

## News Release

7<sup>th</sup> October 2009

### the **FEASTS** i n i t i a t i v e

Helping to bring farm and food service sectors together



to benefit all those involved as well as the local economies.

Scottish food and farming business SFQC has been contracted by SOPA (Scottish Organic Producers Association) to deliver a pilot programme of 4 workshops to enhance the skills of farm producers wanting to sell their produce to the food service sector. This programme is being part funded by the Scottish Government's Skills Development Scheme

The FEASTS initiative will involve 4 workshops being held weekly in Perthshire, Aberdeenshire, Edinburgh and Fife starting on 19<sup>th</sup> October. It is hoped there will be more events next year across the country if this pilot programme proves successful.

The programme of events will include chef speakers outlining what they need from farm producers in terms of product specifications, seasonality, supply requirements and pricing issues. There will also be farm producers speaking about how they manage with producing and supplying for the local market. There will be opportunities for local producers to showcase their farm produce and use these events to network with the chefs, restaurateurs and others from the catering sector.

The series of events are as follows:

- Monday 19<sup>th</sup> October- Monachyle Mhor, Balquidder, by Callander
- Monday 26<sup>th</sup> October- The Store, Foveran, Aberdeenshire
- Monday 2<sup>nd</sup> November- Earthy Foods, Edinburgh
- Monday 9<sup>th</sup> November- Loch Levens Larder, Milnathort

For more information about the events and how to register see the SFQC website: [www.sfqc.co.uk](http://www.sfqc.co.uk) and/or contact Owen Freeman at [owen.freeman@sfqc.co.uk](mailto:owen.freeman@sfqc.co.uk)