

SEPTEMBER 2023

FOOD CONSCIOUS

Project No: 2022-1-PL01_KA220-VET-000089122

NEWSLETTER

PROJECT OBJECTIVES

- To raise awareness and identify the necessary skills that food service workers and businesses need to develop that contribute to reducing food waste.
- To create a training program and Roadmap for food workers, while raising awareness among consumers and customers of the catering industry.

RESULTS

- Handbook of policies, processes, best practices, procedures.
- A set of basic pro-environmental skills and tips.
- Self-assessment tool, knowledge, and relevant training materials for trainers and staff
- An online Trainers' Guide Book.

TARGET GROUPS

- Food service industry
- Trainers and coaches
- Educational institutions
- Trade associations
- Customers
- Sectoral organisations

FOODCONSCIOUS:
towards effective food waste management and food waste prevention in the food service sector

DID YOU KNOW?

- ✓ EU wastes more food than it imports (Feedback EU, 2022)
- ✓ In the EU, nearly 59 million tonnes of food waste are generated, which gives 131 kg per inhabitant (Eurostat, 2022)



WANT MORE INFORMATION?



[Food Conscious Erasmus Project](#)



[Food Conscious Project z.d. Erasmus plus](#)

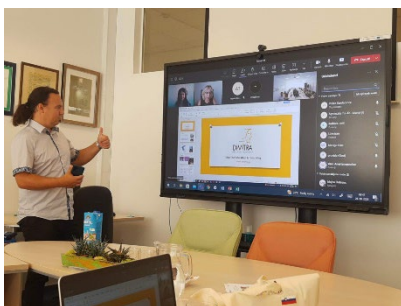


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The international FoodConscious project is being implemented at WULS-SGGW, co-financed by the European Commission under the Erasmus+ program, in which partners from 5 European countries: Poland, Greece, Slovenia, Spain, and Italy develop innovative training programs focused on reducing food waste in the catering services sector.

The primary goal of the project is to raise awareness and identify the necessary skills that enterprises and employees of the food service industry must develop in order to contribute to the effective management of food production and reduce food waste. In addition, creating a solid training program and Road Map, integrated with existing programs, so that future employees of the sector are aware of the need to reduce food waste and work towards the sustainable development of the food system, thereby raising the awareness of consumers and customers of the food service sector. An important task of the project is to prepare trainers and future food industry specialists to effectively guide training participants towards professional skills and sustainable practices in food production management.

The FoodConscious team will provide a free online guide, including a comprehensive self-assessment toolkit, knowledge, and relevant training materials for trainers and employees of educational institutions on food waste prevention in the catering sector.

On 28-29 August 2023, the first in-person meeting of the FoodConscious project partners took place at SC Velenje's headquarters in Velenje, Slovenia. The meeting was attended by partners from Poland and Spain. Partners from Greece and Italy joined via video link. The aim of the meeting was to present the results of the national research to date and to identify a training needs analysis on food waste reduction. These will be used to develop appropriate training tools for the food service sector.

Meeting in Slovenia

Brainstorming workshop for the definition of efficient food management – 28-29.08.2023

Contact to coordinators:

SGGW: agnieszka_tul_krzyszczuk@sggw.edu.pl

DIMITRA: anastasopoulou@dimitra.gr

INFODEF: I.trevisan@infodef.es

SOLSKI: igor.doler@scv.si

TUCEP: mbrizi@tucep.org

