

Wild Food Business Training Programme

Outline and Application details

The three largest areas of growth in Scottish Tourism in recent years are Nature Tourism, Food Tourism, and Experiential Tourism. Wild food foraging represents the intersection of these three areas. A thriving foraging culture can bring social, economic, nutritional and environmental benefits to an area, improving the quality of life of its population. Forth Valley and Lomond Leader are keen to see new and established businesses in their area making the most of this opportunity through innovative and sustainable foraging-based micro businesses.

This specialist wild food training programme offers successful applicants a unique opportunity to benefit from a fully funded training course and overseas cultural exchange visits to the value of over £2400 per person. A first in the UK, the course is designed and led by Mark Williams of Galloway Wild Foods, one of the UK's most highly regarded professional foraging teachers. You can read more about Mark here: <http://www.gallowaywildfoods.com/about-galloway-wild-foods-and-mark-williams/>

FVL Leader is funding this opportunity because it believes in the value that this training can bring to the 12 successful applicants, in terms of business activity and the positive socio-economic-environmental impact their resulting activity could bring to the Forth Valley and Lomond area.

They intend the outcomes of this training programme and associated activities to include:

- An increase in local food businesses (restaurants/cafes and food producers) using and promoting wild food, in a responsible and environmentally sustainable way, and celebrating 'taste of place' as part of their 'USP'.
- Outdoor activity operators/rangers/guides who have completed this program should begin to offer appealing foraging activities, promoting responsible foraging, for visitors and locals.
- New collaborations between rural accommodation and educational businesses, food businesses and activity operators around responsible foraging and wild food events.
- A lively exchange of knowledge and learning with our European partners (Finland, Latvia and Lithuania) in this project



- Program participants playing a key role in our wild food festival in both 2019/2020, offering walks, wild food focussed menus, and workshops, thus increasing interest in, and enthusiasm for, wild food and responsible foraging in our area
- Each participant delivering a minimum of 5 foraging experiences/new wild food products/wild food menus in year 2 (2020)

Course Curriculum

1. Core Knowledge

- The history and context of foraging: From hunter gatherers to cyber foragers
- Foraging and the Law
- Plant knowledge
- Fungi knowledge
- Seaweed knowledge
- The Spectrum of Edibility

2. Technical Skills

- Building a wild larder - processing & preserving
- Cooking & Recipe Development
- Outdoor cookery
- Tree tapping
- Walk Leader's Rucksack
- Guided Walk planning, permissions and risk assessments
- Guiding Techniques
- Group Management

3. Professional Skills and Knowledge

- Foraging Ethics and Etiquette
- General Ethics and Etiquette
- Business skills and development
- First Aid
- Insurance
- Food hygiene

4. Support Resources

- WhatsApp group for participants
- Secret FB group for participants
- Foraging textbook library

- Mentoring - online and in person

Course Dates and Locations

Applicants must be able to commit fully to the dates in bold below.

Locations and guest tutors are selected to allow successful applicants to encounter a wide range of useful habitats, species, knowledge and skills. Some timings and locations may need to be moved. Exact meeting points etc will be provided to successful applicants. Most days will comprise a morning classroom session and an outdoor practical session. Some flexibility has been left around later dates to allow the course to adapt to the needs and interests of successful applicants.

Friday 29th March

10am - 6pm

Kippen

Introductions; early spring woods and hedgerows; sap; The history and context of foraging; foraging and the law

Tutor: Mark Williams

Friday 26th April

10am - 6pm

Kippen (TBC)

Guiding skills, recipe development, spring woods and hedgerows

Tutors: Mark Williams and Jonathan Willets

Date: Friday 17th May

8am - 10pm

Galloway

Coastal foraging field trip - Seaweeds, coastal plants, outdoor cookery and building a wild larder

Tutor: Mark Williams

Friday 21st June

10am - 6pm

Location: TBC

The spectrum of edibility, recipe development, building a wild larder, Summer herbs

Tutors: Mark Williams and Monica Wilde

Friday 26th July

10am - 6pm

Garturstitch Farm

Business inspirations, marketing, summer herbs and fungi

Tutors: Mark Williams and Kat Goldin

14th - 18th August inclusive

Cultural exchange trip to Finland, visiting a Wild Food Festival and foraging-based businesses

Friday 13th September

10am - 6pm

Near Callander

Fungi Day

Tutors: Mark Williams and Nev Kilkenny

Saturday 14th and Sunday 15th September

FVL Leader Area Wild Food Festival

Participants will design, promote and deliver foraging events to be part of the festival

Friday 25th October

10am - 6pm

Location TBC (FVL area)

Flexible to suit the needs of attendees

Tutors: Mark Williams and Rupert Waites

Saturday 2nd and Sunday 3rd November

As the culmination of the course, with the support of tutors/mentors, participants will design, promote and deliver a collaborative foraging event or series of linked events, for paying customers, and invited guests from the project steering committee.

2020

Some successful applicants will also be funded to attend the Zaube Wild Food Festival in Latvia in July 2020 - dates TBC

Course participants will also be expected to contribute events to the 2020 FVL Leader Area Wild Food Festival – May date TBC

What Does The Course Cost?

The whole course, including all aspects of the overseas trip ***apart from travel insurance cost***, is fully funded for successful applicants (actual value around £2400 per person)

Participants are asked to pay a deposit of £250 towards the programme. This will be fully refunded at the end of the programme ***if the commitments, as outlined in the separate [letter of agreement](#)***. *In exceptional or unavoidable circumstances allowances will be made.*

If the costs pose a barrier for you to take part, please get in touch with us at the time of application.

Successful applicants must be able to travel at their own cost to the Scottish locations

How To Apply

Deadline for applications is Midnight on 23rd February

Successful applicants will be notified by 1st March.

Please apply by email to Nikki Kenn - kennn@stirling.gov.uk.

Include all three elements noted below.

1. Applicants must be running, or proposing to run, a business involving wild food or foraging, in the Forth Valley and Lomond Leader area - see separate map for boundaries. Please provide your residential location (not full address) and details of your commitment to this area in your application.

2. Submit answers to the following questions:

- What is your personal interest in foraging and what have you learned from this so far? (max. 400 words)
- What business involving wild food/foraging would you like to realise, or how might wild food/foraging be incorporated into your existing business? (max 400 words)
- How do you think this training program would help you to realise your foraging business aspirations? (max 400 words)

3. Read, consider and agree, in principle, to the 'letter of commitment' document between yourself and FVL LEADER (successful applicants will be asked to sign paper copies)

This training programme has been fully funded by the Forth Valley & Lomond LEADER Programme through the European Agricultural Fund for Rural Development
Europe investing in rural areas

