

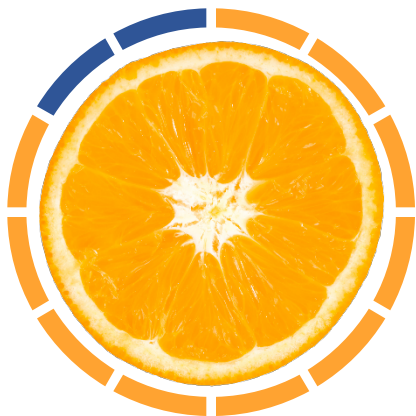
FIRST TRAINERS' TRAINING

Conegliano, 11th – 15th March 2019

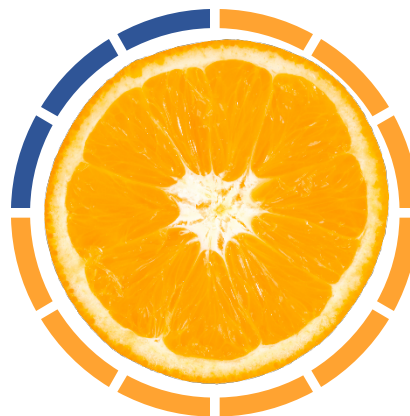


LOVE FOOD REDUCE WASTE

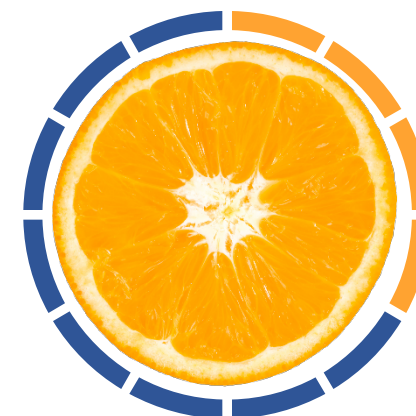
PROJECT OBJECTIVES



Raise awareness about food waste as a major problem in the restaurant industry, and the possibility of **preventing and reducing** it through the application of more sustainable practices.

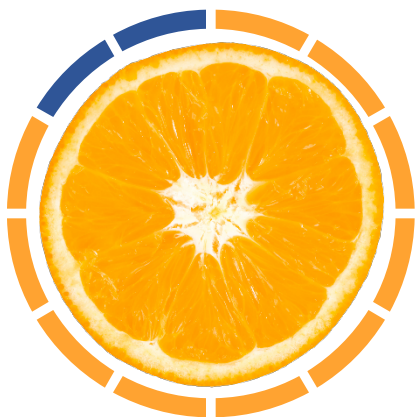


Train trainers and students, as well as professionals (back and front of house), in the restaurant industry to adopt more sustainable practices.



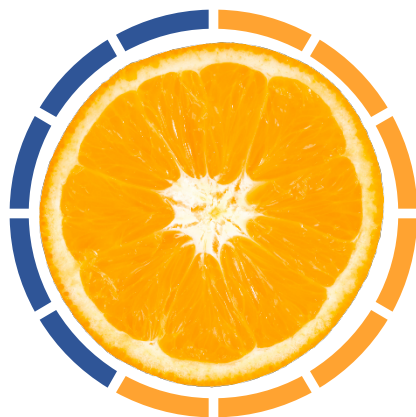
Raise policy makers' awareness about the need for measures and instruments that favour food waste prevention and reduction.

PROJECT TARGET GROUPS



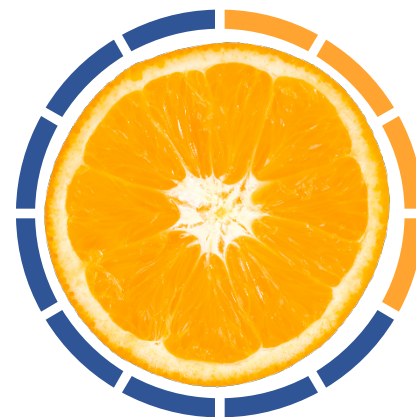
TRAINERS

Trainers from the restaurant industry in involved VET centres



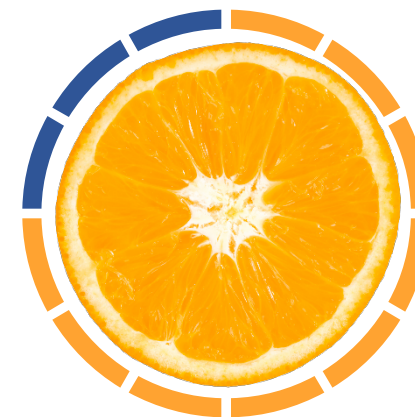
STUDENTS

Students following a restaurant training program in the project area



RESTAURANTS

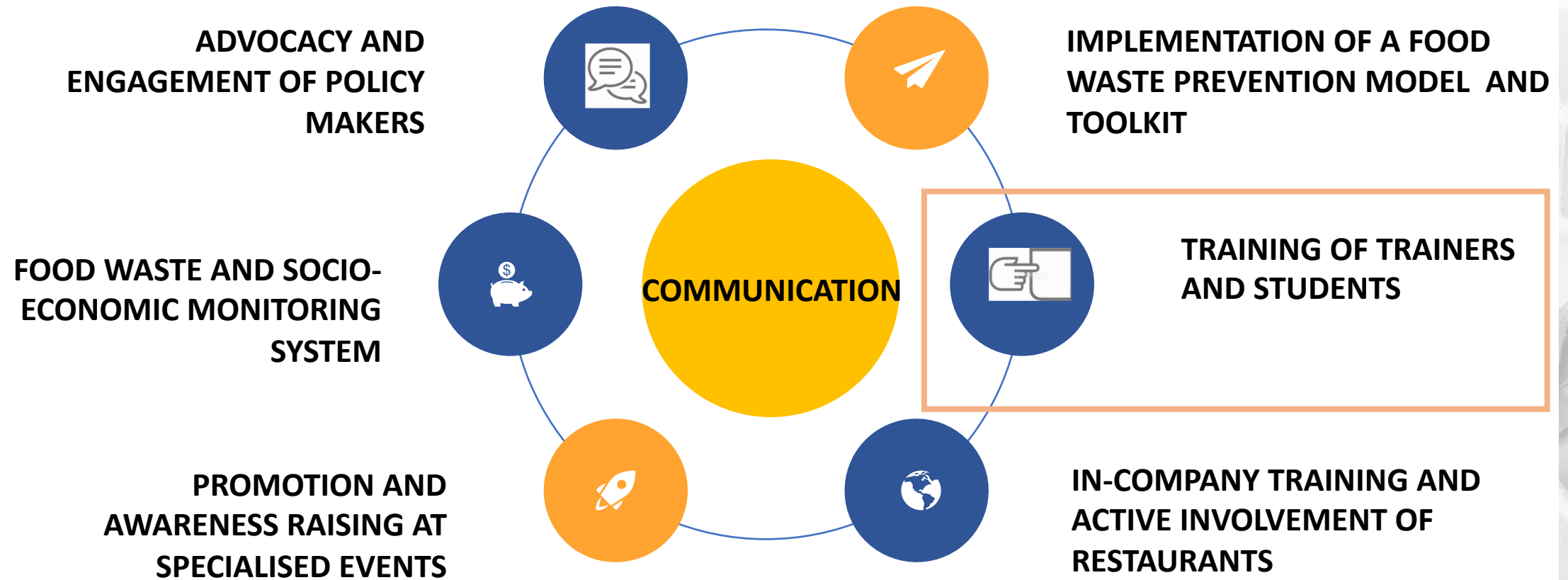
Back and front of house restaurant staff involved in in-company training
Chefs and restaurant owners participating in sector events



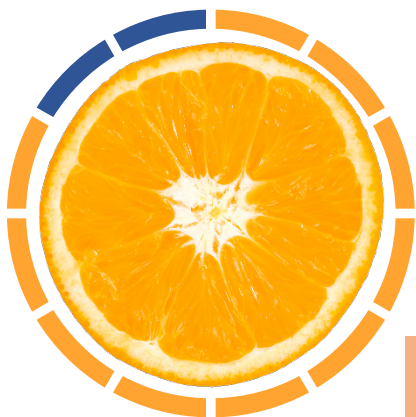
POLICY MAKERS

Policy makers dealing with vocational education and training, environment, agriculture, and tourism

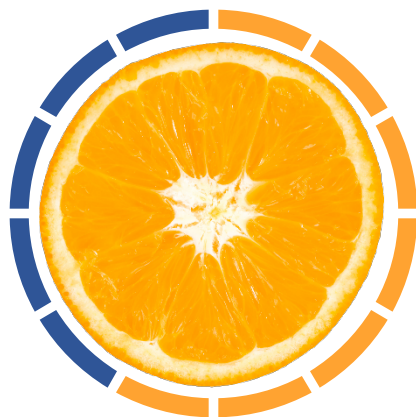
THE PROJECT STRATEGY



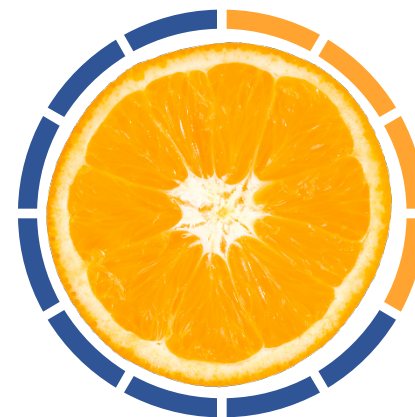
THE PROJECT'S NUMBERS



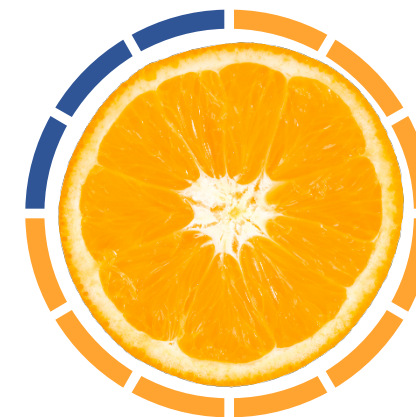
- 527 trainers to be trained
- 73 centres involved
- 6.700 students to be trained
- 3.600 companies and 10.000 professionals involved



- 20 fair stands to be realized
- 100.000 visitors involved
- 6 technical seminars and practical activities organization (1.200 people involved)

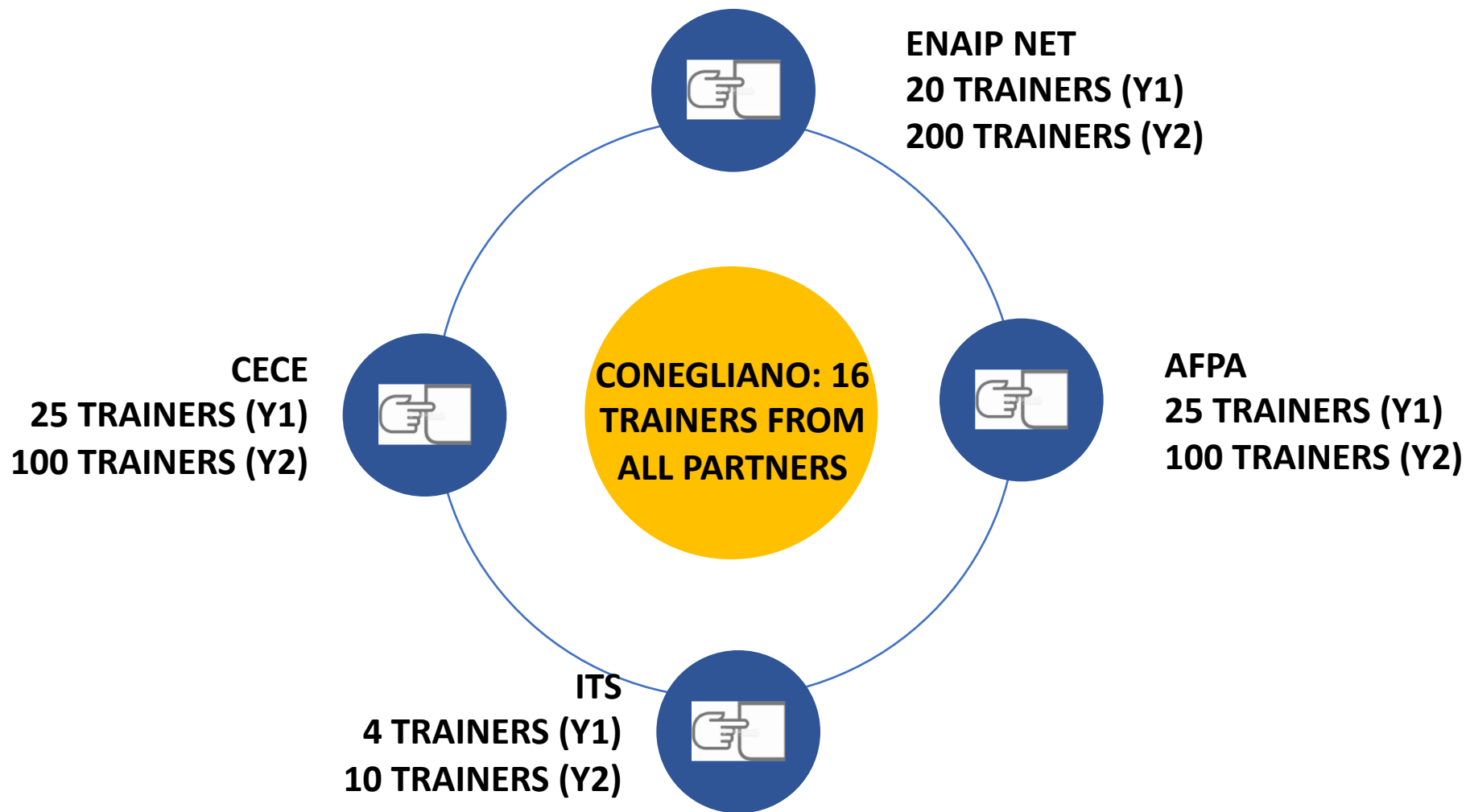


- 10 meetings with policy makers
- 1 meeting with the *EU Platform on food losses and food waste*



- 1 food waste prevention monitoring system
- 1 network with other Life projects

TRAIN THE TRAINERS



Action B1 – Training the trainers of professional centres and students' training

ACTIVITIES

•DONE

Transnational course for 16 trainers (40 hours)

•NEXT STEPS

ACTIVITIES	WHO	DEADLINE
Define common trainers' training framework: logical pathway + crucial elements/focal points	Trainers + training designers (if relevant)	22.03
Identify 1 training activities coordinator (for communication between partners)	PM/HR	22.03
Identify trainers for trainers' training in VET centres	PM/HR	29.03
Prepare self-learning + classroom and practical training of trainers (40 hours)	Trainers + training designers (if relevant)	29.03
Organise and deliver trainers' training	Trainers	01.04-31.07
Define common students' training model (competences, indicators, checklists)	Trainers + training designers (if relevant)	15.05
Adapt model to local training programs (10 hours)	Trainers + training designers (if relevant)	01.04-31.07 R

RETHINK REUSE REDUCE

THANK YOU!

VISIT OUR WEBSITE: WWW.LIFEFOSTER.EU

