

assignment 1

by Sophie Scott

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The benefits and draw backs of sourcing locally

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When businesses independent or otherwise consider buying in food products to help their company grow, a large population of the [2] but they must consider the prices of the goods, this is where the terms global and local sourcing [3] in. In some aspects, global can be the more appropriate choice as business can get their hands on produce that aren't in season, however, locally buying is often cheaper and eco-friendly option and it allows opportunities to grow a [5] relationship with local businesses, allowing for a decrease in price. [4] [6] how local and global sourcing has impacted and influences the environment [6] sustainable practices, gastronomy, eco-friendly farming practices, and freshness and quality. Identifying an even balance between the two sources.

When discussing the topic produce, the terms local and global sourcing is introduced. These terms are used to highlight the differences within sourcing food, which could potentially impact the food's quality and sustainability. Evidence [7] local sourcing is the process of acquiring and purchasing food and other produce from regional producers, suppliers, and farmers, within a specific geographical location, [7] Good sourced products are often transported less than a 400-mile radius (Martin [8] Additionally, this method promotes the local economy whilst minimising the carbon footprint brought on by the long distance shipping of goods (Ingle 2024). As locally sourced produce is located [9] delivery is flexible and quick, controlling any spoilage or bruising of goods. Local sources are often flexible, suppliers are usually fast at responding to any order amendments, if a business needs more produce. sourcing produce locally, will reduce the cost within the supply chain avoiding shipping fees (Yan 2024).

Global sourcing on the other hand, [11] In the opposite to local sourcing, this is due to having different methods to purchase [11] delivering goods. Evidence [12] sourcing refers to the process of purchasing goods from suppliers all over the world. In 2020 the United Kingdom imported 46 percent of all goods (Alex 2023). Global sourcing [12] Allows businesses to have a wider variety of produce to choose from. [12] Good Restaurants and [12] markets frequently purchase produce from other countries, this is due to a potential lack of availability for produce which are seasonal, for example fruits. Global sourcing is commonly cost-efficient, businesses are continuously able to purchase goods from different countries at a much lower rate (Maxwell 2025).

In regard to the argument of local versus global sourcing, it appears that local may have a lot more positive aspects in terms of quality and freshness in food products rather than global sourcing. When discussing global sourcing [13] several issues arise when considering it, such as the freshness, the freshness [14] to deteriorate during the transportation, this is [15] occurrence which happens due to the time that is taken for the goods to be imported from nation to nation. Temperature and hygiene, keep [16] produce kept at a specific temperature is vital, food must stay be kept chilled at 0 to 4 degrees, or kept at -18 degrees free [17] prevent spoilages (Adams 2025). The nutritional value, the nutritional value [18] diminishes over time, [19] on where produce is being imported from, the travel time may have [19] Sp.

[4]

Commented [RD1]: Use UK spelling

[8]

[10]

Evidence

How do you know this? In the produce. Furthermore, the preservation methods, as the produce is being imported it must be kept a specific temperature, and placed in packaging which may include vac packaging, bags, boxes, or jars. all preservation methods will alter the produces natural characteristics, whether it is the colour, taste, or texture.

Evidence

Generally speaking, purchasing local goods can result in a more flavourful, fresher selection. A wide range of seasonal foods (Frost 2024). Compared to global produce, locally sourced produce is higher in quality, produced closer to the consumer, harvested and picked at its peak ripeness, and delivered to buyers as soon as possible, preserving its freshness and nutritional value. Usually, local produce has a greater shelf life as opposed to global sourcing as produce spend less time in Transportation, produce can be enjoyed at their best quality. As long-distance transportation is non-

Evidence

How do you know this? It will allow buyers to receive their produce in optimal condition. Local sourcing, without additional processing, this implies that there is no added preservations or additives, retaining products its original natural flavours. Moreover, locally sourcing is a much healthier choice, fresh local produce is visually appealing, and is at a higher quality, people often prefer local produce rather than globally sourced.

As stated, local sourcing refers to the gathering of produce from suppliers located in the same country or nearby to the buyers. This implies that transportation such as aircrafts and shipping are non-applicable, supporting the environment by reducing fuel consumption and reducing greenhouse gas emissions (Artemis 2023). By supporting local sourcing, the carbon footprint is reduced greatly. Moreover, reducing the travel times, will allow produce to stay fresher for longer time span. preserving its natural flavours colours and textures, extending shelf life, lastly, the prevention of goods becoming damaged during transport. When buyers purchase locally sourced products for their businesses, businesses are more likely to reinvest, which builds stronger connections, as well as supporting local farms.

Food miles refer to the distance between the production of the produce to the consumer. Food miles are responsible for 25% of miles covered by heavy goods traffic in the United Kingdom (Howell 2022). Purchasing produce locally, from farmers markets, or growing produce reduces the costs in terms of carbon emissions, and greenhouse gasses.

Additionally Global sourcing has a negative impact on the environment, sourcing produce from other nations leads to a higher carbon footprint. Compared to locally sourcing, global sourcing requires long distance travelling, which requires planes and boats to import goods from nation to nation. Long distance transportation increases the fuel consumption drastically, increasing and releasing gas emissions into the atmosphere, which can be harmful to health and can have its toll on climate change (Gasperotti 2022). On higher note, global sourcing may turn out to have a much greater supply chain method, this includes the use of sustainable products that improves the reduction of waste, this will help improve the awareness of sustainable practices.

Evidence

To discuss the term farming practices, farming methods have a crucial representation in local sourcing. Dependant on the farming method used can really have an impact on the way food is produced, and the quality of the food supply (Shelton 2023). There are many farming methods, methods such as organic, regenerative agriculture, terrace cultivation, agroforestry, commercial and more. To discuss only a few methods, organic farming, organic farming is the exclusion of pesticides, and fertilisers, while farming. Any harmful products which will contaminate or alter the taste/Colour produce it. Use UK spelling this method (Good hasvi 2024). As chemicals are prohibited in organic farming, to support the growth of produce, compost, or waste from animals and plants. Moreover, the term Commercial farming in a brief description, is the usage of equipment to benefit

How do you know this? more convenient way. It also benefits the environment in a more sustainable manner, but could potentially have the opposite effect, due to change of climate, mass production and soil erosion (Williams 2023). Something to look for if a Sp. bossiness is wanting to commit to commercial farming is that of partnerships and deals with other companies willing to take part in this industry.

International Gastronomy has significantly improved how sourcing is approached, to elaborate, Local sourcing has increased in popularity for its farm to table dining. The Justify statements dining can be defined as businesses, purchasing seasonal local produce. Businesses prioritising fresh produce from local farms, encouraging customers to value local produce. To support farm to table, small towns run their own farmers markets, which helps farmers sell directly, farmers markets allow farmer to sell their produce, whilst receiving a fair price for goods (Haines 2024). Moving forward, another term to discuss is fusion cuisine. Fusion cuisine relates to gastronomy as it reflects on global interconnections. Popular exotic ingredients from countries all over the world may potentially lead to an elevated demand for globally sourced products. Dependent on business styles, Businesses often import exclusive flavour blends, which overshadows the use of local sourcing, as farmers are unable to provide unique flavours, such as exotic fruits, vegetables, and meat products.

The green Michelin is awarded to restaurants that have committed to sustainable practices. In Wales only 4 restaurants have been awarded a green Michelin star these restaurants being Henry Robertson, Chapters, Annwn and the Whitebrook (Donnell 2024). Furthermore, Annwn has recently been awarded its first green Michelin star, the owner Matt Powell forages fresh goods from the shoreline

How do you know this? and, planting and growing fresh vegetables in his garden, to produce fishes. Plating up dishes on flat pebbles, picked up from the beach, having the underwater themed look. the menu change's seasonally to fit with the Welsh eco system, to prevent lack of relevance. Moving on to chapters, the restaurant grows all fruits and vegetables in the restaurant garden. the restaurant maintains the health of the soil, organically farming so to speak, allowing no harmful chemicals within the growing, and planting facilities. The restaurant aims for zero wastage,

23

Relevance?

Evidence

How do you know this?

encouraging recycling methods. The menus are seasonal to fit in with the produce available to them.



29 In addition, the discussion of local versus global sourcing is that of a positive and negative aspects, in some respects global sourcing is the right choice as it allows chefs around the world to acquire goods that are not usually available, bringing a wider selection of dishes on menus; however it has negative impacts on the environment, effects causing poor climate, emissions and an increase in greenhouse gasses, also bringing down the freshness and quality of produce. Moreover, local sourcing has opportunities for professional relationships to be built, and more job opportunities, building up the economy. locally sourced food is cost effective, fresher and is better in quality rather than global sourcing.

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assignment 1

GRADEMARK REPORT

FINAL GRADE

50/100

GENERAL COMMENTS

Thank you for your submission.

This is a decent effort but you need to substantiate your arguments more rigorously. This is a good basis for developing your academic skills going forward.

Remember your AI statement in future.

PAGE 1



Comment 1

No AI statement?

PAGE 2



Comment 2

? Just 'they'?



Comment 3

Does that explain local v global?



Comment 4

Sources/evidence for this?



Comment 5

Capital I



Comment 6

You've lost me here - what's the point?



Evidence

Evidence - support your work with examples and evidence.



Comment 7

Put a comma after the name in a citation - I've only made this comment once, but it is relevant throughout your work.



Good

good



Comment 8

Use a clan version rather than one with track changes/comments.



Comment 9

nearer



Comment 10

Some good points made and cited.



Comment 11

is



Evidence

Evidence - support your work with examples and evidence.



Good

good



Comment 12

allows



Evidence

Evidence - support your work with examples and evidence.



Comment 13

which

Strikethrough.

Strikethrough.



Comment 16

a



Comment 17

This reads like a bullet point, not a sentence in an essay.



Comment 18

also

Strikethrough.



Sp.

Spelling error



How do you know this?

How do you know this? Citation needed



Evidence

Evidence - support your work with examples and evidence.



Good

good



Comment 20

Small I for locally



Evidence

Evidence - support your work with examples and evidence.



How do you know this?

How do you know this? Citation needed



Comment 21

ice point but where is the citation to support it?



Comment 22

The



Evidence

Evidence - support your work with examples and evidence.



Good

good



Evidence

Evidence - support your work with examples and evidence.



Awk.

Awkward:

The expression or construction is cumbersome or difficult to read. Consider rewriting.

PAGE 4



Comment 23

Include more citations to support statements/judgements.



Use UK spelling

Use UK spelling



Comment 24

c



Good

good



How do you know this?

How do you know this? Citation needed

QM

Sp.

Spelling error

QM

Relevance?

Relevance to the question?

Additional Comment

Explain in reference to local sourcing.



Comment 25

little l

QM

Justify statements

Justify all statements with citations/examples

QM

Evidence

Evidence - support your work with examples and evidence.



Comment 26

Citation?

QM

How do you know this?

How do you know this? Citation needed



Comment 27

Chapters (capital C).

QM

How do you know this?

How do you know this? Citation needed

PAGE 5



Comment 28

Why didn't you cite the restaurants' web pages?



Comment 29

That is a huge sentence and by the end is grammatically lacking. Break it down and make each point clearer.

PAGE 6

PAGE 7

GRADING FORM: PPS ESSAY

ENGAGEMENT WITH LITERATURE /20

Begin your research by identifying key academic sources related to the topics of local and global sourcing, produce quality, sustainability, and consumer preferences. Utilise library resources, academic databases, and scholarly articles to ensure the credibility of your sources. You should include in text citations and a Harvard Referencing List with a minimum of 15 references.



You have included more than the required references which is to be commended. Make sure you include some of the academic texts on your reading list. Use more citations to support statements. Put a comma after the name in a citation.

8**KNOWLEDGE/UNDERSTANDING /30**

Demonstrate a clear understanding of the concepts and terminology related to food sourcing, including "food miles," carbon footprint, and sustainability. Thoroughly research and comprehend the environmental, economic, and social aspects of local and global sourcing, as well as the impacts on produce quality and consumer preferences. Showcase a deep understanding of the case studies you choose, highlighting the strategies and outcomes of businesses or regions that have embraced either local or global sourcing.



You show a good level of knowledge of the subject and cover the elements required in the assignment brief.

16**COGNITIVE SKILLS /20**

Analyse information from diverse sources to present a coherent argument in favour of or against local vs. global sourcing. Use critical thinking skills to evaluate the environmental impact of both sourcing methods, considering factors like transportation, energy consumption, and waste. Apply critical reasoning to explore the influence of

consumer preferences and the "farm-to-table" movement on sourcing decisions.

 You have used critical thinking skills to discuss the arguments for and against local sourcing - but your work is vague/unsupported in places..

10

PRACTICAL APPLICATION /20

Use case studies and examples in your essay to demonstrate effective local sourcing in practice.

 You have used two case studies to illustrate local sourcing in practice. I would have liked more detail and better use of primary evidence/citations such as their web sites.

11

TRANSFERABLE SKILLS /10

You should write this assignment in essay format, provide your student name, number, module name and module code and assignment title. You should use a font of Arial 12 point. Justify your text, in order for your essay to look professional. Use 1.5 line spacing throughout the document. Spelling and grammar should be accurate.

 You generally write fluently but in places it gets a bit muddled, so please proof your work. Make sure you know when to use upper/lower case letters. You do adopt an essay format. You needed an AI statement.

5