



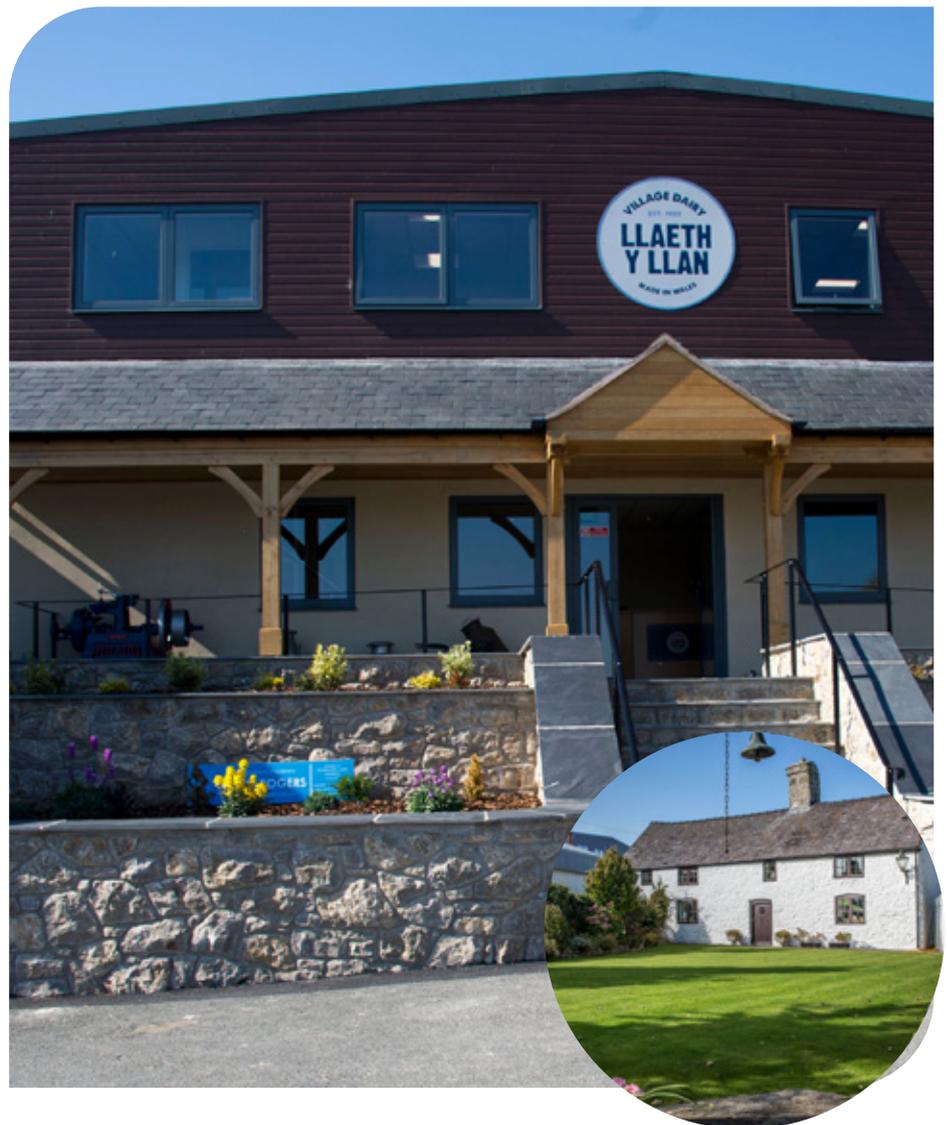
The Food Skills Cymru programme delivered by Lantra supports businesses within the Welsh food and drink processing and manufacturing industry to ensure employees have the right skills and training for their business and the wider industry.

Sustainable development is at the heart of our founding legislation in Wales and to support Welsh Government achieve their targets on sustainability, the project has worked in collaboration with Cynnal Cymru and Eco Studio to develop a Sustainability Training Programme specifically for the food and drink manufacturing industry.

The purpose of the training course is to equip participants with the knowledge and skills to develop systems and actions appropriate to their situation that address environmental management, sustainability and social impact.

Modules 1-3 of the programme addresses specific elements of sustainability including decarbonisation, zero waste, support for natural systems, fair and responsible employment, social and staff well-being, and community impact. Whilst modules 4-6 enables participants to develop their own bespoke sustainability strategy, integrating the specific elements into a holistic, long-term approach that will be coherent with government policy at a Welsh and UK level, resonant with the sustainability strategies of larger corporates, and appealing to customers. All participants are required to produce a sustainable document strategy appropriate to their business by the end of the course.

Llaeth y Llan/Village Dairy

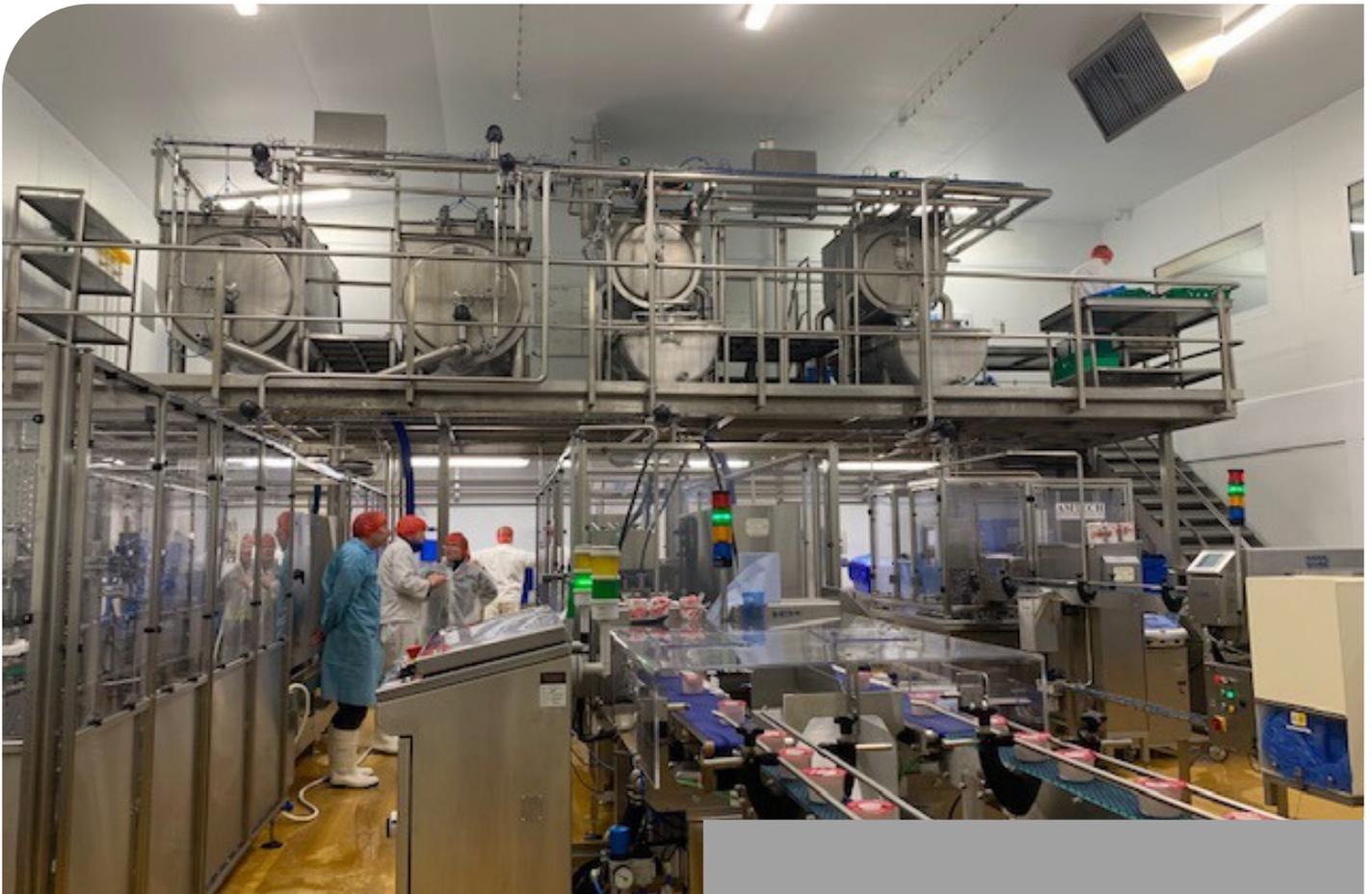


Tell us a bit about Llaeth y Llan/Village Dairy

Here at Llaeth y Llan/Village Dairy we manufacture award-winning yogurt for our own brand, private label, foodservice and B2B. Still based on the family farm in North Wales, the dairy was established in 1985 in a converted outbuilding as a means to diversify the farm and add value to the milk being produced there. Since then we now operate from a modern purpose built facility, still on the farm premises, employing 60 staff. We produce circa 300 tons of yogurt per month under our own brand and for other national companies which is available in local shops and large supermarkets.



Llaeth y Llan/Village Dairy



What is your commitment as a business to sustainability?

Our family-run business offers a unique provenance due to its location, using locally sourced milk from neighbouring farms all within a 20km radius, this helps with our traceability and allows us to ensure that our milk is sourced from farms with high welfare standards and all comply with Red Tractor Assurance Schemes.

Our goal is to always deliver freshness with minimal environmental impact.

The brand ethos is simple: local, tasty and honest, and we are always striving to deliver the best in dairy products through our quality, taste and use of local ingredients. We are proud to have won many awards for our high quality and innovation.

Commenting on the company's sustainable practices, Maintenance & Utilities Coordinator, Phil Thomas said,

"I don't think that any business can afford not to be committed to sustainability. I believe that customers will demand that manufacturers operate in an environmental and socially responsible manner. However, it will be a process that evolves over time as technology and costs allow. Acting now will help to safeguard our planet for future generations."



What difference has the Sustainability Training Programme made to the business?

We are all increasingly aware of the climate emergency we face and the devastation that plastic waste can cause. It was decided that as a company we must be proactive and that this Sustainability Training Programme would help us gain the knowledge and confidence to take Llaeth y Llan forward in this respect.

As a result of this training, we're looking at getting formal accreditation for our ongoing commitment to sustainability.

Phil further added:

“The course was informative and educational and highlighted the importance of producing food responsibly.

“I'm particularly thankful for the training and support provided through this programme. It has definitely sown the seed for us to think in a more environmental, social and sustainable way and this ethos will naturally become part of our culture as it's transferred to future staff.”

www.llaethyllan.co.uk



Funding is available to support our Sustainability Training Programme, along with a host of other training courses. Eligible food and drink businesses will firstly complete a Skills Diagnostic with a member of our team that helps businesses identify and prioritise training needs. If you are interested in further information, please get in touch with us today.

For more information about Food Skills Cymru contact Lantra

www.foodskills.cymru wales@lantra.co.uk
Tel: 01982 552646

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