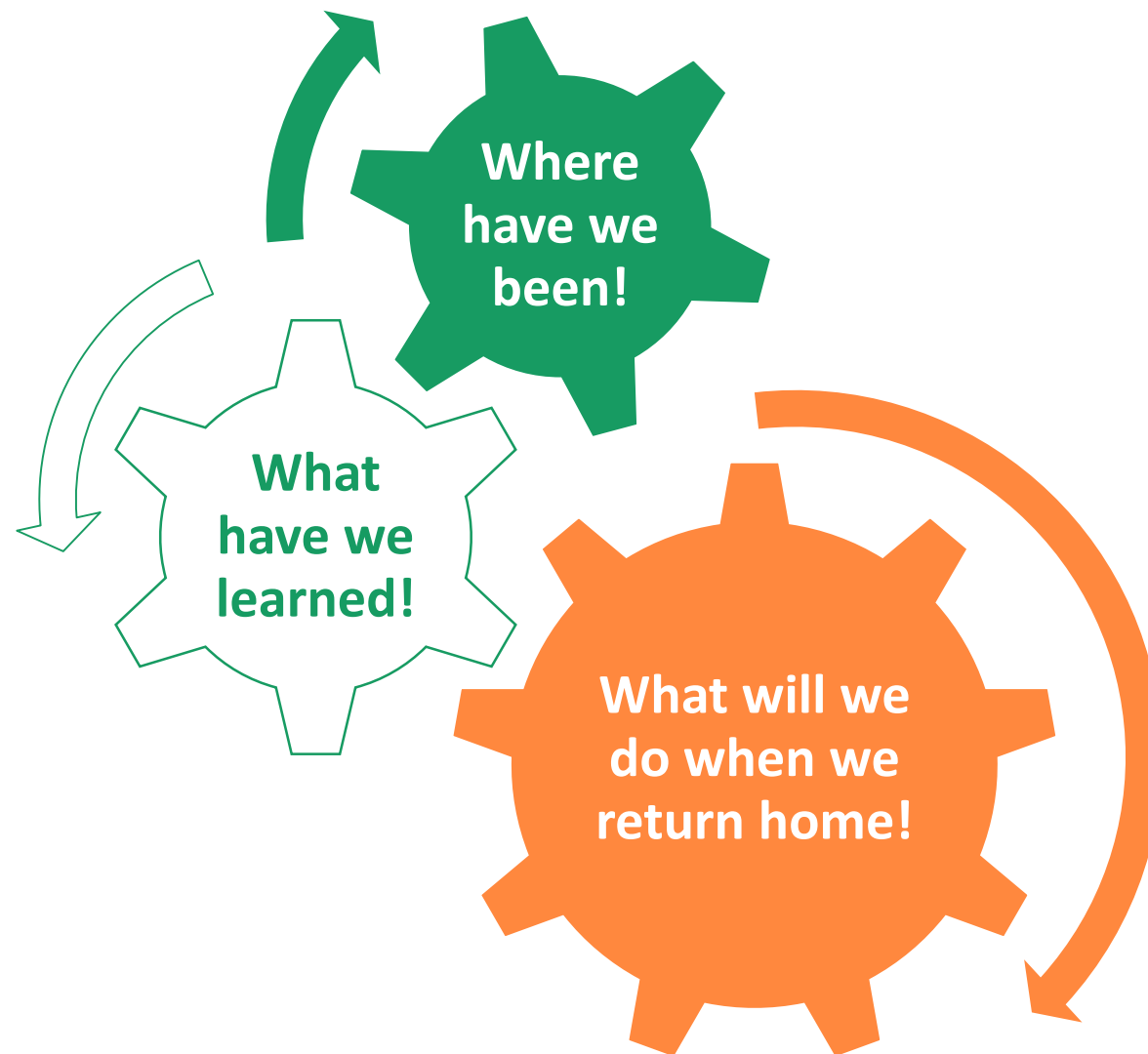


# A SENSE OF IRELAND

**30<sup>TH</sup> September – 6<sup>TH</sup> October 2018**



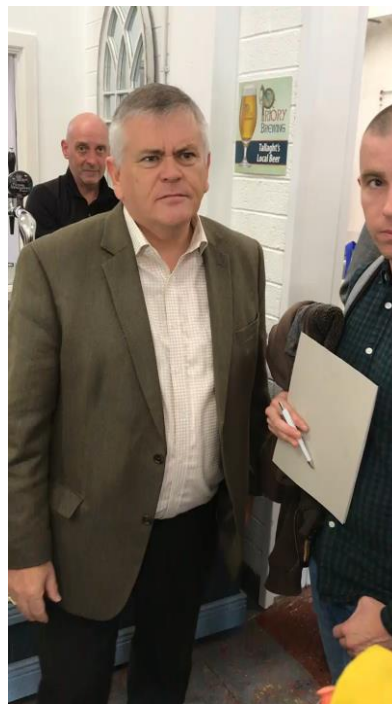


Where have we been!

 **PARTAS**



“  
*Kitchen Time* is making hourly commercial kitchen space available to artisan food producers at very affordable prices and in a very innovative way ”



“  
Coffee and Food enterprise using local produce and people ”

Where  
have we  
been!

“Hi I'm Fergal and I'm responsible for the operation, marketing and administrative progression of the Food Hub”

**thefoodhub**  
The centre for growth and excellence

“We want to leave a legacy of artisan food production”



**What  
have we  
learned!**

**Kevin MacGillivray**  
**Regional Hospitality & Catering**  
**Manager, National Trust For Scotland**

“  
The individuals that we  
have met have shown a  
real passion for what  
they do  
”

“  
*Poor mouth* will not  
achieve the desired result!  
”

“  
Ireland has been an  
inspiring and inspirational  
insight into what can be  
accomplished through hard  
work, determination and  
community engagement  
”

## Steven McKay Catering Manager, University of St Andrews

**What  
have we  
learned!**

“ Inspirational people, with a genuine connection to the community, through determination and hard work can make a real difference ”

“ Understanding the needs of the community and the local producers is key. Bringing them all together in a central place helps create and sustain a local food network ”

“ Having a compelling local food network story really supports the commercial success of a network ”

“ Social enterprises, financially-sound and with a well-trained team, can lay the foundations for strong local food networks that can massively contribute to local employment and growth ”

**What  
have we  
learned!**

**Julie Ryan**

**Project Co-ordinator Forth Environment Link**

“Ireland has been a hugely inspiring and humbling experience. It has furthered my belief that people have the power to make positive change within their communities and how, more often than not, food and drink is the catalyst for such change ”

“The success of a network rests on a shared vision, commitment and sense of social responsibility ”

“Emergent local identities have led to a new found sense of pride and responsibility to make communities richer, providing a platform for local producers to establish food networks that tell a story and attract both national and international interest ”

“People are at the heart of developing and sustaining local food networks ”

“Establishing local food networks allows new routes to market to be established, which in turn supports the sustainability of a local economy ”

## Barbara Wardlaw Co-Ordinator, Fife Farmers' Market

### What have we learned!

“Start small, and look and see what networks you have in your local community in the first instance ”

“Networking with local heritage, cultures and arts organisations can assist in the promotion of businesses and projects. They can enhance the customer experience of farmers' markets too ”

“This has been an inspiring journey. Through a severe economic downturn in the country we have seen how enthusiastic & passionate individuals can come together to change lives through food and drink. Networking can link and regrow a local community by bringing people together to learn, collaborate and grow ”

“Networking with others can lead you to help and advice you may need in all parts of your business ”

“Don't wait for others to do things for you. Just get on and fix it yourself and don't waste time! ”



## Fiona Richmond Head of Regional Food, Scotland Food & Drink

**What  
have we  
learned!**

“ Collaborate - working together can achieve so much more than working alone ”

“ Partner with other relevant sectors too - heritage, textiles, crafts and others ”

“ This has been an enlightening and stimulating experience in so many ways, and has reinforced my fundamental belief in the power of food networks, however defined, to galvanise communities, grow a region’s food and drink economy, foster a positive food culture with pride in the value of local produce, and put an area on the map as a food tourism destination ”

“ Always be clear about the purpose and vision of a network and focus on that ”

“ Ride the storm when things get tough - never give up and be adaptable as circumstances change ”

**What  
have we  
learned!**

## **Michelle Stevenson, Hospitality Dept, Ayrshire College**

“ The impact a food network can have is amazing. It shows what can be achieved when people come together. It’s been impressive to see the amount of work and dedication from volunteers too ”

“ This trip has shown me how important having a food network can be to a community and how passionate the people in Ireland are about their country and the communities they live in ”

“ I have learnt what a food network is for the first time - something I hadn’t come across before. It’s not taught or spoken about during my course, so the trip has motivated me to find out more and get involved ”

## Sandy Fraser The Blane Valley Inn & The Oak Tree Inn

What  
have we  
learned!

“  
Food networks have inspired me, and I will be taking this home to help and encourage the local community to work together  
”

“  
The region’s food and drink has flourished due to the collaboration between communities, food networks, volunteer effort & a positive attitude of businesses  
”

“  
We have visited and experienced a vast variety of different businesses. Each of them generously shared their own inspiring story of how they started, flourished and, in some cases, survived throughout difficult times  
”

**What have we learned!**

“We’ve seen how small producers have been able to exploit their ability to change at pace, harvesting fragile resources such as high value seaweed in a way larger business could not. Challenging routes to market can be helped by integrating powerful storytelling into a business, as this is appealing to the buyers of local produce”

**Stephen McDonach**  
**Lochaber Environmental Group**

“Witnessing the achievements of the *Food Hub* in Leitrum and *Partas* in Talla has shown how the social enterprise model can merge with privately owned entities to facilitate a sustainable environment for growers, producers and consumers”

“The visit has given me a greater understanding of the challenges and opportunities faced by businesses, and just how much networks can offer to both groups and the wider community”

What will we  
do when we  
return home!

## What have we learned!



**What will we  
do when we  
return home!**

## What have we learned!



**What will we  
do when we  
return home!**

**What have we learned!**



What will we do when we return home!

## What have we learned!





What will we do when we return home!

What have we learned!



What will we  
do when we  
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What have we learned!



What will we  
do when we  
return home!

What have we learned!



## What have we learned!

What will we  
do when we  
return home!



# SUMMING UP

## Food Networks...

- Can be a powerful force for change
- Can help to grow a region's food and drink economy
- Can bring people, businesses and communities together
- Can help a region to develop its reputation for quality, local food and drink and drive tourism
- Require dynamic leadership; a shared vision amongst the group; a strong identity; stable funding and a positive & enthusiastic attitude amongst its members

