

LEARNING JOURNEY



MODULE 1

Introduction to Circular Economy

Initiates the journey, with information & tools to minimise waste, harness circular economy principles, and drive sustainable innovation



MODULE 2

Resource Efficiency

Focuses on strategies for food businesses to optimise the use of materials, water, and energy while minimising waste and environmental impact



MODULE 3

Sustainable Sourcing and Procurement

Deepens the concept of sustainability within procurement and defines & explores different strategies



MODULE 4

Planning & Forecasting

Explores the concept of planning & forecasting food needs, and we study some strategies and tools that help minimise waste



MODULE 8

Innovation & Technology

Explores different types of innovations that are applied in the food sector to optimise processes



MODULE 7

Optimising Production Processes

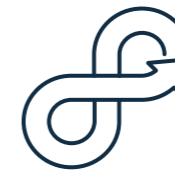
Focuses on the concept of optimisation and how it can be applied to the food sector to prevent and manage waste.



MODULE 6

Redirecting Surplus Food

Explores practical strategies & innovative initiatives for redirecting surplus food within the food system



MODULE 5

Inventory Management

Looks at the importance of proper inventory and stock management to fight food waste.



MODULE 9

Educating Employees & Customers

Highlights the importance of education and awareness of food waste for all



MODULE 10

Marketing & Storytelling/Sharing

Explores how storytelling can be used in marketing to create strong brand identities & drive customer engagement



MODULE 11

Compliance & Certification

Examines the regulatory & certification landscape shaping food waste management and the circular economy



MODULE 12

Evaluation & Impact

Highlights the importance of evaluation and impact assessments in sustainable food businesses

