

ECO_TAG POLICY HANDBOOK

Relating European and International policies
to the activities of Culinary VET Centres

ECO_TAG Project

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ECO_TAG

ACHIEVING SUSTAINABLE CULINARY CENTRES



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INTRODUCTION

THE ECO_TAG PROJECT

Climate change and **environmental degradation** constitute a threat to Europe and the rest of the world.

Therefore, international efforts are being made at political level to address this challenge and mitigate its consequences, with actions such as **environmental labels** for sustainable schools.

However, **these labels do not address the specific nature of VET schools devoted to the HORECA sector**, which require specialised training and special sustainable certification.

The ECO-Tag project focuses on this specific challenge, through the point of view of VET schools devoted to cooking, gastronomy, culinary arts, kitchen management and catering services.

It will work to **address their environmental impact and their relationship with the food sector**. This will allow the **development of specific and general sustainable competences, change behaviours** and a **reduction of the carbon footprint**.

THE ECO_TAG CONSORTIUM



Spain: **Valencia Culinary Center** (Lead Partner)



Switzerland: **Fondation EFCoCert**



Estonia: **Pärnumaa Kutsehariduskeskus**



Lithuania: **Kauno maisto pramonės ir prekybos mokymo centras**



Italy: **Lula Consulting**



Italy: **Scuola Centrale Formazione (SCF)**

INTRODUCTION

OBJECTIVES OF THE ECO_TAG PROJECT

It will work to address their environmental impact and their relationship with the food sector. This will allow the generation of specific and general sustainable competences, change behaviours and a reduction of the carbon footprint.

The main objectives of the project are:



Making policies on sustainability in the food sector and its relation to VET qualifications such as cookery, gastronomy easier to understand to VET educators



Providing training on specific knowledge on sustainability in culinary centres.



Applying the new EU Green Comp Framework to the VET sector on cooking, gastronomy, contributing to the innovation and updating of the education system.



Validating and certifying both the efforts of the culinary centres and the competences acquired by the participants, thanks to a certification system developed throughout the project.



Raising awareness of the importance of sustainability and the value of knowing how to pass it on to others.

ECO_TAG POLICY HANDBOOK

The first output of the ECO_TAG project is a manual about the **international policies** for **sustainability**, with a focus on those more relevant for the **culinary schools/VET centers** specialised in the **HORECA sector**.

The manual has the **objective** to briefly explain the **rationale** of those policies, their **interconnections** at international and European level and to highlight the **interdependence** of the **different dimensions of sustainability**, considering all those concepts from the point of view of a college/school/VET center that educate and train HORECA future workers and/or upskills the competences of professionals already active in the sector.

To connect sustainability policies with green skills development, the Manual offers an overview of the **EU Green Comp**, that is the Competence Framework proposed by the Joint Research Centre (JRC) of the European Commission to help learners develop knowledge, skills and attitudes that promote ways to think, plan and act with empathy, responsibility, and care for our planet and for public health.

TARGET GROUP OF THE POLICY HANDBOOK

The ECO-TAG Policy Handbook is **addressed to**:

- Organisations with culinary training in the consortium
- Schools and VET Centers offering training related to cooking and gastronomy such as: nutrition, hospitality, food service management, catering, hotel management, etc.
- Teachers, managers, staff from culinary schools and VET centers offering training in the HORECA sector.



Other target groups can benefit **directly or indirectly**, such as:

- Students/learners from culinary schools and VET centers offering training in the HORECA sector.
- Actors of the gastronomy economic sector such as: restaurants, hotels, bars, cafes, cafeterias and their staff.



ECO_TAG POLICY HANDBOOK

STRUCTURE OF THE POLICY HANDBOOK

The manual is composed of a main document and 2 annexes.

The main document presents the **key concepts** and **key policies** for sustainability from the international level to the EU level that have a fundamental relevance on VET in the HORECA /culinary) sector, i.e.:

- the **United Nations (UN) Sustainable Development Goals (SDGs) 2030**,
- the **European Green Deal** (that's the overall policy framework for sustainable EU policies),
- the **"Farm to Fork"** strategy specifically related to the food sector.

The new **EU Green Comp Framework** is also presented as a guide for practical application of sustainability aspects in the field of education.

In the second part of the main document, the manual provides some **examples of operational strategies** to that schools and VET center can adopt and/or integrate in their training curricula for the HORECA sector to enhance the sustainable features of their organisations and training offer. Those operational strategies are gathered in sub-groups and ordered according to their connection with the SDGs (from the 1st to 17th SDGs). For each sub-group, a reference to Farm to Fork main operational points is mentioned, next to the SDG code.

The last part of the main document contains links to videos, sources and references that can help the reader to have a deeper insight about the topic.



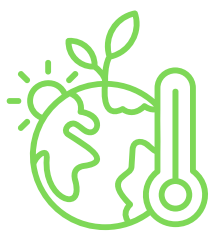
The Policy Handbook includes **2 annexes**:

A **collection of case studies** covering different operational strategies related to SDGs and Farm to Fork's main operational points;

A **set of synoptic tables** that are meant to make more visible the connection among the different policy documents and between them and the case studies analyzed.

KEY CONCEPTS

CURRENT GLOBAL CHALLENGES



Climate change



Biodiversity loss



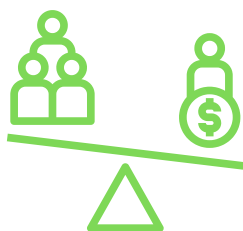
Food security,
hunger and
population growth



Economic crisis



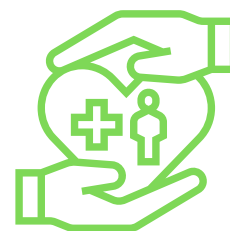
Energy crisis



Social and
economic global
inequalities



Access to food,
water and other
resources



Public health

A shift to a more sustainable society is **necessary**.

KEY CONCEPTS

WHAT IS SUSTAINABILITY?

Sustainability consists of fulfilling the needs of current generations **without compromising** the needs of future generations, while ensuring a balance between economic growth, environmental care and social well-being. Sustainability is the result of the interaction of three dimensions: social, economic and environmental.



Three dimensions of Sustainability
Source: United Nations (1987)

WHAT IS SUSTAINABILITY IN GASTRONOMY?

Sustainability in gastronomy has a **multidimensional character**.

All dimensions are connected to each other.

Health and culture are other key dimensions.



Multidimensional character of sustainability.
Source: own elaboration.

KEY CONCEPTS

TOWARDS SUSTAINABILITY: SOME KEY CONCEPTS

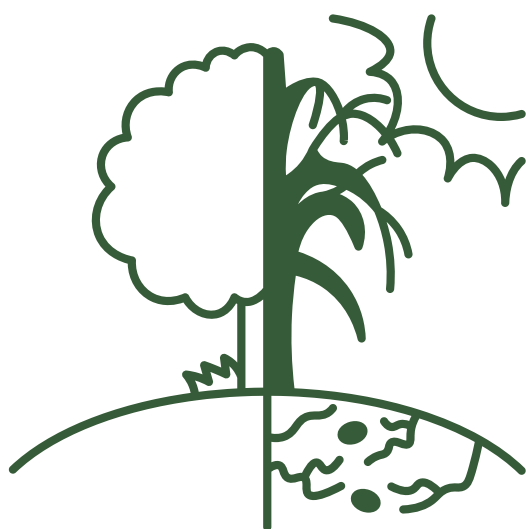
Biodiversity: the variety of animals, plants, fungi, and even microorganisms like bacteria that make up our natural world. Each of these species and organisms work together in ecosystems, like an intricate web, to maintain balance and support life.

Ecosystem: a biological community of interacting organisms and their physical environment.

Food Systems: the interconnected systems and processes that influence nutrition, food, health, community development, and agriculture.

Circular Economy: an economic system that targets zero waste and pollution throughout materials lifecycles, from environment extraction to industrial transformation, and final consumers, applying to all involved ecosystem.

Climate change: refers to long-term shifts in temperatures and weather patterns. These shifts may be natural. But since the 1800s, human activities have been the main driver of climate change, primarily due to burning fossil fuels like coal, oil and gas.



UNITED NATIONS SDGS

SUSTAINABILITY DEVELOPMENT GOALS OF UNITED NATIONS (SDG)

The 2030 Agenda for Sustainable Development provides a solid sustainability benchmark. The 17 Sustainable Development Goals (SDGs) are an urgent call for action by all countries in a global partnership.



Sustainable Development Goals. Source: United Nations (2017)

UNITED NATIONS SDGS

SUSTAINABLE DEVELOPMENT GOALS (2015): MISSION STATEMENTS



"End poverty in all its forms everywhere"



"End hunger, achieve food security and improved nutrition, and promote sustainable agriculture"



"Ensure healthy lives and promote well-being for all at all ages"



Ensure inclusive and equitable quality education and promote lifelong learning opportunities for all"



"Achieve gender equality and empower all women and girls"



"Ensure availability and sustainable management of water and sanitation for all"



"Ensure access to affordable, reliable, sustainable and modern energy for all"



"Promote sustained, inclusive and sustainable economic growth, full and productive employment and decent work for all"



"Build resilient infrastructure, promote inclusive and sustainable industrialization, and foster innovation"



"Reduce inequality within and among countries"

UNITED NATIONS SDGS

SUSTAINABLE DEVELOPMENT GOALS (2015): MISSION STATEMENTS



"Make cities and human settlements inclusive, safe, resilient, and sustainable"



"Ensure sustainable consumption and production patterns"



"Take urgent action to combat climate change and its impacts by regulating emissions and promoting developments in renewable energy"



"Conserve and sustainably use the oceans, seas and marine resources for sustainable development"



"Protect, restore and promote sustainable use of terrestrial ecosystems, sustainably manage forests, combat desertification, and halt and reverse land degradation and halt biodiversity loss"



"Promote peaceful and inclusive societies for sustainable development, provide access to justice for all and build effective, accountable and inclusive institutions at all levels"



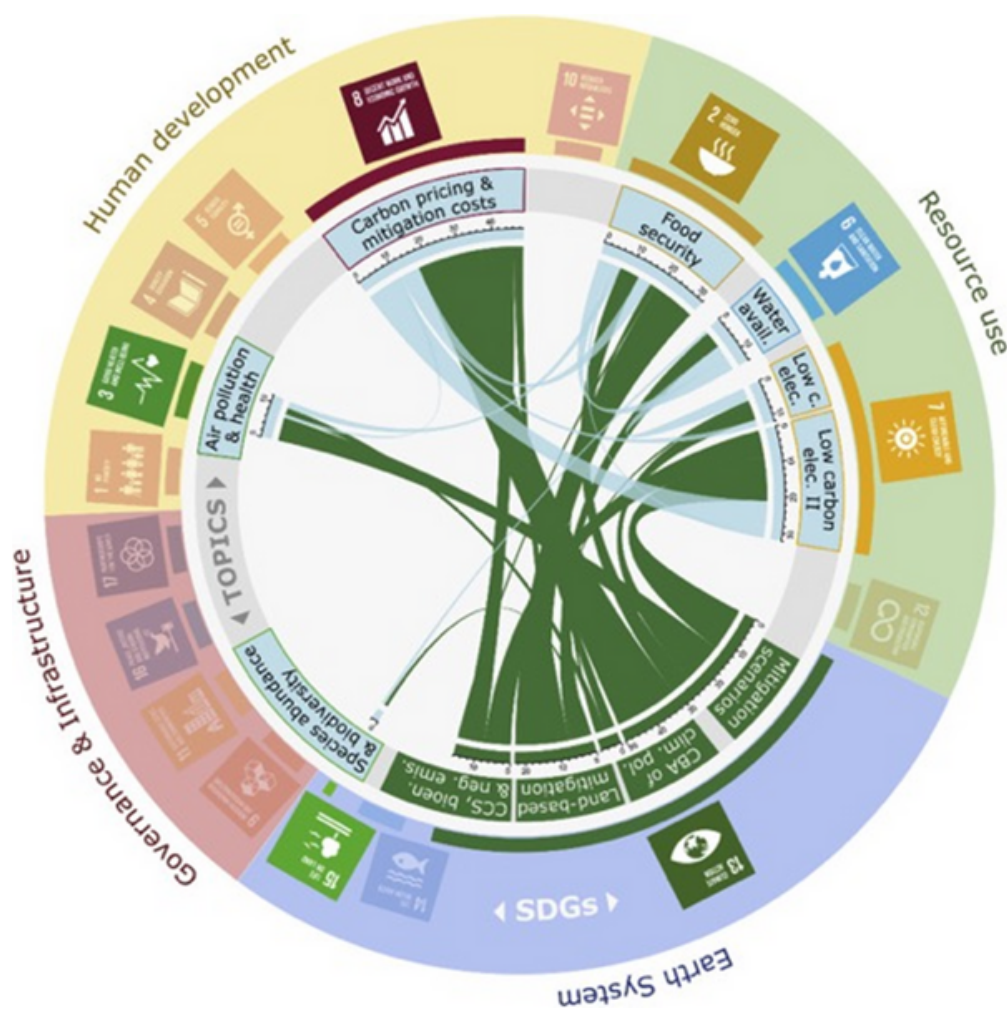
"Strengthen the means of implementation and revitalize the global partnership for sustainable development"

UNITED NATIONS SDGS

SDGS INTERACTIONS

All SDGs interact with one another: they are an integrated set of global priorities and objectives that are fundamentally interdependent.

Understanding the range of positive and negative interactions among SDGs is key to unlocking their full potential at any scale, also regarding agro-food systems.



SDGs Interaction. Source: Soest et al. (2019)

UNITED NATIONS SDGS

SDGS LINK WITH FOOD

Due to their impact, food production and distribution are **crucial** on the path to sustainability.

The 2030 Agenda identifies **links** between food industry and SDGs, in order to establish a solid benchmark for creating and supporting sustainable agro-food supply chains.



How food provisioning connects to the United Nations Sustainable Development Goals (SDGs). Source: FAO (2017).



How food connects all the United Nations Sustainable Development Goals. Rools et al. (2019)

Economies and societies have to be seen as embedded parts of the biosphere.

This **awareness** can help to find effective strategies to build sustainable food systems.

SDGs, which work in synergy influencing one another, are important tools in this perspective.

SUSTAINABILITY AND GASTRONOMY

WHAT IS A SUSTAINABLE DIET?

A sustainable diet is the result of the interaction of several dimensions and strategies.

It includes actions that need a multi-level and multi-stakeholder approach.

Gastronomy can provide a key contribution to reach a sustainable diet.



Issues to consider when defining a sustainable diet. Source: Garnett (2014).

SUSTAINABILITY AND GASTRONOMY

SUSTAINABILITY AND GASTRONOMY ROLE

Food systems consist of **interconnected stages and processes**. Catering and food services are in the final stage of the agro-food chain.

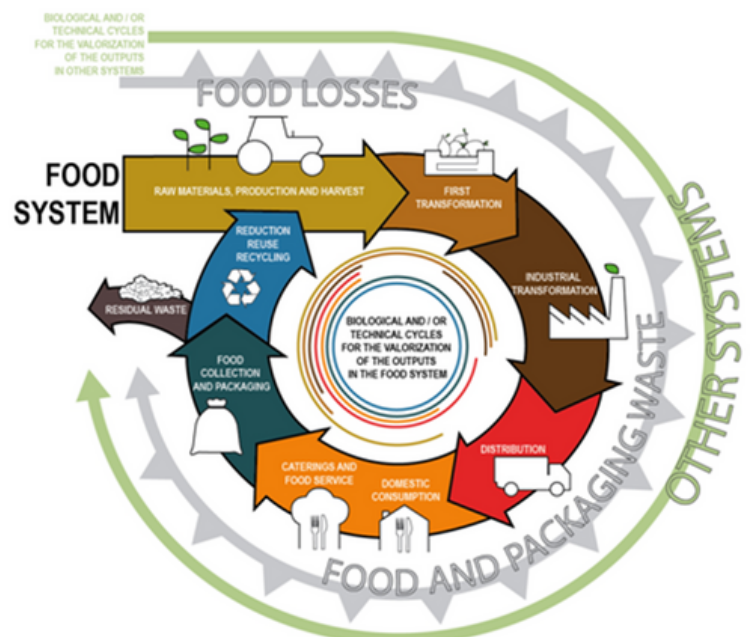


Stages of agro-food supply chains. Source: Adapted from FAO (2019).

Catering and food services can play a **key role** in creating and strengthening sustainable food systems.

In particular, they can help to directly **decrease food losses** and food and packaging **waste**, as well as to create and promote sustainable patterns for consumers and workers.

An adequate management of food waste and losses is essential to **promote a circular economy**.



Food supply chain. Source: Fassio F., Tecco N. (2019) Circular Economy for Food.

SUSTAINABILITY AND GASTRONOMY

UNITED NATIONS DEFINITION: SUSTAINABLE GASTRONOMY

“A sustainable cuisine is a cuisine that takes into account where the ingredients are from, how the food is grown and how it gets to our markets and eventually to our plates”



SUSTAINABLE GASTRONOMY DAY

The UN General Assembly adopted on 21 December 2016 its resolution [A/RES/71/246](#) and designated 18 June as an international observance, Sustainable Gastronomy Day. The decision acknowledges gastronomy as a cultural expression related to the natural and cultural diversity of the world.

Sustainable gastronomy - celebrating seasonal ingredients and producers, preserving wildlife as well as our culinary traditions - is today more relevant than ever.



EU SUSTAINABILITY POLICIES

LINK BETWEEN FOOD AND SUSTAINABILITY: MAIN EU DOCUMENTS

The European Green Deal (2019) is the main reference document for the EU sustainability policies. From this, two other important documents were developed: “Farm to Fork Strategy” and “Green Comp”.



EU GREEN DEAL



The European Green Deal is an integral part of the EU Commission's strategy to implement the United Nation's 2030 Agenda and the sustainable development goals.

It is a new growth strategy that aims to transform the EU into a fair and prosperous society, with a modern, resource-efficient and competitive economy where there are no net emissions of greenhouse gases in 2050 and where economic growth is decoupled from resource use.

It aims to protect, conserve and enhance the EU's natural capital, and protect the health and well-being of citizens from environment-related risks and impacts.

The EU Green Deal addresses many of the current environmental, social and economic issues and challenges.

One of its main objectives is to reduce Volatile organic compound (VOC) emissions. It also includes a special section focused on food systems sustainability: the **"Fork to farm" strategy**.

EU GREEN DEAL: SUSTAINABLE FOOD SYSTEM

The EU Green Deal provides a definition of sustainable food system:

"European food is famous for being safe, nutritious and of high quality. It should now also become the global standard for sustainability... Our (EU Green Deal) strategy will contribute to achieving a circular economy. It will aim to reduce the environmental impact of the food processing and retail sectors by taking action on transport, storage, packaging and food waste."

FARM TO FORK

The Farm to Fork Strategy is at the heart of the EU Green Deal.



It addresses the challenges of sustainable food systems and recognizes the links between healthy people, healthy societies and a healthy planet.

It is an opportunity to improve lifestyles, health, and the environment. The creation of a favourable food environment that makes it easier to choose healthy and sustainable diets will benefit consumers' health and quality of life, and reduce health-related costs for society.

FARM TO FORK OPERATIONAL POINTS

The Farm to Fork strategy consists of six main operational points (Section 2):

- 2.1. Ensuring sustainable food production
- 2.2. Ensuring food security
- 2.3. Stimulating sustainable food processing, wholesale, retail, hospitality and food services practices
- 2.4. Promoting sustainable food consumption and facilitating the shift to healthy, sustainable diets
- 2.5. Reducing food loss and waste
- 2.6. Combating food fraud along the food supply chain

FARM TO FORK: SUSTAINABLE FOOD SYSTEM

The Farm to Fork Strategy provides a definition of sustainable food system:

“A shift to a sustainable food system is an opportunity to improve lifestyles, health and the environment. The creation of a favourable food environment that makes it easier to choose healthy and sustainable diets will benefit consumers' health and quality of life, and reduce health-related costs for society... The transition to sustainable food systems is also a huge economic opportunity.”

GREENCOMP



GreenComp responds to the ambitions set out in the European Green Deal.

More specifically it **responds to the growing need for people to improve and develop the knowledge, skills and attitudes to live, work and act in a sustainable manner.**

GreenComp is a reference framework for sustainability competences. It provides a common ground to learners and guidance to educators, providing a consensual definition of what sustainability is. **It is designed to support education and training programmes for lifelong learning in accordance with SDG 4 (Quality Education).**

GREENCOMP COMPETENCES

GreenComp consists of 12 competences organized into four areas:



1) Embodying sustainability values:

- a) valuing sustainability,
- b) supporting fairness,
- c) promoting nature



2) Embracing complexity in sustainability:

- a) systems thinking,
- b) critical thinking,
- c) problem framing



3) Envisioning sustainable futures:

- a) futures literacy,
- b) adaptability,
- c) exploratory thinking



4) Acting for sustainability:

- a) political agency,
- b) collective action,
- c) individual initiative

It thus points out that **sustainability is a complex and multidimensional issue.**

GREENCOMP

Bees represent the competences related to the area **‘acting for sustainability’**: Bees act as both individuals and a collective organism. Each bee plays a vital role to ensure that the colony functions while they all work together to achieve the same goal.

Flowers represent the competences related to the area **‘envisioning sustainable futures’**. Flowers generate fruits and fruits generate seeds so life can continue.

The **beehive** represents the competences related to the area **‘embodying sustainability values’**: beehive protects and sustains the bees.

Pollen and nectar represent the competences related to the area **‘embracing complexity in sustainability’**: Pollen and nectar attract bees to flowers, and bees transport the pollen from flower to flower while harvesting food for their colony. The interdependencies between pollen, bees and flowers ensure the survival of both plants and bees.



EU SUSTAINABILITY POLICIES

VET FOR THE GREEN TRANSITION

Vocational Education and Training (VET) provides learners with skills that support their **personal and professional development**. Whether they are young people getting started in their careers or adults looking to upskill and reskill, VET enables learners to adjust to the changing demands of the working world, including those related to the green transition.

The green transition can lead to a number of **completely new occupations** but will mostly change the tasks required in existing occupations.

“A skilled workforce is key to making this a reality. Fairness and inclusivity need to be integral to the green transition, leading to more quality jobs”.

Foreword by Commissioner Schmit to 'Vocational education and Training and the Green Transition: a Compendium of inspiring practices'

SKILLS FOR THE GREEN TRANSITION

Changes in production and service delivery will require **two broad types of skills**:

- **transversal skills** such as adaptability, learning how to learn to react to the rapid and unpredictable nature of environmental change, critical thinking, problem solving to identify opportunities to improve the sustainability of business processes and develop appropriate solutions, teamwork and collaboration skills to tackle multidimensional challenges; those skills can be applied across all occupations, e.g. in saving energy, recycling and also developing greener mindsets and behaviours;
- **technical skills** that are specific to individual occupations, where they can help to bridge skills gaps and mismatches. These skills will be needed to design and deliver the new products and services required to mitigate or adapt to the effects of climate change and to reduce other environmental impacts.

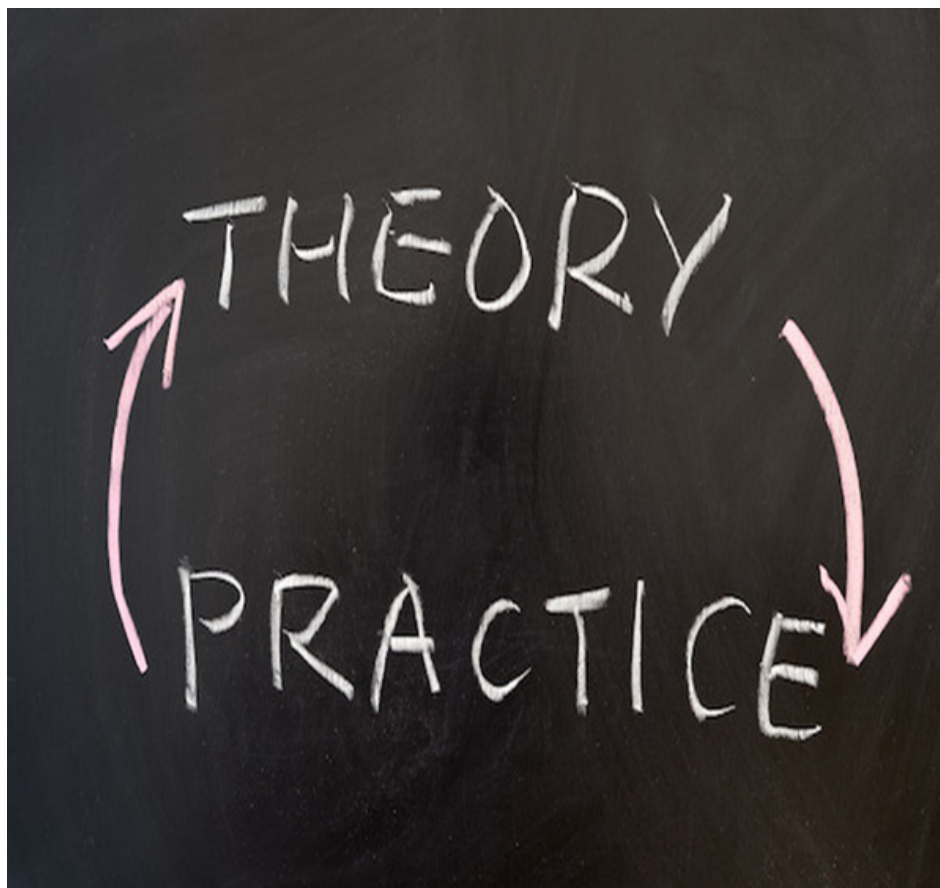
OPERATIONAL STRATEGIES

FROM THEORY TO PRACTICE: DEFINING OPERATIONAL STRATEGIES

EU documents provide a solid benchmark to shape sustainability-oriented agro-food systems. FAO and UN reports also can help to define virtuous practices and practical solutions for ensuring sustainability.

More specifically, these documents provide a policy framework which can be turned into operational strategies.

Culinary schools can effectively contribute to ensure agro-food system sustainability.



OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 1 – 2.1, 2.2, 2.3 (Farm to Fork)

- **Promoting and supporting local economies:** supporting regional and local food systems in order to create jobs and preserve the ecosystems at the base of the subsistence of local communities
- **Reducing inequalities:** promoting awareness about local and global inequalities and their causes (unequal exchange, unfair practices etc.)
- **Rebalancing international relationships and global economy:** promoting awareness about asymmetries of economic and political power between Global North and Global South
- **Promoting short-supply chains managed by the community:** involvement of local and poor communities in food supply chains; participatory planning; creation and promotion of collateral economic activities linked to food production (i.e.: culinary tourism etc.)

SDG 2 - 2.2, 2.5 (Farm to Fork)

- **Promoting and supporting fair supply chains:** supporting, with adequate and informed procurement choices, resilient agricultural practices aimed at preserving agroecosystems and strengthening fairness among supply chain actors
- **Waste reduction:** better management of food products, also reconsidering the concept of “waste” (full use of food products thanks to “smart” recipes)
- **Food redistribution:** offering low-income people unsold food from markets, supermarkets or food services at a reduced price or for free

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 3 – 2.2, 2.4 (Farm to Fork)

- **Healthy cooking:** promoting healthy diets and the use of healthy ingredients (organic production, seasonal products, adequate portions of fruits and vegetables...)
- **Life hygiene:** promotion of healthy habits (good sleep and physical activity, nutritional balance etc.)
- **Occupational health and safety:** ensuring healthy and safe work conditions
- **Preventing chemical hazards:** ensuring school and work environments free of harmful chemical substances
- **Outdoor lessons and classes:** promotion of outdoor school activities
- **Control of allergic reactions and intolerances:** control of allergic reactions and intolerances linked to food products

SDG 4 – 2.1, 2.3, 2.4 (Farm to Fork)

- **Cooperative learning:** considering cooperation and team-work as key learning methods/strategies
- **Continuous training:** stimulating and supporting continuing training activities
- **Education for sustainability:** promoting awareness on sustainability pillars and multidisciplinary (ability to understand the links among different disciplines, dimensions and functions)
- **Training programs and market needs:** meeting the market demands in terms of consumer preferences and professional skills
- **Integrating life skills in the education:** promoting a greater integration between learned knowledge and life skills (critical and creative thinking, effective communication etc.)

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 5 – 2.1, 2.3 (Farm to Fork)

- **Tackling gender prejudice and discrimination:** contrast to any form of discrimination related to gender or sexual preferences and orientation
- **Supporting female-oriented suppliers:** promoting and supporting supply chains and companies where women are protagonist and actively participate in the management and decision processes
- **Empowering female students:** promoting and supporting an educational environment with no differences between male and female students and where women can freely express their potential
- **Supporting family rights:** promoting and supporting policies aimed at reconciling work with maternity and family needs (maternity leave, financial support etc.)

SDG 6 – 2.1, 2.2 (Farm to Fork)

- **Considering water as a key resource:** promoting awareness about the importance of water, including the processes aimed at ensuring its efficient and safe use (saving practices, treatment and potabilization techniques etc.)
- **Impact of sanitation products and techniques:** promoting awareness about use and ingredients of sanitation products and techniques; choosing as much as possible low-polluting and environment-friendly products
- **Promoting sustainable practices:** implementing techniques of rainwater collection and harvesting

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 7 – 2.1, 2.2, 2.3 (Farm to Fork)

- **Energy saving strategies:** promoting awareness on the energy consumption related to food production, preservation, storage, preparation (including grey energy) and supporting strategies aimed at saving energy
- **Renewable energies:** promoting awareness about renewable energies and supporting the installation/use of sustainable technologies based on them (solar and wind technologies etc.)
- **Use of efficient and smart devices:** promoting the use and implementation of light detectors, smart light bulbs, smart thermostats etc.

SDG 8 – 2.1, 2.2, 2.3, 2.5 (Farm to Fork)

- **Respect for workers' rights:** respecting labour rights, ensuring fair wages and promoting safe and secure working environments for all workers, including migrant workers
- **Economic productivity:** promoting diversification, technological upgrading and innovation in order to enhance productivity
- **Supporting sustainable communities:** implementing policies aimed at supporting sustainable tourism in order to create jobs and promote local culture and products
- **Youth employment:** contribution to a global strategy for youth employment and implementation of the Global Jobs Pact of the International Labour Organization
- **Ensuring working continuity:** supporting policies aimed at creating steady income for seasonal workers

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 9 – 2.1, 2.3, 2.4, 2.5 (Farm to Fork)

- **Scientific research:** contributing to scientific research in the agri-food sector, by enhancing food management and preparation, food services practices and waste management techniques, and sharing the best practices available
- **Technological innovation:** developing and implementing Apps to promote healthy diets and sustainable habits and enhance local food production and services, also ensuring transparency along the supply chains (i.e: blockchains); adoption of innovation and mobile technology solutions for the promotion of local products
- **Social innovation:** developing and sharing new ideas in order to promote shifts in lifestyles and patterns of consumption and production as well as to create more efficient and fair supply chains

SDG 10 – 2.1, 2.2, 2.3 (Farm to Fork)

- **Reducing inequalities:** contrasting gender/cultural/ethnic discrimination in the workplace and ensuring adequate wages; ensuring fair/equitable working environments; fighting illegal work
- **Promoting and supporting fair supply chains:** promoting fairness/equity by tracking the single steps along the entire supply chain, monitoring chain actors commercial practices and choosing the most equitable options; ensuring food affordability, taking into account consumer needs and offering a fair prices
- **User-friendly documentation:** producing easy to read documents, keeping in mind persons with learning difficulties or other impairment/disability.

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 11 – 2.1, 2.2, 2.3, 2.4 (Farm to Fork)

- **Promoting sustainable food strategies:** saving energy (transport, storage etc.), recycling/reuse of organic matter, promotion of local sustainable economies (network between local producers and food services)
- **Food redistribution:** preventing spoilage, widespread/capillary distribution of unused or about to expire food
- **Community gardens:** creation of community gardens aimed at producing local food and promoting social cooperation; creation of roof top gardens to use buildings in terms of food production
- **Supporting sustainable communities:** promoting rural tourism and agritourism in order to create jobs and economic opportunities and contrasting rural depopulation

SDG 12 – 2.1, 2.3, 2.4 (Farm to Fork)

- **Environmental and food education:** promoting awareness on ecological impact of food products and raw materials; promoting diets with higher portions of vegetables; recognition and use of wild varieties; reconsidering food waste as a resource
- **Sustainable agriculture:** promoting and supporting more sustainable techniques and methods (organic production, agroecology etc.)
- **Energy saving strategies:** implementing efficient and low consumption devices and technologies
- **Recontextualizing food:** promoting the consumption of local and seasonal food, creating and supporting short supply chains and logistic optimisation
- **Mutual knowledge:** visits of/to local producers; encouraging a closer relationship among students, consumers and producers (also with the involvement of producers in the school program)

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 13 – 2.1, 2.3 (Farm to Fork)

- **Reforestation actions:** identifying suppliers committed to reforestation
- **Energy saving strategies:** use of efficient devices and well-insulated buildings for teaching activities
- **Paperless:** use of QR code menu and food ordering automatic system
- **Recycling:** use of recycled paper communication/information
- **Low-emission supply chains:** less emissions thanks to short supply chains and production models which use a lower portion of oil-based products (organic fertilizers and pesticides)
- **Menu strategies:** develop a seasonal menu with higher portions of vegetables and lower portions of high emission food products (i.e: meat...).

SDG 14 – 2.1, 2.3, 2.4 (Farm to Fork)

- **Plastic reduction:** use of organic or 100% biodegradable packages, dishes and cups
- **Promoting sustainable fishing techniques:** considering and promoting awareness on the environmental impact of fishing; supporting low-impact techniques aimed at preserving fish stocks
- **Promoting sustainable aquaculture:** supporting sustainable aquaculture ingredients and food products
- **Dietary changes and food education:** promoting a reduction of fish and shellfish consumption in favour of a greater consume of plant-based proteins or other seafood products (i.e.: seaweed)

OPERATIONAL STRATEGIES

HOW CULINARY SCHOOLS CAN CONTRIBUTE TO THE INTERNATIONAL SUSTAINABILITY POLICIES

SDG 15 – 2.1, 2.3, 2.4 (Farm to Fork)

- **Preventing chemical hazards:** using less polluting or natural cleaning agents
- **Promoting sustainable agriculture:** promoting and supporting sustainable agriculture and livestock techniques, with low impact on natural ecosystems (organic agriculture, agroecology etc.)
- **Own production gardens:** promoting and supporting self-managed gardens and local food production, in order to shorten the supply chains
- **Dietary changes and food education:** promoting a reduction of meat consumption and favouring a greater consume of plant-based proteins

SDG 16 – 2.1, 2.3, 2.5 (Farm to Fork)

- **Promoting and supporting fair supply chains:** promoting fairness along the supply chain through informed procurement choices, in order to encourage transparency and virtuous behaviours
- **Rebalancing international relations and global economy:** promoting awareness about the global disparities and supporting procurement choices and strategies aimed at reducing inequalities and unequal exchange
- **Global food governance:** thinking with a local-global perspective, with the aim to promote equal opportunities and prevent conflicts regarding food resources

SDG 17 – 2.1, 2.2, 2.3, 2.5 (Farm to Fork)

- **Promoting partnerships:** promoting cooperation among producers/social enterprises/consumer associations; favouring direct relationships between consumers and producers
- **Global food governance:** thinking with a local-global perspective, with the aim to promote a global governance of the challenges and issues (fair supply chains, sustainable production etc.) related to food

FURTHER INSIGHTS

CHEFS AND SUSTAINABILITY

Below there are some links to **existing sustainability gastronomy experiences**:

- <https://www.youtube.com/watch?v=B4FrvpdRfMw> (Chef and sustainability – EU)
- <https://www.youtube.com/watch?v=4iyAJkZiYKE> (Franco Alberti)
- <https://www.youtube.com/watch?v=QXtwUBEFQCE> (Porta Paziienza - former Pizzeria Masaniello, Bologna)
- <https://www.youtube.com/watch?v=9jNxFcRJKD0&t=152s> (Massimo Bottura, Modena)
- <https://www.youtube.com/watch?v=U1r-FqoCbH4> (Pietro Leemann, Milano)



Can you find other examples in your country?

FURTHER INSIGHTS

THE IMPORTANCE OF THE DESIGNATION OF ORIGIN LABEL IN EUROPEAN CUISINES

Many of the European products are registered as **geographical indications** (GIs). This scheme protects the names of specific products due to their unique characteristics, linked to their geographical origin as well as traditional know-how.

European products that are awarded a quality label always feature unique characteristics. These are typical for the region in which they are grown or made and, most of all, they are of excellent quality.

Food quality labels respond to the need of a greater transparency in the agro-food systems and gained growing interest among chefs and food services operators in recent years.

In 2012, the following quality schemes were introduced in order to establish and safeguard this designation of origin or traditional method of production:

- **PDO (Protected Designation of Origin):** products in this category have a clear and undisputed link with the location where they are produced. This means that all aspects of the production process, the preparation and processing, must take place in the specific region to which the protection applies.
- **PGI (Protected Geographical Indication):** this label explains the connection between the region and the name of the product. Contrary to products with a PDO label, it requires one part of the entire process (at least one step) to take place within the area to which the geographical designation applies.



FURTHER INSIGHTS

ALTERNATIVE PROTEINS

Alternative proteins are obtained from **sources other than conventional animal-based**, i.e., from sources that are plant-based, microbe-based, ocean-based, fungus-based, and insect-based.

European consumers are showing a **growing interest** in the inclusion of alternative proteins in their diets as a viable and sustainable alternative to conventional animal-based foods. The growing attraction of consumers to such products is seen as the perfect pathway to a **more sustainable and healthier European diet**.



To enable a **change** in the protein diet, the food industry may focus on the **diversification of alternative protein sources** and the development of attractive new products, thus meeting consumer demands in terms of increased choice and product quality. Catering and food services can play an important role in this regard, including more alternative products in their menus and creating **new recipes** in order to satisfy the taste of the customers.

REFERENCES AND MATERIALS

EU documents:

- **EU Green Deal (2019):** https://eur-lex.europa.eu/resource.html?uri=cellar:b828d165-1c22-11ea-8c1f-01aa75ed71a1.0002.02/DOC_1&format=PDF
- **Farm to Fork Strategy (2019):** https://food.ec.europa.eu/system/files/2020-05/f2f_action-plan_2020_strategy-info_en.pdf
- **Directive (EU) 2019/633 of the European Parliament and of the Council on unfair trading practices in business-to-business relationships in the agricultural and food supply chain (2019):** <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32019L0633>
- **Circular Economy Plan (2020):** https://ec.europa.eu/environment/circular-economy/pdf/new_circular_economy_action_plan.pdf
- **EU Code of Conduct on Responsible Food Business and Marketing Practices (2022):** https://food.ec.europa.eu/system/files/2021-06/f2f_sfpd_coc_final_en.pdf
- **Green Comp (2022):** https://eur-lex.europa.eu/resource.html?uri=cellar:b828d165-1c22-11ea-8c1f-01aa75ed71a1.0002.02/DOC_1&format=PDF

UN and FAO documents:

- **Influencing Food Environments for Healthy Diets – FAO (2016):** <https://www.fao.org/3/i6484e/i6484e.pdf>
- **Resolution 71/246. Sustainable Gastronomy Day – UN (2016):** <https://documents-dds-ny.un.org/doc/UNDOC/GEN/N16/461/87/PDF/N1646187.pdf?OpenElement>

REFERENCES AND MATERIALS

UN and FAO documents:

- The Future of Food and Agriculture: Trends and Challenges - FAO (2017):
<https://www.fao.org/3/i6583e/i6583e.pdf>
- Sustainable Healthy Diets: Guiding Principles - FAO (2019):
<https://www.fao.org/3/ca6640en/ca6640en.pdf>
- Tourism Education Guidelines - UNWTO (2022): <https://webunwto.s3.eu-west-1.amazonaws.com/s3fs-public/2022-11/tourism-education-v-digital.pdf?VersionId=YePZcV1oZ9jkhO86QAHGjUodelzwU9IK>

Other documents:

- Garnett T. (2014). What is a sustainable healthy diet? A discussion paper. Oxford, United Kingdom: Food Climate Research Network (FCRN).
- Fassio F., Tecco N. (2019) Circular Economy for Food. Edizioni Ambiente, Milano
- Roos et al. (2019). The role of dairy and plant based dairy alternatives in sustainable diets, Swedish University of Agricultural Sciences:
https://pub.epsilon.slu.se/16016/1/roos_e_et_al_190304.pdf
- Soest et al. (2019). Analysing interactions among Sustainable Development Goals with Integrated Assessment Models. In Global Transitions.
<https://doi.org/10.1016/j.glt.2019.10.004>

REFERENCES AND MATERIALS

MATERIALS

Supporting documents and websites to discover more and be inspired by:

- [SDG Resources for Educators](#)
- ["How to be efficient and save energy cooking"](#) (Endesa, 2021)
- [Carbon Footprint Calculator For Individuals And Households](#): the web's leading carbon footprint calculator is free to use and allows anyone from individuals or households to companies to **calculate their annual emissions** based on factors such as house energy consumption, flights, car or motorbike usage, and even your secondary carbon footprint which represents carbon emissions associated with the consumption of goods and services such as pharmaceuticals, clothes or even recreational activities.
- [The Environmental Working Group](#) (EWG) has a great site dedicated to **sustainability issues** that affect climate change. Get the latest from their staff of experts to "know your environment and protect your health."
- [This site](#) dedicated to green building is a comprehensive resource for information on **sustainable materials, building codes, government programs, and more**. This 25-year-old organization is involved with everything from case studies to outside publications to local initiatives.
- The City of Helsinki has produced a [guide](#) consisting of 25 criteria to promote the **sustainable development of catering establishments** (bars, restaurants,...) and minimise their environmental impacts. Establishments that meet 10 of the 25 criteria are listed on the MyHelsinki.fi portal as green businesses. The criteria are organised in 4 macro-areas (energy, food and drink, social sustainability and other) and provide precise indications on what to do. For example, using suppliers that produce energy from only renewable sources, or to minimise food waste, apps (ResQ Club and Lunchie Market) are highlighted to sell what is "left over" at discounted prices.

ECO_TAG POLICY HANDBOOK

CASE STUDIES

Relating European and International policies
to the activities of Culinary VET Centres

ECO_TAG Project

PROJECT NUMBER: 2022-1-ES01-KA220-VET-000085592

Financed by the Erasmus+ program of the EU



ECO_TAG

ACHIEVING SUSTAINABLE CULINARY CENTRES



Co-funded by the
Erasmus+ Programme
of the European Union

FARMERS CIRCLE

<p>DESCRIPTION</p>	<p>Farmers Circle is a modern circular organic farm, based in Lithuania, Radiškis village, Ukmergė district. It is situated in the area of 600 hectares, surrounded by nature. Farmers Circle is practising holistic farming, according to the principles of sustainable development as well as circular economy.</p> <p>One of the farm's core principles is to grow organic produce only, thus ensuring food quality. The philosophy of Farmers Circle is based on the presumption that sustainability is a complete responsibility for all of its actions.</p> <p>One of the objectives of Farmers Circle is to increase people's trust in organic farming, which is why a guest house and a space for events were set up at the farm. There is also an opportunity to have a look at different gardening techniques while staying at the farm, therefore Farmers Circle is not only an organic sustainable farm but also a hospitality place, offering various educational activities.</p>
<p>ACTORS</p>	<p>The farm was founded by Danish businessman Niels Peter Pretzmann, whose goal is to help people eat quality and organic food.</p>
<p>RELEVANCE</p>	<p>The farm does not use any pesticides or chemical fertilizers in order to protect biodiversity, according with the principles of sustainable farming as well as the 'Farm to Fork' strategy of the European Green Deal. Farmers Circle is not only growing vegetables, but also processing them immediately. The latter helps to shorten the food chain by avoiding transportation and storage. The animals on the farm are also bred in accordance with the natural cycles of nature.</p> <p>One of the farm's core values is not throwing anything away, thus contributing to the principles of circular economy. For example, substandard vegetables are first converted into various vegetable spreads, some are fed to animals, while the rest go to compost and then return to the soil as a natural fertilizer. Special attention is paid to the quality of the soil as well.</p> <p>The farm's activities contribute to directly reducing the carbon footprint in the agricultural sector as well as promoting quality food and preventing food waste. Moreover, some of the farm's activities can be considered as educational, fostering social responsibility and a more sustainable approach to farming.</p>
<p>KEYWORDS</p>	<p>Organic farming; circular farm; circular economy; food quality; 'Farm to Fork' strategy; sustainable development; food chain shortening; reducing carbon footprint; preventing food waste; social responsibility.</p>
<p>REFERENCE TO POLICIES</p>	
<p>DURABILITY</p>	<p>The farm has been functioning since 2018.</p>
<p>LINK</p>	<p>https://farmerscircle.lt/en/homepage/</p>

LITHUANIAN FOOD BANK

DESCRIPTION	<p>Lithuanian Food Bank (Maisto bankas) is a charity and support foundation that collects food aid and distributes it to organisations that care for the poor.</p> <p>Lithuanian Food Bank is a non-governmental organization that operates across Lithuania as a mediator, collecting donated food from retailers, producers, farmers or the general public and providing it to the poor through the network of social non-profits. The latter ensures that donated foodstuffs reach beneficiaries in need. Lithuanian Food Bank is a typical food recovery and redistribution charity/social enterprise, it's a very effective organization playing a vital role in supplementing food options for the socially disadvantaged people across the country as it has agreements with some of the largest grocery chains for redistributing some of the unsold food that would have been wasted.</p> <p>This may not only prevent the waste of food and foster sustainable food consumption, but also promote social welfare and encourage social responsibility as well as help fighting global climate change by reducing carbon footprint in food production, which accounts for over a quarter of global greenhouse gas emissions.</p>
ACTORS	<p>Lithuanian Food Bank was launched in 2001, its mission is fighting poverty and food waste, working with food producers and traders, ensuring that usable food is not thrown away but reaches the table of the poor.</p> <p>Lithuanian Food Bank is the largest and most recognizable Lithuanian charity, in collaboration with 600 local organizations, operating in 81 Lithuanian cities and towns. The organization has been a member of the European Federation of Food Banks (FEBA) since 2008. Since 2006, along with Lithuanian Caritas and Red Cross Lithuanian Food Bank has distributed European Food Aid Programme (PEAD) food parcels to the most vulnerable citizens.</p>
RELEVANCE	<p>The activities of the Lithuanian Food Bank are significant in reducing poverty and food waste as well as promoting social welfare both nationally and at the European level. For example, the organization collected 360,000 units of food during the food collection campaign last spring, which was 100,000 more than the year before.</p> <p>In the current context of the war in Ukraine the organization's gesture of solidarity and the objective to contribute to the social welfare of war refugees is particularly relevant as well. Due to the urgency and the extraordinary situation last year as a result of the war, the Lithuanian Food Bank was distributing food cards to Ukrainian refugees, each worth 115 euros. In this way war refugees could shop for food in stores by themselves. The organization was able to buy the cards thanks to individual donations and to the support of the national institutions. The Lithuanian Food Bank also provides food aid directly to Ukraine, in cooperation with the Ukrainian ministries and the Ukrainian Embassy in Lithuania.</p> <p>Moreover, the organization's activities contribute to promoting social welfare, social responsibility and a more sustainable approach to food consumption as well as directly reducing the carbon footprint of the food industry.</p>


LITHUANIAN FOOD BANK

<p>KEYWORDS</p>	<p>Non-governmental organization; charity foundation; food waste; fighting poverty; social welfare; social responsibility; sustainability; fighting climate change; reducing carbon footprint.</p>
<p>REFERENCE TO POLICIES</p>	
<p>DURABILITY</p>	<p>The organization's activities are continuous, they are implemented through particular projects and campaigns of varying duration.</p>
<p>LINK</p>	<p>https://farmerscircle.lt/en/homepage/</p>

FOTOGRAFISKA RESTAURANT

<p>DESCRIPTION</p>	<p>Fotografiska restaurant works on a zero-cost basis and they use inventive ways in cooking, do not waste raw materials or create waste. Everything from leaf to root or nose to tail can be used - both in the kitchen and in the bar. The little that remains, however, becomes compost overnight, which makes its way back to the fields and beds in a circle.</p> <p>The soul of their food is Peeter Pihel, advocate of a sustainable restaurant, with a varied career (Pädaste, Fäviken Magasinet, Fulgurance), shaper of modern Estonian taste. Kristjan Kiho takes care of the seasonal and unique wine list.</p> <p>All the compost is distributed to the farmers and those who grow the raw material for them to keep things in circulation. All coffee cups, etc, which are biodegradable, go into the compost. The only restaurant and machine in Estonia that makes compost. Everything from animals and plants is used. Inspired by Estonian nature.</p>
<p>ACTORS</p>	<p>Fotografiska Tallinn was founded in 2019 and it was the first place outside of Stockholm where Fotografiska is expanding.</p>
<p>RELEVANCE</p>	<p>Most relevant in the restaurant is the raw material - where it has been grown, how the raw material reaches to the restaurant, how it is packed. With their vision – to inspire a more conscious way of sensing the world – they are paying attention to what we eat and drink and try to guide people towards more sustainable habits. They make the most of the fresh, local ingredients that come their way, whether it's in the kitchen preparing a dish or behind the bar mixing up a cocktail. Those minimal food scraps that are produced in the restaurant are placed in a composter, where soil is formed from them within 24 hours. This, in turn, is given to farmers who supply the restaurant with raw materials or to other local eateries who, for example, grow herbs on site.</p> <p>Head chef Peeter Pihel does lots of charity projects and educates young people and gives back to society. For example, he has been running a charity event, the Chefs Cup for over 10 years now. Chefs Cup is a charity football tournament for restaurant workers, during which money is collected through a lottery to support Estonian school canteens.</p> <p>In 2023 he went to over 20 schools in Tallinn to share his experience about the sustainable and green mindset. In that project they prepared over 2000 snack boxes from raw materials which would otherwise end up in trash bins or go wasted.</p> <p>Restaurant efforts have been recognized with a Michelin green star (for gastronomy and sustainability) and the 2nd place in the master class of the Estonian restaurant White Guide 2022.</p>


FOTOGRAFISKA RESTAURANT

KEYWORDS	Food waste; responsible consumption, social awareness; sustainable development; circular economy; agri-business; cooperation; education; inclusion; promotion of diversity.
REFERENCE TO POLICIES	
DURABILITY	Fotografiska is durable and developing forward as they are opening 3 new museums and restaurants this year, in addition to the current 3.
LINK	https://farmerscircle.it/en/homepage/

ROHEKOBAR (GREEN CLUSTER)

<p>DESCRIPTION</p>	<p>In the spring of 2022, roheKOBAR started operating in Estonia at the initiative of the Pärnu County Development Center, the Pärnu City Government and the Association of Local Authorities of Pärnu County with the aim of promoting the implementation of the green revolution and adaptation to climate impacts in Pärnu County.</p> <p>The circular economy and green technology play a major role in a sustainable economic model therefore the aim of the network is to provide entrepreneurs, interest organizations and local governments with synergistic support through the provision of new knowledge, the introduction of best practices and the creation of contacts.</p> <p>For the first time in Estonia, in 2023, 25 people from Pärnumaa will be able to complete the training program for Zero Waste ambassadors, which is run by the Let's Do It Foundation. The five-day training program lasts from January to February, and the trainers are top Estonian specialists.</p>
<p>ACTORS</p>	<p>RoheKOBAR was founded in 2022 and the network includes 26 partners, including 21 companies and 5 NGOs. Local governments and educational institutions are also involved.</p>
<p>RELEVANCE</p>	<p>One of the activities to implement the goals of RoheKOBAR is to increase awareness and motivation to deal with green issues in Pärnu County. Regular GREEN Wednesdays take place once a month, where various speakers, including business practitioners and industry experts, share exciting knowledge on topics related to the green revolution, from future energy to waste management. Various training, discussions and setting common goals for the implementation of the green revolution in Pärnu County through community building will also take place under the leadership of roheKOBAR.</p> <p>RoheKOBAR employees have been speaking at various educational institutions in Pärnu County and sharing knowledge about climate change and the circular economy with students. At the last meeting with the students of the Pärnumaa Vocational Education Center, the audience was approximately 100.</p> <p>RoheKOBAR has also supported the municipalities of Pärnu County in activities related to adaptation to climate effects and coping with climate change, communicating with environmental specialists and participating in the preparation of the Pärnu County Climate Plan 2030, which was completed at the end of 2022. RoheKOBAR has also supported companies in planning a green turn, advising companies and sharing comprehensive information about subsidies related to the triple turn. At the initiative of Tehnopoly's research and business campus, Pärnumaa also participates in GreenTech 2.0 project, within the framework of which all SMEs, clusters, research centers and growth companies and support organizations are invited to visit innovation centers in Sweden, Finland, Poland and Lithuania to enable knowledge transfer. This project is funded by the European Union's COSME Programme.</p>


ROHEKOBAR (GREEN CLUSTER)

<p>KEYWORDS</p>	<p>Development; network; entrepreneurs; green technology; circular economy; zero-waste; responsible; sustainable energy; waste management.</p>
<p>REFERENCE TO POLICIES</p>	
<p>DURABILITY</p>	<p>Activities are funded from the The European Structural and Investment Funds. Project name "Pärnumaa PATEE program 2020-2023". Project aim is to promote employment and entrepreneurship by regional initiatives. The program ends 2023, but another application has already been made for the 2024-2026 period.</p>
<p>LINK</p>	<p>https://farmerscircle.lt/en/homepage/</p>

FOSTER PROJECT

<p>DESCRIPTION</p>	<p>LIFE FOSTER is a project co-financed by the EU Commission within the LIFE Programme. Its aim is to reduce waste in the restaurant industry thanks to actions of TRAINING AND EDUCATION, PREVENTION and COMMUNICATION. The project gathers partners from France, Italy, Malta, Spain.</p> <p>LIFE FOSTER consists entirely of direct and indirect actions aimed at raising awareness about the problem of food waste and optimal food storage. The project main actions have been:</p> <ul style="list-style-type: none"> • Training of students and trainers in food issues related to the prevention of food waste. • Involvement of policy makers at local to EU scale, by creating D opportunities to propose the food waste prevention solutions implemented • Quantification of Project’s impacts • Dissemination of project impacts. <p>The project has created:</p> <ul style="list-style-type: none"> • multi-level education material delivered through an e-learning platform • a WEB APP to monitor how much food is wasted in restaurants or vocational training centers offering training in the restaurant sector • <u>a manifesto</u> for food-waste-prevention that can be subscribed by different kind of actors to commit themselves to take action against food waste
<p>ACTORS</p>	<p>This LIFE project is led by ENAIP VET (Italy), and it includes the collaboration of more than 70 VET culinary centres in Europe.</p>
<p>RELEVANCE</p>	<p>The FOSTER project had as its main aim the reduction of food waste in VET culinary centres, through an adequate training of trainers and trainees, together with the adaptation of the centre’s infrastructure.</p> <p>Among other things, VET trainees learnt how to measure food to create adequate proportions, ensuring responsible consumption and a reduction of food waste. They also learnt how to use all parts of the materials in one menu (for example, using some parts of a lemon for the main course, and others for dessert). Thanks to the web application created by the project, it’s also possible to:</p> <ul style="list-style-type: none"> • Quantify food waste and its value during all phases (receipt and storage of goods, food preparation, cooking and service); • Classify and quantify food waste according to the category of the product; • Measure the proportions of edible and non-edible waste; • Measure energy and water consumption associated with the preparation; • Compare different menus/meals in terms of waste production; • Measure the recovery rate of the surplus product; • Monitor food waste trends over time.


FOSTER PROJECT

KEYWORDS	Food; waste; responsible; consumption
REFERENCE TO POLICIES	
DURABILITY	<p>The project has been included during its execution in one of the courses of the VET centres participating (pilot class). These trainees will work with the FOSTER methods during their training, and it is expected that they will later on use their learning outcomes in their working experiences.</p> <p>Furthermore, the VET schools participating will put into practice the project outcomes in all their classes progressively, by learning from the experience of using it in the pilot class.</p> <p>It is also relevant to mention that all project partners included their network of VET schools in the project dissemination, as a measure to spread the outcomes and promote the use of FOSTER techniques in a mainstream way.</p>
LINK	https://farmerscircle.it/en/homepage/

RED ESPAÑOLA PARA EL DESARROLLO SOSTENIBLE

<p>DESCRIPTION</p>	<p>In 2018, together with other entities, REDS launched the “El Día Después” (The Day After) initiative, a platform to generate transformative partnerships that address the challenges posed by the 2030 Agenda. This platform is part of SDG 17, on Partnerships to achieve the Sustainable Development Goals, and calls for partnerships among all sectors of national and international communities to generate a shared vision for sustainable development.</p> <p>El Día Después wants to activate a great collective intelligence that creates sustainable innovation in the models and systems that support the socio-productive apparatus, cities, the environment, global governance, etc. The platform currently hosts four communities for knowledge and practice that work on the complex topics that humanity faces:</p> <ul style="list-style-type: none"> • Environment and Health • Cooperation and Global Governance • City Transformation • Inequality and New Economic Model <p>One of the workspaces of the communities are the multi-stakeholder workshops that enable a structured dialogue and co-creation based on specific and complex issues that require multiple sectoral perspectives. It also has the Agora, a space to debate, where open discussions are organised for everyone to promote the connection of society, academia, or science with decision-makers.</p> <p>The organisations that promote El Día Después are the Innovation and Technology for Development Centre at the Technical University of Madrid (itdUPM), Barcelona Institute for Global Health (ISGlobal), Spanish Network for Sustainable Development (REDS) and Iberdrola.</p>
<p>ACTORS</p>	<p>The Red Española para el Desarrollo Sostenible (REDS) was born in 2015 as a chapter of the global network of Sustainable Development Solutions Network (SDSN) in Spain. Since then, it has been constituted as a multi-stakeholder reference network that brings together universities, public administrations, companies, and civil society, with the mission of supporting the dissemination and implementation of the 2030 Agenda and the Sustainable Development Goals (SDGs) in Spain. Their vision is that of a multilateral platform with a pragmatic approach, which facilitates the transition from knowledge to the implementation of initiatives that promote sustainable development. Since 2020, in addition to the original mission, the promotion of the effective implementation of the 2030 Agenda in Spanish institutions was added. To this end, REDS promotes a strategic dialogue that creates value from the interaction and participation of multiple stakeholders: universities, research centres and other technical centres, as well as companies, administrations and civil society.</p>

RED ESPAÑOLA PARA EL DESARROLLO SOSTENIBLE

RELEVANCE	With the year 2030 getting closer and closer, it becomes more pressing to ensure that the 2030 Agenda for Sustainable Development is fulfilled. This platform was designed as an infrastructure for the SDG17: Partnership for the goals but also allows and facilitates working towards meeting the other SDGs.
KEYWORDS	Partnership; collaboration; reflection; action; communication
REFERENCE TO POLICIES	
DURABILITY	Even if all Sustainable Development Goals are met by the year 2030, new goals will be set. Thus, this platform will be able to continue being used to facilitate collaboration for those goals as well. Furthermore, El Día Después is a fully digital tool, meaning it benefits from things like faster innovation, fewer environmental issues, increased reliability, improved ways of working, reduced costs and even more productive people.
LINK	https://farmerscircle.lt/en/homepage/

VIGNERONS EN DÉVELOPPEMENT DURABLE

DESCRIPTION

Created in 2010, the Vignerons en Développement Durable (“Winegrowers in sustainable Development”) Association brings together winegrowers committed to a CSR approach from the vine to the glass. its Sustainable Winegrowing approval is the first CSR and sustainability certification dedicated to the world of wine in France.

Sustainable Winegrowing has adopted a modern, ambitious schedule of requirements, based on 4 pillars:

1. Preserve the environment
2. Guarantee quality from the vine to the glass
3. Support regions and local heritage
4. Offer a fair price to the consumer and the producer.

More than a straightforward environmental certification, it promotes an entire philosophy of sustainability. Comprehensive and balanced, the certification covers all stages of production, from the first leaves on the vines to the last drop of wine with 12 sustainability commitments:

- Save natural resources
- Protect biodiversity
- Reduce the use of phytosanitary products
- Encourage ecodesign and reduce waste
- Fight against climate change
- Ensure traceability from the vine to the glass
- Produce healthy wines
- Stimulate direct and indirect creation of jobs
- Invest in France and develop local resources
- Develop community and solidarity-based links
- Encourage short supply chains
- Pay producers fairly

Since 2012, the association has organized the Sustainable Winegrowing Convention. The Sustainable Winegrowing Convention takes place over two days with a programme of themed workshops and round tables, talks, real-life demonstrations of good vineyard practices, and some more light-hearted activities such as the “Mission Sustainable Development” escape game.

With more than 300 participants each year, the Sustainable Winegrowing Convention takes place in the last week of March and brings together people from all professions in the industry, providing an opportunity to present the viewpoints and experiences of winegrowers, suppliers, distributors, CSR consultants, guests from other industries and companies committed to a sustainable development approach.

Open to all, the event grows every year, addressing important issues for the industry with a combination of consultation, sharing and conviviality. In this way, it enables those committed to sustainable development to present a vision of the wine industry of tomorrow.

ACTORS

The association brings together nearly 6,000 winemakers and employees across France. For them, Sustainable Development is more than a business strategy, it is a strong commitment to future generations and societies.

VIGNERONS EN DÉVELOPPEMENT DURABLE

<p>RELEVANCE</p>	<p>The Sustainable Winegrowing Convention has been the only sustainability and CSR event dedicated to the world of wine. Open to the wine trade and certified members, this annual event brings together people across the wine industry to share, discuss and highlight sustainability and CSR issues, with a view to pooling expertise and experience acquired.</p>
<p>KEYWORDS</p>	<p>Equality; biodiversity; reduce waste; solidarity</p>
<p>REFERENCE TO POLICIES</p>	
<p>DURABILITY</p>	<p>The project still has annual meetings, conventions and seminars, has increased its social media presence and strives to continues to add members to its group and augment its scope.</p>
<p>LINK</p>	<p>https://sustainable-winegrowing.org/</p>

THE SUSTAINABLE RESTAURANT ASSOCIATION

<p>DESCRIPTION</p>	<p>The Sustainable Restaurant Association (SRA) believes that Food Service Businesses can have a restorative impact on the planet. Their mission is to bring together progressive people working in food and empower them to change the system faster in order to accelerate change toward an environmentally restorative and socially progressive hospitality sector.</p> <p>Their signature programme “Food Made Good”, is the world’s largest food service sustainability programme. It is a global movement working to make every meal served out of home as sustainable as possible. Their three pillars of Sourcing, Society & Environment, take a broad and holistic view of your business. The Food Made Good 50 self-assessment tool helps companies understand and track their sustainability in 50 areas that matter. Based on their results, companies can rebuild their menu, find new suppliers, make, and share a to-do list, plot their path to greater public benefit and promote their sustainability successes to colleagues, investors, partners and customers. The areas, based on the Food Made Good pillars, include “celebrating local and seasonal”, “sourcing fish responsibly”, “treating staff fairly”, “supporting the community”, “reduce reuse recycle”...</p> <p>Businesses are then able to apply for a “Food Made Good Sustainability Rating”, the world’s largest and most comprehensive sustainability audit for Food Service Businesses that allows businesses to take a 360 view of their actions, validate their hard work, benchmark against a broad community of businesses, and set goals for the future. Currently, the Food Made Good community is made up of 10,575 foodservice providers and 74 suppliers, numbers that they hope keep increasing in the upcoming years.</p>
<p>ACTORS</p>	<p>The Sustainable Restaurant Association (SRA), a non-profit membership organisation with headquarters in the UK, supports food-service companies as they work to become more sustainable in their industry and directs consumers towards more sustainable options. Since its founding in 2009, the organisation has broadened its focus to include cafes, contract catering, and in-flight catering in addition to traditional restaurants. It has also broadened its geographic reach beyond the United Kingdom thanks to a licence programme that enables other territories to quickly set up and deliver the programme.</p>
<p>RELEVANCE</p>	<p>Long-term food sustainability is a rising concern as the food we eat accounts for 25% of all greenhouse gas emissions. That means that where we choose to eat out matters. The Food Made Good scheme allows providers and consumers alike to make better choices.</p>

THE SUSTAINABLE RESTAURANT ASSOCIATION

KEYWORDS	Food; environmentally restorative; socially progressive
REFERENCE TO POLICIES	
DURABILITY	<p>Diners care now more than ever about sustainability. As such, more and more businesses should look into gaining accreditations such as the Food Made Good Sustainability Rating thus making the project durable in the long-term.</p>
LINK	<p>https://www.foodmadegood.org/ Survey (50 questions): https://www.foodmadegood.org/food-made-good-50/survey/</p>

SUSTAINABLE FOOD TRUST

DESCRIPTION	<p>The SFT founded the Harmony Project, inspired by the Prince of Wales' book <i>Harmony: A New Way of Looking at Our World</i>. It takes inspiration from nature in changing the way we look at the world, most notably in our education system. After holding the Harmony Conference in 2017, the project has grown and is now becoming its own registered charity.</p> <p>The Harmony Project aims to transform education to ensure it is fit for purpose in preparing young people to engage with the environmental and social challenges we face, not just to pass exams. We work with educators to develop learning that is based upon a deep understanding of, and connection to, the natural world – learning that will equip students with the skills they need to live more sustainably.</p> <p>The Harmony approach to education teaches wholeness and relationship, oneness, and interdependence – it challenges ideas of separateness. They support teachers and other educators in developing practices that reframe learning around natural laws and principles that show the world as an interconnected whole, and which provide children and all learners with the skills needed to co-create a future that enables all life to flourish.</p>
ACTORS	<p>Founded in 2012, the mission of the Sustainable Food Trust (SFT) is to accelerate the transition to sustainable food systems, inspired by their philosophy of the interconnectedness of the health of soil, plants, animals and people. Their vision is for future food and farming systems which nourish the health of people and the planet and are equitable and accessible to all.</p> <p>To bring about the transformation in food and farming that is urgently needed, they work in 3 key areas: policy, measuring and valuing sustainability, and public awareness raising. They work closely with government, leaders and other organisations to undertake high-level advocacy for policy change that will support a transition to more sustainable farming systems. They believe that we need a “common language” for measuring farm sustainability, and a globally harmonised framework which takes a holistic approach to measuring sustainability on farms. They support citizens to be part of the change through their communications and research work.</p>
RELEVANCE	<p>This project is relevant because as the more and more prominent youth climate strikes have highlighted, young people all around the world are realising that unless we change our relationship with the natural world, its future could be catastrophic. The Harmony Project offers an approach to education that promotes “learning from Nature, in addition to learning about Nature and in Nature”. This is what they call a “Natural Curriculum”. When instruction and learning are organised in this way, students and all learners are better equipped to develop a connected, systemic perspective on the world and their place in it.</p>


SUSTAINABLE FOOD TRUST

KEYWORDS	Nature; partnerships; teaching; learning; harmony
REFERENCE TO POLICIES	          
DURABILITY	The Harmony Project is ongoing and long-lasting with no planned end to the project.
LINK	https://www.theharmonyproject.org.uk/

AVANZI POPOLO 2.0

DESCRIPTION	<p>Avanzi Popolo 2.0 is a project conceived and supported by the non-profit social promotion association 'Farina 080', born with the aim of activating actions against food waste, starting with the construction of contact channels between the places where the waste (households, retailers and restaurateurs) and places of need (NGOs, associations, soup kitchens...). All by drawing on two largely unused resources: food that risks being thrown away and the community's availability of time.</p> <p>Food waste in the world amounts to about 1.3 billion tons per year, equal to about one third of the total production of food intended for human consumption. A figure that goes hand in hand with that linked to the growth of poverty, that has increased significantly in recent years.</p> <p>Hence the idea to carry out a series of awareness-raising and education activities regarding the management of food surpluses that risk ending up in the dustbin. In parallel to these activities, a web platform was tested which, for the first time in Puglia (the project region) made it possible to test food sharing. The goal is to overcome the donor-recipient dichotomy and build a tool that allows people, regardless of their income status, to share food in excess or close to expiration to avoid waste.</p> <p>The project also has a didactic component: an educational path designed for schools (called "School sharing") to talk about the problem of food waste in schools of the territory and educate youngsters to acquire and develop responsible behaviours.</p>
ACTORS	<p>Associazione di Promozione Sociale Onlus Farina 080 is an association based in Bari, Italy, whose objective is to carry out charitable activities and fight against food waste both through the activation of sharing networks among citizens.</p>
RELEVANCE	<p>The project involves more than 220 donators and more than 80 beneficiary organisations.</p> <p>So far, over 900 recovery actions have been developed, with over 45,000 kg of food surpluses recovered from agri-food businesses, shops, agricultural cooperatives and donated to around 80 organisations working to fight poverty, always taking care that the food could travel the shortest possible route and favouring relations between subjects in the area.</p> <p>A food sharing web-platform (www.avanzipopolo.it) was created, where anybody can upload food that risks not to be consumed before its best-by-date or ask for food that somebody else has previously uploaded. A public social general store was also created, in an urban periphery where needy families can buy (through virtual money) food, clothes and toys for children aged between 3 months and 5 years. A network of social/community fridges located in places open to the public (a university, a church, a co-working space...) open to everybody who intends to offer or take food. This contributes to build an increasingly sustainable and inclusive community.</p>

AVANZI POPOLO 2.0

RELEVANCE	<p>The project is also driven to educating, training and making advocacy about food waste, organising events, workshops, campaigns etc. such as the School Sharing educational path designed for students, consisting of a theoretical overview of the problem of food waste and a laboratory part, in which a social pantry is introduced in schools, open to students, teachers and school staff as a place to share food at risk of waste. Starting from the observation of their home pantry, students are then invited to establish the rules for using the school pantry, thus experiencing a first-hand practice of food sharing.</p> <p>In each of these actions made, the Association's aim was building a collaborative economy experience, in which people build relationships, learn and create value together.</p>
KEYWORDS	Food; waste; sustainable development; cooperation; education; inclusion; promotion of diversity; social development.
REFERENCE TO POLICIES	
DURABILITY	Avanzi Popolo 2.0 represents the evolution of an experiment started in 2014 and the project activities are still ongoing.
LINK	https://www.avanzipopolo.it/

FUNGO BOX / GO-CIRCULAR PROJECT

<p>DESCRIPTION</p>	<p>Fungo Box is the first circular economy project of “Il Giardinone Cooperativa Sociale”, an Italian working Integration Social Enterprise (WISE) founded in 1996, operating in the field of environmental services.</p> <p>The project Fungobox was born in 2016 thanks to the collaboration with Lavazza e Novamont. The Objective was to experiment the cultivation of mushrooms from exhausted coffee grounds and combining this activity with education on food waste and job placement of fragile subjects, promoting activities of inclusion and promotion of diversity.</p> <p>With the agri-business Fungo Box project, Il Giardinone Cooperativa Sociale takes part in the European project GO CIRCULAR – whose main objective is to promote employment and entrepreneurship in European rural areas by empowering young people with the capabilities to create co-working & start-up incubators exploiting potentialities offered by circular economy, with concrete examples in three specific areas: furniture, agri-business & building/housing, as these economic sectors represent strategic fields for European smart economic and social development.</p>
<p>ACTORS</p>	<p>Il Giardinone Cooperativa Sociale is an Italian working Integration Social Enterprise (WISE) founded in 1996, operating in the field of environmental services. They take part to CGM, the largest Italian social cooperatives network for assistance and development aid, counting around 80 territorial consortia, 1000 cooperatives and 140 no-profit organisations.</p>
<p>RELEVANCE</p>	<p>The Fungo Box project aim is reduce food loss and waste, fostering social inclusion, promoting a sustainable model of food production and consumption and the values of healthy eating among young people. Every week the Cooperative collects coffee wastes from local bars to transform them from waste to new resources: the Fungo Box Kit, for the domestic cultivation of fresh mushrooms. Furthermore, after the production and harvesting of the mushrooms, the soil becomes an excellent fertiliser and therefore a new resource for regenerating the soil of peri-urban agriculture, perfectly closing the circle that goes from waste to resource. Furthermore, the self-cultivated mushrooms are not only affordable, but they also have a higher level of protein, a 3 times higher fibre content and a 50% higher phosphorus content. So, they can be considered not only sustainable but also a very nutritious food. The Fungo Box project also responds to the needs and requirements of the local area and community. The project activities are in fact based on solid values of cooperation and solidarity, pursuing the general interest of the community and social inclusion.</p> <p>The preparation of the Fungo Box Kits allows for the employment of fragile individuals through specific professionalisation courses, and the project is always open to experiment new services and create new job opportunities, especially for vulnerable workers, creating a wider positive social impact. The project also pays attention to the climate: the coffee grounds are collected daily by bicycle, to drastically decrease emissions deriving from logistics and contribute to reducing the environmental and climate footprint of the EU food system.</p>

FUNGO BOX / GO-CIRCULAR PROJECT

RELEVANCE	<p>Finally, its intent of promotional social inclusions and achieve a concrete sustainable vision, contributing to improve the quality of life of people, have allowed the project to join the Go-Circular project network, having an impact on hundreds of young people, empowering them with relevant circular economy skills and fostering their capabilities to operate at transnational level for developing joint concrete circular coworking projects.</p>
KEYWORDS	<p>Food; waste; sustainable Development; circular economy; agri-business; cooperation; education; inclusion; promotion of diversity; social development.</p>
REFERENCE TO POLICIES	
DURABILITY	<p>The project started in 2015 and is still ongoing.</p>
LINK	<p>https://www.fungobox.it/fungo-box-mushrooms-coffee-grounds/</p>

FONDAZIONE OPERA SACRA FAMIGLIA

DESCRIPTION	<p>Fondazione Opera Sacra Famiglia (FOSF) delivers VET in the agro-food processing sector, particularly bakery, pastry and ice-cream making. It also runs educational-occupational activities related to gardening and maintenance of green areas. It has created a didactic garden where some autochthonous vegetables, fruit and herbs are grown. Scope of the garden is to raise awareness in the students and the community where FOSF is located, about biodiversity, the importance of its preservation and valorisation.</p> <p>Autochthonous varieties of fruit and vegetables have been also used with bakery and ice-cream making students to ideate and test new recipes based on those vegetables and fruits: e.g. biscuits with chocolate and a special variety of garlic, or ice-cream with pink chicory “rosa di Trieste” (Trieste’s rose chicory).</p> <p>Within the MEDS GARDEN project, FOSF has carried out workshops for students and created together with other partners a cookbook. They have organised open days to present the garden to public, participated in Fairs and exhibitions promoting the project. This during the project lifetime. Apart from the project MEDS GARDEN, they still organise educational activities with children to raise their awareness about plants, seasonality, biodiversity and they involve people with disability that take care of watering and maintaining the garden as “teachers” of children from primary schools, they run a little didactic farm with few farmyard animals (pig, chicken, rabbit, ducks...), again with the support of people with disability, they produce and distribute once a week bread for free to families with low income. They involve youth at risk of early school leaving into educational activities in the garden with children and/or people with a disability to demotivate them to keep on their education and get a title.</p>
ACTORS	<p>Fondazione Opera Sacra Famiglia (FOSF) is a private non profit organisation whose history dates back to 1945, when a charitable priest, with the support of benevolent benefactors established in Pordenone an organisation to support the poor and the war orphans.</p> <p>FOSF runs a Vocational Training Center, acknowledged by the Region of Friuli Venezia Giulia to deliver IVET, CVET, Vocational Training Services.</p> <p>It also runs social-educational services for people with a disability and housing and educational services for unaccompanied foreign minors.</p>
RELEVANCE	<p>This experience is interesting because it offers the opportunity to acquire green competences (about biodiversity and its importance for life on land, food origin and local varieties, short-food chain, seasonality of food) through a “hands on” experience). It joins those green competences with a social purpose: educating and preparing for the labour market students in the bakery/pastry/ice-cream-making field, preventing early – school leaving, promoting inclusion and an active role in society for people with a disability, supporting low-income families.</p>


FONDAZIONE OPERA SACRA FAMIGLIA

KEYWORDS	Biodiversity; solidarity; peer to peer learning; inclusion.
REFERENCE TO POLICIES	
DURABILITY	This investment of the didactic garden with autochthonous plants has been made within an INTERREG project, named "MEDS GARDEN" but educational activities are continuing beyond the project end
LINK	http://friuli.fondazioneosf.it/ChiSiamo.aspx

PERRON DE L'ILON

DESCRIPTION	<p>Le Perron de l'Ilon is an "Entreprise de Formation par le Travail", whose mission is to train unemployed jobseekers in the professions of kitchen and dining room assistant. In 2014, Le Perron de l'Ilon began the process of converting to a more sustainable management of its activity with the project "Wednesday 2.GREEN" and setting up a 'local catering' offer based on local products. Progressively, the EFT evolved the method of managing their kitchen, stocks, menus, equipment, etc. in order to be in line with a more sustainable approach.</p> <p>Today they are able to work with a list of basic products from local agriculture, generally organic or sustainable and have developed a partnership with the Namur cooperative Paysan-Artisan.</p> <p>The trainees are now required to handle local products with all that this implies. The trainees discover that a carrot is not necessarily straight when it comes out of the ground, that onions are not all of the same size, that products have a taste in season, that their shelf life varies according to their packaging, etc.</p> <p>In addition to direct contact with the products, the EFT have developed specific training modules focusing on sustainability, together with other Belgian EFTs and European partners (including Scuola Centrale Formazione), thanks to the Erasmus+ Project "eco-restaurateur".</p>
ACTORS	<p>Le Perron de l'Ilon is an EFT ("Entreprise de Formation par le Travail"): the pedagogical model of the EFT is based on "learning on a real work situation": this means that trainees learn by working in the educational brasserie in the centre of Namur (120 seats), in the company restaurant in Bouge (180 seats) and in the catering department. Those educational brasserie, restaurant and catering department have real clients.</p>
RELEVANCE	<p>Thanks to the Erasmus+ project "Eco-Restaurateur", the EFT disposal a whole series of educational modules that allow trainees to develop various skills: a better knowledge of our terroir and our culinary heritage, techniques for working economically and wasting less, a mastery of European labels, etc.</p> <p>The partnership with Paysan-Artisan cooperative enables the EFT to buy local products without having to go to each producer.</p> <p>The pedagogical approach is specifically meant for people coming from low level of qualification / no qualification at all and from long term "inactivity" and for this reason is based on practical activities and key competences related to the work sector.</p> <p>This training is based on two axes, collective and individual, and allows each trainee to develop skills specific to the catering sector and skills that are transversal to the job.</p> <p>A socio-professional follow-up is put in place so that each trainee takes ownership of his training.</p> <p>Each trainee is entitled to:</p> <ul style="list-style-type: none"> • A fee of one euro gross per hour worked • A 100% reimbursement of travel expenses (monthly subscription) • A contribution to the cost of childcare or crèche (via FOREM) • A midday meal

PERRON DE L'ILON

KEYWORDS	Short food chain; Work Based Learning; Low skilled Long term unemployed; Local partnerships.
REFERENCE TO POLICIES	
DURABILITY	The EFT is stably active and the adhesion to sustainability principles is well rooted and developing step by step since almost 10 years.
LINK	http://www.centrelilon.be/leperron/2015-05-29-09-46-47/circuits-courts http://www.centrelilon.be/leperron/2015-05-29-09-46-47/entreprise-de-formation-par-le-travail

SERUNION

DESCRIPTION


Serunion is one of the most important collective restauration companies in Spain. They work in schools, vending machines, organising companies' buffets, among others. Serunion gives great importance to the quality provided in the food served. For this reason, their management and quality operations are based on the following pillars: food safety, quality, the environment, occupational health and safety and corporate social responsibility. To achieve these pillars, the actions they take are:

- Audits to suppliers, in which they control the quality of the products delivered.
- Product analysis, which is done to all products which are commercialised in their different areas of work.
- Hygiene audits to all their establishments, especially those with close contact to students.

More specifically, Serunion has an integrated quality plan which includes:

- **LEGAL COMPLIANCE AND CONTRACTUAL OBLIGATIONS:** Identify all legal requirements for environmental aspects.
- **OBJECTIVES AND CONTINUOUS IMPROVEMENT:** Identify all possible risks as an area for continuous improvement and establish new lines of work and innovations in the service aimed at increasing food safety, excellence in quality, customer satisfaction, environmental protection, social responsibility and health and safety of workers.
- **BEHAVIOUR AND HUMAN RIGHTS STANDARDS:** to be guided by regulations, standards and good conduct practices; to respect and promote respect for human rights.
- **CONTROL AT ORIGIN:** To ensure the food safety of raw materials and services provided by suppliers, sub-suppliers, sub-contractors and provided by suppliers, subcontractors and logistic operators, through the acceptance of specifications operators, through the acceptance of prior purchasing specifications as part of the specifications as part of the initial approval process, followed by ongoing continuous evaluation and the creation of action plans for the continuous improvement of the service continuous improvement of the service provided
- **FOOD SAFETY:** To design and implement a self-monitoring system by means of hazard analysis and critical control points (HACCP) that guarantees food safety throughout the processes of reception, storage, processing, transport and service of raw materials/prepared food, as well as to promote a culture of food safety among all employees.
- **EFFECTIVE COMMUNICATION:** Establish the necessary channels for internal and external communication with the rest of the participants in the food chain.
- **POSITIVE FOOD FOOTPRINT:** Helping our diners to achieve good health through healthy choices and awareness; increase the sustainability of our ingredients through improved purchasing processes; reduce food waste and other waste in the value chain; create and promote inclusive local jobs.
- **CONTINUING TRAINING:** Provide training and professional development programs.
- **ETHICAL MANAGEMENT:** Implement a Code of Conduct to guide all our actions and create an Ethics Committee.
- **CUSTOMER SATISFACTION:** Develop tools to assess the level of compliance with established commitments and perceived quality.

SERUNION

ACTORS	<p>Created in 1990, Serunion was built by combining 5 Spanish restauration companies: Arusa, Sercosa, Cofimok, Hotelcosa y Serhoval.</p> <p>One of the most relevant actions in Serunion is the close contact they have to schools and universities. Many Spanish education centres trust in Serunion to deliver the daily food that students and staff eat.</p> <p>Serunion, following their aim to ensure food quality, are also part of the Spanish Quality Association. It is also relevant to mention that Serunion has the ISO 22000 quality level in terms of food security.</p>
RELEVANCE	<p>Serunion, as one of the biggest collective restauration companies in Spain (and having business in other countries, such as Portugal), has established a very relevant program for food security which is applicable at different sectors related to food, such as the education sector.</p>
KEYWORDS	<p>Food security; quality; sustainability</p>
REFERENCE TO POLICIES	
DURABILITY	<p>Serunion is constantly improving the quality of their actions. They have been more than 30 years leaders of the collective restauration in Spain, and they keep working with key stakeholders in the country.</p>
LINK	<p>https://www.serunion.es/es/nosotros/comprometidos-con-la-calidad</p>

SPAZIO BATTIRAME

DESCRIPTION

Spazio Battirame (Battirame Space) is a complex, consisting of a farmhouse, marquee and several hectares of land, owned by the Municipality of Bologna in an industrial district at the real border of the urban area.

The farmhouse has been renovated through self-building by the “Eta Beta” social cooperative that has been selected by the Municipality of Bologna for the management of Spazio Battirame.

Many structures and furnishings have been designed and made within the Eta Beta workshops themselves, where we have also recovered material, repurposing or reinventing it.

At Battirame Space, CONFERENCES / EVENTS (“SEVEN TABLE EVENTS”) / BUSINESS MEETINGS (also with lunch, breakfast / snack) / EXHIBITIONS / TRAINING COURSES take place.

The activities inside the farmhouse see food as the protagonist in its multiple values: cultural and scientific, health and psychological, educational and convivial.

Battirame Space is organised into different areas:

- the professional KITCHEN, where training courses are held, as well as the preparation of events. Here, the food products from the EtaBetaBio[1] social farm are processed and cooked
- a BAR (from the restoration of the ancient barn)
- DINING AREAS, that can be organised in different set ups, even reserving some areas for exhibition spaces
- CLASSROOMS where meetings and conferences can be hosted
- HAYLOFT that can be set up as exhibition space.

Around the farmhouse there are didactic gardens and an aromatic and medicinal herbs garden.

In the 1000 m² marquee, the social cooperative Eta Beta has created a kind of smart village, with temporary craft activities, educational paths and where it hosts concerts at special events.


Those craft activities (where people with social disadvantage are enrolled) are:

- artistic glassware
- design and craft-making of original plate lines (www.servito.eu) made from glass (Murano/industrial/recycled)
- objects and bijoux made from the recovery and processing of bottle glass
- pottery workshop
- indoor and outdoor furniture design and making from pallets and wooden cable-reels

Spazio Battirame has tested the prototype “solar cooker Helio” designed by an engineer and studied by the University of Rome against the peculiarities of food cooked this way. “Helio” is based on a parabola of mirrors that collects solar radiation, concentrating it in an insulated, steel-walled cooking chamber: it is not connected to any other energy source, produces no emissions, and generates no waste materials for disposal.

[1] EtaBeta Bio is a social farm that grows organic vegetables and cooperates in projects for the diffusion of urban horticulture and the creation of biodiversity corridors.

SPAZIO BATTIRAME

ACTORS	<p>Spazio Battirame is managed by the non-profit social cooperative “Eta Beta” that was established in 1992 in the form of an association of artists engaged in research and experimentation of materials, with a focus on social issues.</p> <p>“Eta Beta” social cooperative currently collaborates with public and private entities on projects aimed at fostering appropriate opportunities for socialisation and social inclusion of people with disadvantaged background and social issues.</p> <p>EtaBeta social cooperative has a partnership with a company producing cleaning products with low-environmental impact and offers, also, sanitization and cleaning services.</p>
RELEVANCE	<p>This experience matches an holistic approach to sustainability: from social inclusion of disadvantaged / marginalised people to education, circular economy (recovery/reuse/upcycle of materials such as pallets, wooden cable-reels, glass...) to organic social farming, renewable energy/zero emission technology for cooking, cleaning products with low-environmental impact, education and awareness raising.</p>
KEYWORDS	<p>Short food chain; Didactic dinners; Solar cooker; Recover - Reuse-Upcycle</p>
REFERENCE TO POLICIES	
DURABILITY	<p>Spazio Battirame is active since over 5 years.</p>
LINK	<p>https://www.etabeta.coop/spaziobattirame/ https://www.gamberorosso.it/notizie/helio-il-forno-solare-allo-spazio-battirame-di-bologna/?fbclid=IwAR1WRXU0ibUd__qsw_kifZ0GaMHVIBtxHI3capSETBe5D3XkRUV4WEVhtls</p>

ECORISTORAZIONE TRENINO

DESCRIPTION

The "Eco-Restaurant Trentino - Hotelier Schools Specifications" is a list of specifications applied to the catering and restaurant activities carried out by Hotel Schools for obtaining an eco-label within the framework project "Ecoristorazione Trentino".

To comply with Ecoristorazione Trentino eco-label, restaurants have to comply with a tough set of environmental criteria. The document is targeted to all catering services in Trentino.

The regulation involves 5 areas:

1. Food and drinks: priority must be given to biological, local and fair products
2. Waste: reduction is a priority
3. Energy and water: priority to energy and water saving
4. Non-food purchase: priority to certified green products
5. information, communication and environmental education: in order to involve clients in the implementation of environmental good practices.

The "Ecoristorazione Trentino" certificate requires the respect of mandatory criteria and optional criteria with a final minimum score of 24 out of 74 points.

Mandatory actions


1. Short chain menus: meals are prepared with ingredients coming from Trentino, with a reduction of the emissions due to transport.
2. Biological food products: at least two ingredients come from biological agriculture.
3. No single dose products: single dose products are not used to avoid waste production.
4. Disposable products: discard all disposable tableware (cups, plates, forks, etc. .)
5. Takeaway not consumed food: offer your customers the chance to bring home not consumed food and beverages by the appropriate container, communicating this possibility in writing and obvious.
6. Tap water: the restaurant informs the clients about the possibility to drink tap water to avoid emissions deriving from transport and waste production.
7. Mini-portions. The customer is offered the possibility to order smaller portions at a reduced price.
8. Reduced packaging detergents. At least 3 lines of detergents on tap or super-concentrated or in capsules or with returnable are used for cleaning.
9. Lighting: the restaurant only uses energy efficient lighting plants, with a reduction of energy consumption, and of greenhouse gas emissions in the atmosphere.
10. Cleaning products: The restaurant uses at least two ecological cleaning product lines, with a consequent water and air pollution reduction.
11. Information: the restaurant informs its clients about its efforts in the implementation of environmental good practices.

The specification for restaurants (updated version 2023) is available [here](#).

[Specifications](#) for catering services.

The specifications for the catering/hotelier schools and the points assigned for each optional criteria is available [here](#).

ECORISTORAZIONE TRENTO

ACTORS	<p>The Autonomous Province of Trento, in cooperation with the Municipality of Trento, set off on 2012 a working group with the main operators associations active in the catering sector, aiming at starting the environmental sustainability project for the catering sector in Trentino "Ecoristorazione Trentino".</p> <p>The certificate of environmental quality will be released only after a serious independent verification procedure.</p>
RELEVANCE	<p>This experience covers a variety of criteria and indicators</p>
KEYWORDS	<p>Short food chain, organic food, vegetarian/vegan food, contrast to mafia, single use/single portion, doggie-bag, tap water, cleanings, packaging reduction, small-size portions, lighting, water saving/efficiency, education and awareness raising,</p>
REFERENCE TO POLICIES	
DURABILITY	<p>Eco-ristorazione Trentino has been established in 2012 and is still maintained and update.</p>
LINK	<p>http://www.eco.provincia.tn.it/Ecoristorazione_Trentino/pagina14.html http://www.eco.provincia.tn.it/Ecoristorazione_Trentino/pagina24.html</p>

ECO-RESTAURATEUR PROJECT

DESCRIPTION	<p>The “Eco-restaurateur” project is an Erasmus+ KA2 project aiming to address the need for skills in the “eco-HORECA” sector, targeting specifically low-qualified/unqualified people attending formal and informal training courses for vulnerable people such as, for example, long term unemployed and early school leavers or young people at risk of drop out.</p> <p>The “Eco-restaurateur, for sustainable food” project has used the ECVET tools to link up the training of future cook-assistants and the labour market. Therefore, skills profiles, training checklists and tools and an assessment system have been developed together with the economic stakeholders.</p> <p>A syllabus has been produced within the project, covering different aspects of eco-HORECA that cook-assistants should be aware of and could take care of to enhance the sustainability of the restaurants he/she works in:</p> <ul style="list-style-type: none"> • concept of sustainable eating and catering • Diet, Nutrition, Health • local and seasonal diet • Certifications and food labels (organic, origin, fair trade, nutritional... including the issues related to allergens) • Waste, wastage and recycling • storage and management of the cold-chain to correctly preserve food • techniques to preserve food <p>The syllabus contains basic concepts and proposed didactic activities to improve knowledge and capacity to sustainably work in a professional kitchen.</p>
ACTORS	<p>The partnership that implemented the project was made of 10 organisations from 5 EU Countries, representing national, regional, local organisations active in the VET sector and social inclusion: AID Coordination (BE) - Lead Partner; Barka Foundation (PL); Scuola Centrale Formazione (IT); Chamber of Commerce of Kyustendil (BU); Grupul Pentru Integrare Europeana (RO); Le Perron de l'Illon (BE); Croc'Espace (BE); Le Gout d'apprendre (BE) ; Notre Maison (BE); CIEP de Liege (BE)</p>
RELEVANCE	<p>This experience covers a variety of criteria and indicators with a very practical approach, targeted to the lowest levels of staff working in the HORECA sector, to make sustainability part of the work of the whole team working in a restaurant kitchen.</p>
KEYWORDS	<p>Short food chain, seasonality, organic food, food labels, food preservation, food reduction, waste sorting, cleanings, energy saving/efficiency, vocational training, vulnerable target groups</p>

ECO-RESTAURATEUR PROJECT

<p>REFERENCE TO POLICIES</p>	
<p>DURABILITY</p>	<p>Eco-restaurateur project has been implemented between 2015 and 2017. Its training activities and contents are still being used by partners.</p>
<p>LINK</p>	<p>http://www.aid-com.be/sites/default/files/upload/projets/Ecoresto/Syllabus_EN_%26_Annexes.pdf</p>