

LOVE FOOD REDUCE WASTE

Training of trainers

11/02/2019

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University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

Training course transfer



- To provide, transfer and share **knowledge, awareness, skills and competences** in food waste reduction and management in the restaurant sector with the participants
- To develop a model for **innovative and stimulating educational techniques** in order to better transfer these skills to their colleagues (at first) and students (later)
- To improve, by cascading, the **prevention and the food waste management actions** in the involved VET centres and in a **selected number of restaurants**



A RIPPLE EFFECT



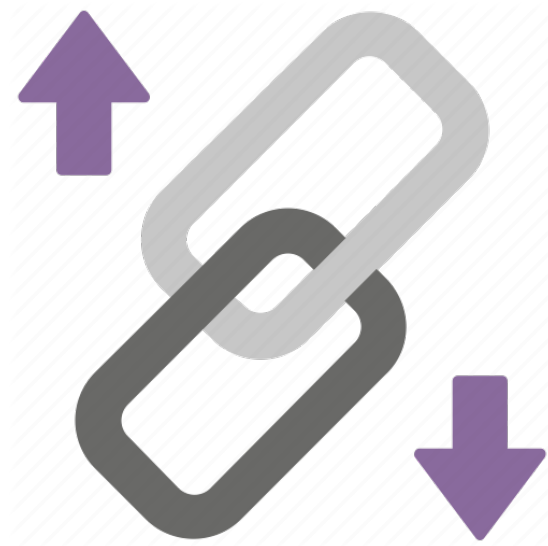
The training
t-zero



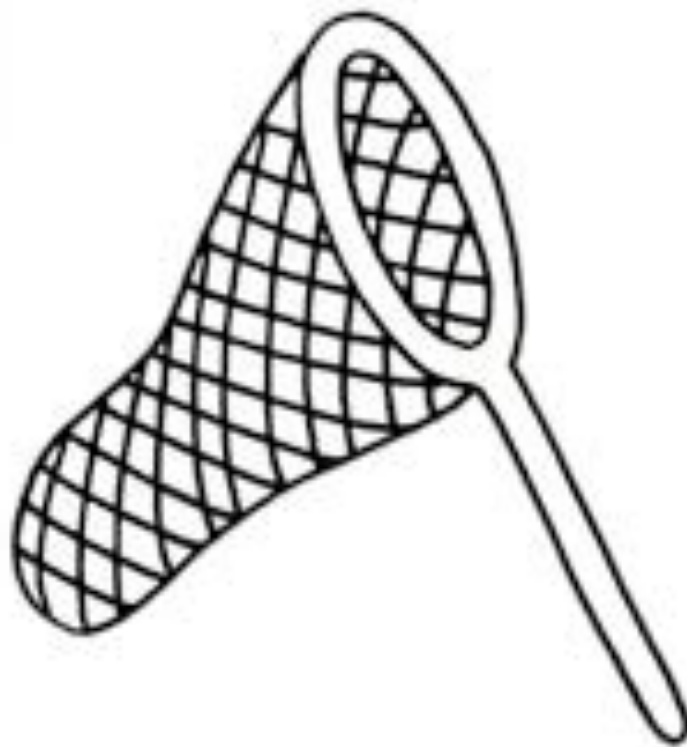
The trainers
t-1

To amplify the dissemination of food waste
reduction principles and techniques

- **MAKE OUR TARGET AWARE OF THE PROBLEMS (HOLES) ALONG THE PROCESS**



- **MAKE OURSELVES AND OUR TARGET ABLE TO ADOPT PREVENTIVE MEASURES AND PROPER ACTIONS TO REDUCE FOOD WASTE (CLOSE THE HOLE)**



WHAT DID YOU COLLECT DURING THE TRAINING
WHERE/WHEN DO YOU BELIEVE IT COULD BE ADOPTED?

SOLUTIONS



PROBLEMS



SPRING IS COMING!

SOLUTIONS



PROBLEMS



FOOD WASTE ACTIONS





WHAT ARE THE SITUATION WHERE I THINK
THAT COULD BE POSSIBLE AND FEASIBLE
TO ADOPT THE TRAINING CONTENTS
WITH A PROPER ADJUSTMENT TO MY CONTEXT?

Hour/Day	Monday 11 March	Tuesday 12 March	Wednesday 13 March	Thursday 14 March	Friday 15 March
08:30		Strategies and solutions to prevent and manage the food waste (Tecco UNISG)	Training simulation on menu design/work group (1) (Povigna UNISG)	Second life recipes: focus on bread and offal (quinto quarto) (Povigna UNISG & Catani)	Debrief for food waste prevention and management in the food restaurant sector (Tecco UNISG)
09:00	Introduction to the LIFE FOSTER project +Logistic information (Archesso, ENAIP-NET)				
09:15	Opening of the training of the trainers (Tecco UNISG)	Food waste hierarchy and circular economy principles applied to restaurant sector (Tecco UNISG)		The quality of the raw materials and the whole ingredients approach Waste as a modern concept, the recovery and education to the tradition (Povigna UNISG & Catani)	From job description to observable behavior (Dainelli, ENAIP-FVG)
09:30					
10:00					
10:30		Break	Break	Break	Break
10:45	The food system and the dilemma of the food waste (Tecco UNISG)	Food waste quantification methods & monitoring (Tecco UNISG)	Training simulation on menu design/work group (2) (Povigna UNISG)	Recipes story telling: how to value sustainable choices (Povigna UNISG & Catani)	From job description to observable behavior (Dainelli, ENAIP-FVG)
11:15	Break				
11:30	The food system and the dilemma of the food waste (Tecco UNISG)	Focus group on food waste quantification in a VET centre (Tecco UNISG)			
12:30	Lunch	Lunch	Lunch	Lunch	Lunch
13:30	Food waste in the restaurant sector (Tecco UNISG)	Menu as a planning tool (Povigna UNISG)	Training simulation on menu design-comments, exchange and analysis (3) (Povigna UNISG)	Communication & narration of the sustainability of a plate (Scaffidi UNISG)	From job description to observable behavior (Dainelli, ENAIP-FVG)
14:30	Work group about the food flow analysis in restaurant sector and the individuation of leakage points (Tecco UNISG)	Menu balancing (food cost, nutritional balance, human resources and equipment management) (Povigna UNISG)			
15:00		Planning tools and elements, <i>mise en place</i> , parametric recipe, storage management (first in - first out, labelling) (Povigna UNISG)	Food bricolage: resilience and adaptability in the food preparation and plating (Povigna UNISG)	The communication effectiveness (i.e. the correspondence between what is spent and what is perceived) (Scaffidi UNISG)	
15:30					
16:30	Food waste problem map (Tecco UNISG)				
17:30					

MODULE ABOUT FOOD WASTE IN THE FOOD SYSTEMS AND IN THE RESTAURANT SECTOR (1 DAY) – Nadia Tecco

TRAINING CONTENT

ES. Data about food
waste in restaurant

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT THE PROBLEM FOOD WASTE MAP (SWISS CHEESE MODEL) AND ABOUT FINDING SOLUTIONS (1 DAY AFTERNOON AND MORNING) - Nadia Tecco

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT MENU' AS A PLANNING TOOL – 2 DAY AFTERNOON

Carol Povigna

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT TRAINING SIMULATION ON MENU DESIGN – 3 DAY Carol Povigna

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT TRAINING SIMULATION ON MENU DESIGN – 3 DAY Carol Povigna

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT TRAINING SIMULATION ON SECOND LIFE RECEIPTS AND WHOLE INGREDIENTS APPROACH– 4 DAY (morning)

Carol Povigna & Carlo Catani

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

MODULE ABOUT WHAT DO WE WASTE WHEN WE WASTE FOOD?

– 4 DAY (afternoon)

Cinzia Scaffidi

TRAINING CONTENT

WHAT SITUATION

ADVANTAGES/BENEFITS

OBSTACLES (IF ANY)

EXERCISE	WHO	WHERE	WHEN/HOW MUCH TIME?	WHY	COMPETENCES?
Realize a menu for your family	A student	At home	In two different moments (how far, what happens in the middle?)	To make the students aware of the holes in the system and make the student able to prevent and manage properly the food waste	

ACTIVITIES/LAYERS:

- Shopping list
- Shopping (tracking the cost)
- Storage
- Preparation (weight food waste)
- Plating
- Waste management (weight food waste)

USE OF VIDEO AS A DIARY:

- ...
- ...
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EXERCISE	WHO	WHERE	WHEN/HOW MUCH TIME	WHY	COMPETENCES?
Realise a menu for your class or a small catering	A group (how many?)	In the school kitchen/laboratory	In two different moments (how far, what happens in the middle?)	To make the students aware of the holes in the system and make the student able to prevent and manage properly the food waste	

ACTIVITIES/LAYERS:

- Shopping list
- Shopping (tracking the cost)
- Storage
- Preparation (weight waste)
- Plating
- Waste management (weight waste)

USE OF VIDEO AS A DIARY:

- ...
- ...
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