



LIFE17 GIE/IT/000579

LIFE FOSTER

After-LIFE Plan

Action E1

LIFE17 GIE/IT/000579

Training, education and communication to reduce food waste in the food service industry

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Document version: 31.08.2022



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PROJECT KEY DATA

Title	Training, education and communication to reduce food waste in the food service industry – LIFE FOSTER
Coordinating Beneficiary	ENAIP NET (IT)
Associated Beneficiaries	AGENCE NATIONALE POUR LA FORMATION PROFESSIONNELLE – AFPA (FR) CONFEDERACIÓN ESPAÑOLA DE CENTROS DE ENSEÑANZA – CECE (ES) FEDERAZIONE ITALIANA CUOCHI – FIC (IT) INSTITUTE OF TOURISM STUDIES – ITS (MT) MALTA BUSINESS FOUNDATION – MBB (MT) UNIVERSITÀ DEGLI STUDI DI SCIENZE GASTRONOMICHE – UNISG (IT)
Project duration	From September 2018 to August 2022
Project budget	1,676,566 €
EC contribution	997,460 €
Contact e-mail	international@enaip.net





INTRODUCTION

The aim of LIFE FOSTER's After-LIFE Plan is to give an overview of the activities that will be implemented in the three years after project end – *i.e.* in 2023-2025.

Starting from the results achieved with the project's concrete (Actions B) and communication actions (Actions C), project beneficiaries identified the activities to undertake between 2023 and 2025 to favour capitalisation, sustainability, and replicability to project results as well as to achieve the targets of the KPIs, *i.e.* to favour the achievement of the KPIs submitted with the project proposal.

PROJECT OVERVIEW

The LIFE FOSTER project was led by the Italian network for Vocational Education and Training, ENAIP NET (Italy).

Started in September 2018 and ended in August 2022, the LIFE FOSTER project aimed at reducing waste in the food service industry through prevention solutions.

The project aimed to demonstrate that vocational training coupled with communication and awareness raising initiatives contributed to tackle the food waste environmental challenge.

LIFE FOSTER identified in a prevention approach the strategy to produce less food waste and use available resources more sustainably. Prevention solutions and practices were activated through appropriate training and communication measures, targeting European food service industry students, professionals, and citizens, to create capacity and awareness.

Vocational training was therefore a key instrument to implement UN 2030 Agenda for Sustainable Development regarding Sustainable Development Goal 12, "Responsible Consumption and Production", and more specifically Target 12.3 "By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses".

For LIFE FOSTER food waste was a challenge of the food system which needed the collaboration of organisations supporting the interconnection between environmental, economic, and social dynamics. To face the challenge, project beneficiaries brought specific and complementary knowledge as well as experience, so that their collaboration could activate change in a sustainable direction.

The project area covered Italy, France, Spain, and Malta.



OBJECTIVES, TARGET GROUPS, ACTIONS, AND RESULTS

Objectives

The main project objective was to raise awareness on the problem of food waste and the possibility of adopting solutions for its prevention and reduction.

The project focused on the food service industry, which contributed with approx. 12% to the total amount of wasted food, for two main reasons:

- Sector professionals could be suitably prepared to contribute to reducing the negative impact of the food service sector
- Food service companies and their personnel could be “ambassadors” for food waste prevention behaviours, thus influencing their customers to adopt more sustainable consumption behaviours and lifestyles.

LIFE FOSTER’s approach was based on reduction through prevention solutions. It anticipated the waste framework directive revision of 2018, which introduced requirements to Member States to reduce, starting from 2023, food waste at each stage of the food supply chain, and the Food Waste Hierarchy, as illustrated here below:

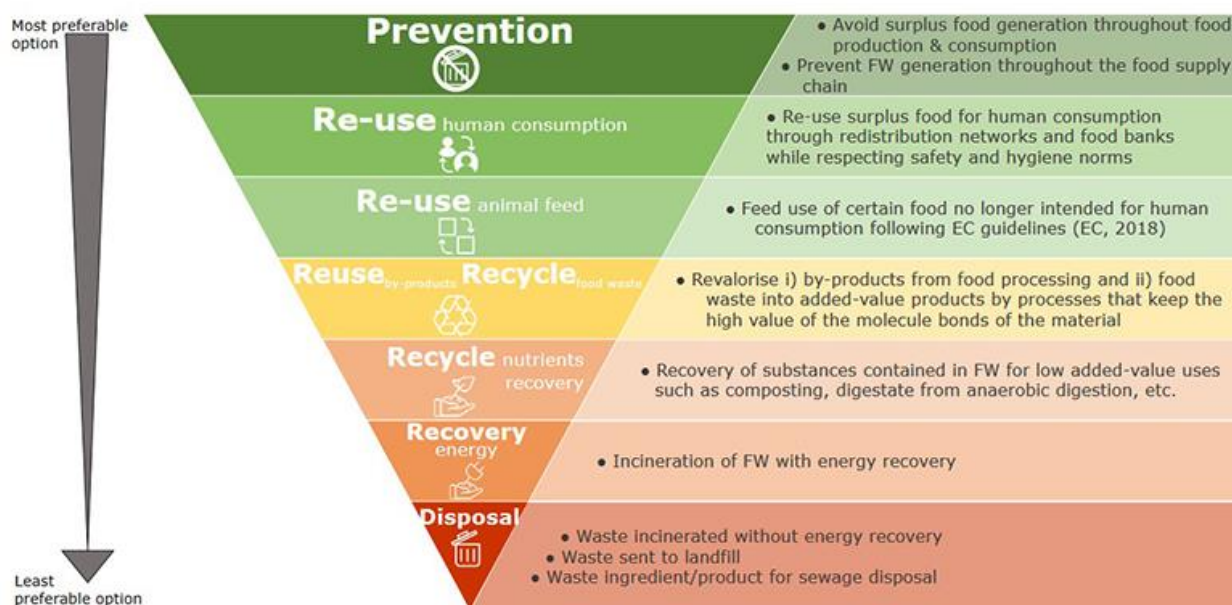


Figure 1. Food Waste Hierarchy. Source: https://ec.europa.eu/food/safety/food-waste/eu-actions-against-food-waste/food-waste-measurement_it

The project strategy to tackle the food waste challenge lay in the potential of vocational training to amplify as well as maximize the project results and impact, through a ripple effect that, starting from a restricted number of trainers enlarged the number of individuals reached in the project target groups.



Target Groups

The project involved:

- Trainers delivering trainings for the preparation of food service employees
- Students attending the food service trainings
- Food service professionals – including back- and front of house staff – who could improve the management of businesses
- Policy makers for the definition of measures favouring the adoption of food waste prevention solutions.

Actions

The project stood out for its strong innovative character which impacted on food waste reduction through:

- The enrichment of vocational training offer for the food service industry with specific training, developing skills for food waste prevention
- Internships, *i.e.* in-company training embedded in vocational training programmes providing qualification or certification for food service professional profiles
- The identification of food waste as a topic to be included in the Citizenship Education, a subject often included in educational programmes
- The adoption of a tool to measure food waste and its economic cost which provides objective assessment on the effectiveness of the adopted prevention solutions
- Communication events, actions, and tools to raise awareness and attention on a larger scale
- The development of an approach based on circular economy and systems thinking, which featured the analysis of food waste drivers and leakage points to define food waste prevention action plans.

Project Beneficiaries

LIFE FOSTER encouraged cooperation between multiple actors which was reflected in the partnership composition.

The partnership implementing LIFE FOSTER represented actors that could bring in complementary types of expertise and facilitate the dialogue to relevant project stakeholders. More specifically, beneficiaries were:

- The UNIVERSITY OF GASTRONOMIC SCIENCES (Italy) ensures the scientific soundness of the adopted knowledge base and encourages the development of innovative responses
- Vocational training providers – [ENAIP NET](#) (Italy), [AFPA](#) (France), [CECE](#) (Spain), and [ITS](#) (Malta) – activate change in the training target groups – which include both young people and adults – through a shared training pathway
- Business representatives – [FIC](#) (Italy) and [MBB](#) (Malta) - encourage the transfer of sustainable practices to the business sector, which will increasingly have to reduce its environmental impact.





Main Project Results

The project impact included:

- 8,211 students – both youngsters and adults – who attended training courses in food waste prevention, and over 29,000 students reached
- Over 34,000 professionals reached
- 203 policy makers reached
- 10.1% food waste reduction between baseline and final monitoring campaign
- 9.7% reduction in food waste cost between baseline and final monitoring campaign.

Further results included:

- A food waste prevention toolkit and a training model for the development of food waste prevention competencies
- The adoption of a monitoring tool to measure the impact of the adopted food waste prevention in dedicated laboratories
- A replicability and transferability plan favouring the adoption of the LIFE FOSTER's tools
- A network of projects dealing with food waste from different perspectives
- Guidelines to policy makers – i.e. recommendations based on the project's lessons learnt
- The acknowledgement as a best practice for Circular Economy in Italy and France by national authorities and stakeholders.



AFTER-LIFE ACTIVITIES

The project's results have demonstrated the benefits of vocational training to food waste reduction through the adoption of preventive solutions in the food service industry.

The project activities taking place in the VET centres, increased trainers as well as students' food waste awareness and had also a spill-over effect on other target groups – particularly, trainers and students attending different training courses and their families – and citizens.

Furthermore, sector professionals, policy makers, and citizens were made aware of the food waste challenge through direct and indirect initiatives, including through a Manifesto for food waste prevention where individuals and organisations could declare their engagement in reducing food waste.

The project has also provided valuable inputs drawn from the on-field experience on many occasions in which EU and national policy makers consulted the Beneficiaries in the framework of processes for policy development – particularly, regarding education for sustainability, circular economy, bioeconomy, and sustainable food systems.

A network of projects and initiatives was established to favour the comparison of approaches and cooperation for the achievement of a shift towards more sustainable food consumption habits.

Considering that the collaboration with the project stakeholders was crucial for the project's success, the After-LIFE Plan has five main objectives with corresponding groups of activities, as illustrated in the table here below.





OBJECTIVE 1: DEVELOP CAPACITY FOR FOOD WASTE PREVENTION IN THE VET SYSTEM

ACTION ¹	RESPONSIBLE BENEFICIARY/IES	TIMESCALE/ FREQUENCY	ESTIMATED BUDGET ²
<p>a) Training trainers of food service courses</p> <p>Training in food waste prevention. It is foreseen that 2,000 trainers are reached 3 years after project end.</p> <p>This result will be achieved through both training delivered in the Beneficiaries' organisations and the VET organisations which were involved through replicability activities: EFFEPI network, AKMI, INOVINTER. Additional support will be provided by the VET umbrella associations already involved by the project – EVTA, EVBB, and EfVET.</p>	<ul style="list-style-type: none"> - ENAIP NET - AFPA - ESHBI and ALTAVIANA (VET schools contracted by CECE) - CECE - ITS - UNISG 	<p>short/mid-term: 2023-2025</p> <p>and every year from 2025 onwards</p>	<p>Estimated budget include personnel costs only:</p> <p>ENAIP NET: 10.560,00€</p> <p>AFPA: 7.500,00€</p> <p>ESBHI: 3.000,00€</p> <p>ALTAVIANA: 3.000,00€</p> <p>CECE: 2.400,00€</p> <p>ITS: 3.000,00€</p> <p>UNISG: 2.000,00€</p>

¹ All the numbers provided include both the target reached at project end and the additional number to achieve after 3 years.

² Costs are estimated considering a 3-year period.

			TOTAL: 31.460,00€
<p>b) Training students from food service courses in food waste prevention</p> <p>Training in food waste prevention. It is foreseen that 30,000 students are reached 3 years after project end.</p> <p>This result will be achieved through both training delivered in the Beneficiaries' organisations and the VET organisations which were involved through replicability activities: EFFEPI network, AKMI, INOVINTER. Additional support will be provided by the VET umbrella associations already involved by the project – EVTA, EVBB, and EfVET.</p>	<ul style="list-style-type: none"> - ENAIP NET - AFPA - ESHBI and ALTAVIANA (VET schools contracted by CECE) - CECE - ITS - UNISG 	<p>short/mid-term: 2023-2025</p> <p>and every year from 2025 onwards</p>	<p>No additional budget is foreseen as the activity is going to be systematically included in the Beneficiaries' core business.</p> <p>The following additional estimated budget is only for supporting external VET providers in training their students:</p> <p>ENAIP NET: 1.980,00€</p> <p>AFPA: 1.800,00€</p> <p>CECE: 990,00€</p> <p>TOTAL: 4.770,00€</p>
<p>c) Training trainers in food waste as a cross-curricular topic</p> <p>ENAIP NET will include lessons on food waste as part of cross-curricular programmes – e.g., active citizenship.</p> <p>CECE will disseminate on food waste among associated schools from all grades.</p> <p>The training will take place via the e-learning courses available and will contribute to the achievement of the targets after 3 years (i.e. 2,000 trainers).</p>	<p>ENAIP NET</p> <p>CECE</p>	<p>short/mid-term: 2023-2025</p> <p>and every year from 2025 onwards</p>	<p>Estimated budget include personnel costs only:</p> <p>ENAIP NET: 1.980,00€</p> <p>CECE: 990,00€</p> <p>TOTAL: 2.970,00€</p>

<p>d) Proposing food waste prevention solutions to food service companies, as part of the students' internship programmes or for their employees' up/reskilling</p> <p>The project's methodology and application will be included in students' internship programmes and proposed in up/reskilling programmes for food service employees.</p> <p>After 3 years from project end, the project will have reached out to 30,000 sector professionals through the students' internships</p>	<p>ENAIP NET AFPA ESHBI and ALTAVIANA (VET schools contracted by CECE)</p>	<p>short/mid-term: 2023-2025 and every year from 2025 onwards</p>	<p>No additional budget is foreseen. The activity is going to be systematically included in the Beneficiaries' core business.</p>
<p>e) Favours the upgrade of food service curricula through the incorporation of sustainability competences</p> <p>An Erasmus+ KA2 project – VET LOVES FOOD, Rethink Reduce Reuse (AGREEMENT N. 2021-1-ES01-KA220-VET-000025377) – has been designed and funded to suggest how to innovate at European level the professional profiles and curricula of food service professionals with sustainable and green skills.</p>	<p>ENAIP NET CECE ESHBI (one of the VET schools contracted by CECE)</p>	<p>Short/mid-term: 28.02.2022- 27.02 .2024</p>	<p>Budget of: CECE: 38.155,00€ ENAIP Veneto: 52.002,00€ ESHBI: 40.090,00€ TOTAL: 130.247,00€</p>
<p>f) Organising staff mobilities to promote the adoption of the project's tools</p> <p>Food waste prevention courses/information/awareness raising workshops will be included in mobility programmes, such as Peer Learning Activities, study visits, staff, and student mobility.</p>	<p>ENAIP NET</p>	<p>Mid-/Long-term</p>	<p>Estimated budget: ENAIP NET: 3.300,00€</p>
			<p>TOTAL: 172.747,00€</p>

OBJECTIVE 2: DEVELOP COMPANIES' AND PROFESSIONALS' CAPACITY FOR FOOD WASTE PREVENTION

ACTION ³	RESPONSIBLE BENEFICIARY/IES	TIMESCALE/ FREQUENCY	ESTIMATED BUDGET ⁴
<p>a) Favouring food service companies' shift to more sustainable diets through training</p> <p>ENAIP NET will implement a module on food waste prevention in the LIFE CLIMATE SMART CHEFS project LIFE20 GIC/IT/001708, which will develop chefs' competences for more sustainable diets and food waste prevention. The project builds on the LIFE FOSTER's and Su-EATABLE LIFE experiences to pave the way towards more sustainable restaurant industry. The project emphasises the role of chefs in changing food consumption patterns.</p>	<p>ENAIP NET</p>	<p>Short/mid-term: 2022-2024</p>	<p>ENAIP NET: 62.418,00€</p> <p>TOTAL: 62.418,00€</p>
<p>b) Communicating on food waste prevention to companies and professionals of relevant sectors – including food service, catering, and hospitality.</p> <p>FIC will include evaluation criteria related to food waste reduction in culinary competitions and will organise culinary events fostering the complete use of food products in recipes and menus.</p>	<p>FIC MBB</p>	<p>short/mid-term: 2023-2025 and long term: 2025 onwards</p>	<p>No additional budget is foreseen. The activities will be included in the Beneficiaries' core business</p>

³ See Footnote 1

⁴ See Footnote 2

MBB will raise companies' awareness of food waste, especially in the hospitality sector, which are its main target group.			
			TOTAL: 62.418,00€

OBJECTIVE 3: CONTRIBUTE TO FOOD POLICY DEVELOPMENT THROUGH CAPITALISATION OF LIFE FOSTER'S RESULTS			
ACTION	RESPONSIBLE BENEFICIARY/IES	TIMESCALE/FREQUENCY	ESTIMATED BUDGET
<p>a) Disseminate the project's recommendations to Policy Makers</p> <p>Promoting project's findings and policy recommendations with policy makers at all levels, to favour the integration of LIFE FOSTER best practices into relevant policies, guidelines, or frameworks.</p>	<p>ENAIP NET</p> <p>AFPA</p> <p>CECE</p> <p>FIC</p>	<p>short/mid-term: 2023-2025</p> <p>and</p> <p>long term: 2025 onwards</p>	<p>Estimated budget will include staff costs only:</p> <p>ENAIP NET: 3.300,00€</p> <p>CECE: 500,00€</p> <p>No additional budget is considered for AFPA and FIC as this activity is part of their core business.</p> <p>TOTAL: 3.800,00€</p>
<p>b) Participation in food waste relevant initiatives promoted by local/national/EU policy makers</p> <p>Participation in policy events (ad hoc meetings, conferences, public consultations, and so on) to present the project's outcomes, highlight the benefits of implementing the project's</p>	<p>ENAIP NET</p> <p>AFPA</p> <p>CECE</p> <p>FIC</p>	<p>short/mid-term: 2023-2025</p> <p>and</p> <p>long term: 2025 onwards</p>	<p>Estimated budget will include staff costs only:</p> <p>ENAIP NET: 7.620,00€</p> <p>CECE: 500,00€</p>

results in relevant policy decisions, and networking with policy makers, experts, and stakeholders.			No additional budget is considered for AFPA and FIC as this activity is part of their core business.
			TOTAL: 8.120,00€
			TOTAL: 11.920,00€

OBJECTIVE 4: NETWORK WITH OTHER PROJECTS AND ORGANISATIONS THAT ARE ACTIVE ON THE TOPICS OF SUSTAINABLE FOOD AND FOOD WASTE REDUCTIONS

ACTION ⁵	RESPONSIBLE BENEFICIARY/IES	TIMESCALE/FREQUENCY	ESTIMATED BUDGET ⁶
<p>a) Establishing new partnerships on food waste prevention and, more in general, on fostering the sustainability of the food service sector and related sectors</p> <p>Project partners will continue reaching out to potential interested partners to establish effective collaboration on the project's domain. As three projects are already expanding on the LIFE FOSTER project's results: Erasmus+ KA2 project – VET LOVES FOOD, Rethink Reduce Reuse (AGREEMENT N. 2021-1-ES01-KA220-VET-000025377), Erasmus+ KA2 project CIRCULAR</p>	<p>ENAIP NET</p> <p>AFPA</p> <p>CECE</p> <p>ITS</p> <p>UNISG</p>	<p>short/mid-term: 2023-2025</p> <p>and</p> <p>long term: 2025 onwards</p>	<p>Estimated budget will include staff costs only:</p> <p>ENAIP NET: 1.980,00€</p> <p>AFPA: 1.000,00€</p> <p>CECE: 990,00€</p> <p>ITS: 660,00€</p> <p>UNISG: 1.500,00€</p>

⁵ See Footnote 1

⁶ See Footnote 2

<p>BRICKS (AGREEMENT N. 2021-1-IT01-KA220-VET-000033087), and LIFE CLIMATE SMART CHEFS project (LIFE20 GIC/IT/001708), project partners will continue to look for new partners with whom to pool resources, expertise and networks to amplify LIFE FOSTER project's impact.</p>			TOTAL: 6.130,00€
<p>b) Participating to working groups, initiatives and networks related to the project' topic to actively cooperate with organisations sharing similar objectives and/or working in related fields.</p> <p>Project partners will engage in targeted networking, seeking to participate in local, national, European working groups on food waste or related topics in order to connect with experts and professionals, broaden the discussion and pave the way for future collaborations.</p>	<p>ENAIP NET AFPA MBB UNISG</p>	<p>short/mid-term: 2023-2025 and long term: 2025 onwards</p>	<p>Estimated budget will include staff costs only: ENAIP NET: 1.980,00€ AFPA: 1.000,00€ MBB: 500,00€ UNISG: 1.500,00€ TOTAL: 4.980,00€</p>
			TOTAL: 11.110,00€

OBJECTIVE 5: REACH THE GENERAL AUDIENCE TO INCREASE AWARENESS ON FOOD WASTE PREVENTION			
ACTION ⁷	RESPONSIBLE BENEFICIARY/IES	TIMESCALE/ FREQUENCY	ESTIMATED BUDGET ⁸
<p>a) Communicating about food waste prevention to general audiences in project partners' relevant activities</p>	<p>ENAIP NET AFPA</p>	<p>short/mid-term: 2023-2025</p>	<p>No additional budget is considered as this activity</p>

⁷ See Footnote 1

⁸ See Footnote 2

<p>Actions of information, communication and awareness raising on food waste preventions will be included in all relevant project partners' activities involving more general audiences. For example, career guidance for youngsters, meetings with families, upskilling and reskilling of unemployed people, educational events for local communities in partnership with municipalities, and so on.</p>	<p>CECE ITS MBB FIC UNISG</p>	<p>and long term: 2025 onwards</p>	<p>will be included in their core business.</p>
<p>b) Participating to events, exhibitions, campaigns related to the project's sectors or topic</p> <p>Participation in meetings, events, contests, campaigns (and possible further initiatives) organised by external actors and related to either the sectors of food service and education or to the topic of "green & sustainable" economy, where project partners can promote food waste prevention and LIFE FOSTER project's results.</p>	<p>ENAIP NET AFPA CECE ITS MBB FIC UNISG</p>	<p>short/mid-term: 2023-2025 and long term: 2025 onwards</p>	<p>Estimated budget will include staff costs only: ENAIP NET: 2.500,00€ AFPA: 1.500,00€ CECE: 990,00€ ITS: 660,00€ MBB: 660,00€ FIC: 990,00€ UNISG: 990,00€ TOTAL: 8.290,00€</p>
			<p>TOTAL: 8.290,00€</p>
			<p>TOTAL ESTIMATED BUDGET FOR ALL 5 OBJECTIVES: 266.485,00€</p>