

# waste2worth

## NEWSLETTER

ISSUE 4

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**A MESSAGE FROM  
THE CONSORTIUM**

**WASTE2WORTH  
E-LEARNING  
PLATFORM**

**DESIGN THINKING  
FOR TACKLING FOOD  
WASTE**

**REGIONAL  
COLLABORATIVE DESIGN  
THINKING WORKSHOPS**

[www.waste2worth.eu](http://www.waste2worth.eu)



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## WELCOME TO THE FINAL EDITION OF THE WASTE2WORTH NEWSLETTER

As we reach the final edition of the **Waste2Worth** newsletter, we would like to sincerely thank our readers, partners & wider community for following and supporting this journey. Over the lifetime of the project, Waste2Worth has demonstrated how collaboration, creativity & shared learning can turn food waste challenges into opportunities for innovation.

Together, our partnership delivered a series of high-quality, open-access resource suites, hosted engaging regional events, and created meaningful spaces for dialogue between educators, learners, SMEs & community stakeholders.

Through workshops, Design Thinking activities & practical tools, the project strengthened partnerships across Europe and helped raise awareness of how local waste streams can become drivers of value within circular economies. Most importantly, Waste2Worth aimed to move beyond awareness, encouraging reflection, discussion & tangible action. Our ultimate goal was to support the development of **circular communities**, and while this is an ongoing journey, we are confident the project has helped to instigate new ways of thinking, collaborating & acting at a local and regional level. We are proud of what has been achieved and hopeful that the ideas, resources & connections formed through Waste2Worth will continue to inspire action well beyond the project's lifetime.

**The Waste2Worth Consortium.**

# W2W E-LEARNING PLATFORM

## Learn to Lead Change in Food Waste Valorisation

The Waste2Worth (W2W) e-learning platform offers a suite of free, ready-to-use Open Education Resources (OERs) designed to empower food educators, trainers, and small to medium food enterprises (SMEs). These resources support the transition toward more sustainable, circular, and innovative food systems. These OERs are useful tools whether teaching in-person, online, or via hybrid environments.

## What You Will Find in the W2W Course

### 1. A 12-Module Expert Curriculum

A comprehensive learning journey featuring multimedia content suitable for classroom, hybrid, or fully online use.

### 2. A Practical Educator's Guide

A hands-on guide showcasing innovative pedagogical approaches for teaching waste valorisation, circularity, and transversal skills.

### 3. A Learner's Workbook

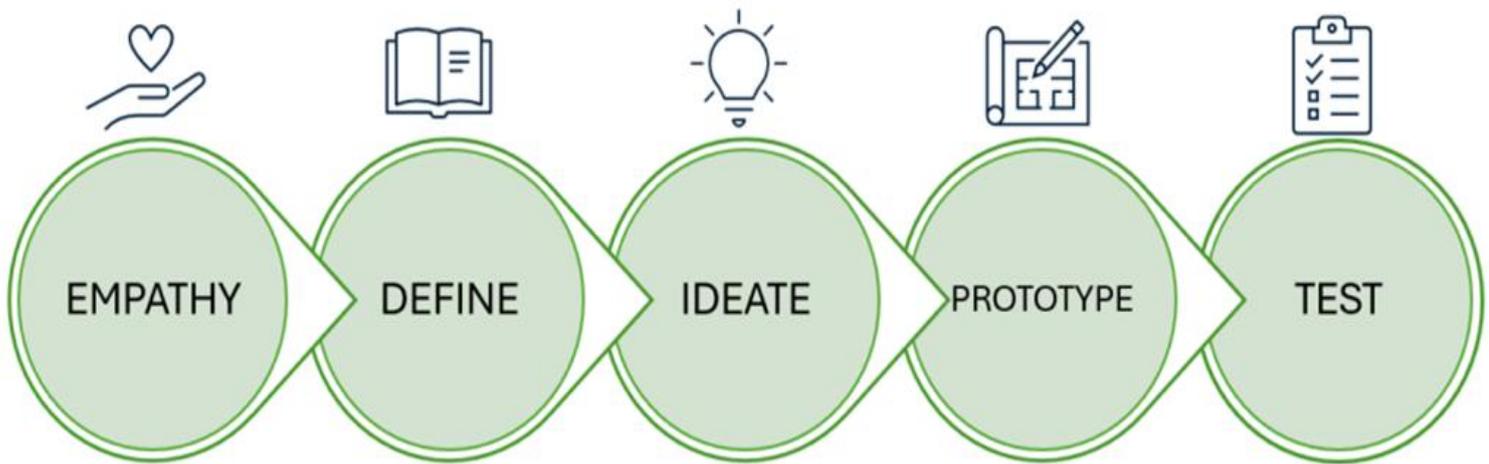
A structured companion to the 12 modules, designed to reinforce understanding, capture key insights, and support deeper engagement throughout the course.

## What You Will Explore

The course introduces the core elements of sustainable and circular food systems, focusing on efficient resource use, sustainable sourcing, surplus-food solutions, innovation, effective communication, team education, and impact measurement—all designed to help learners apply practical strategies for long-term change.



# DESIGN THINKING FOR TACKLING FOOD WASTE



*Design Thinking is a people-centred approach that helps communities understand real needs, explore challenges creatively, and turn ideas into practical solutions. The Waste 2 Worth (W2W) project brings educators, SMEs, and local stakeholders together to rethink food waste as a resource and build more circular regional food systems.*

## The Regional Collaboration Toolkit

To support this process, W2W has created a hands-on toolkit that guides groups through a structured Design Thinking workshop, online or in person. It's designed for educators, VET trainers, food producers, SMEs, community groups, and regional authorities working to reduce food waste.

## What the Toolkit/Framework Offers

- A Recruitment Methodology, to support you in attracting and engaging diverse local stakeholders to participate in Design Thinking Workshops
- A complete facilitator guide for running regional collaboration workshops

- Step-by-step instructions for the five Design Thinking phases
- Ready-to-use templates, case studies, and activity prompts
- Integration with W2W tools such as Waste Stream Maps and the SME Guide
- Tips for hybrid and remote delivery

## Why It Matters

The framework helps regions build collaborative problem-solving skills, design actionable prototypes, and develop circular solutions tailored to local needs...strengthening innovation, peer learning, and the uptake of W2W resources.

# REGIONAL COLLABORATIVE DESIGN THINKING WORKSHOPS

Each Partner Country recently carried out Design Thinking Workshops, with diverse groups of local stakeholders to co-create innovative solutions to food waste challenges and initiate the development of circular communities



**DESIGN THINKING  
WORKSHOP**

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# IRELAND

## Ireland's Regional Design Thinking Workshop Showcases the Power of Collaboration

On **24 November 2025**, the Waste2Worth project hosted a **Regional Collaboration Design Thinking Workshop** at the **BIA Innovator Campus in Athenry, Galway**. The workshop was jointly facilitated by project partners **Momentum** and **BIA Innovator Campus**, with **Paula Whyte (Momentum)** and **Pablo Moreno (BIA Innovator Campus)** bringing complementary expertise in education, innovation and food-sector collaboration.

The event brought together a diverse group of **VET educators, adult educators, students, a sustainability consultant, and agri-food SME representatives**, creating a rich environment for cross-sector learning and practical innovation.

Participants worked in **mixed, interdisciplinary teams**, following the **Waste2Worth Design Thinking Framework** and using dedicated W2W templates to guide them through all **five stages of the Design Thinking process**—from empathy and problem definition to ideation, prototyping and testing. Each team focused on a **real challenge experienced by the food SME within their group**, ensuring that discussions remained firmly grounded in operational reality.



To read more about this, check out this blogpost



[From Collaboration to Action: Momentum & BIA Innovator Campus Facilitate Circular Design Thinking Workshop - Waste2Worth](#)

# FINLAND



The **Finnish workshop** was held on the **1st of December 2025**, and **Savonia University of Applied Sciences**. This event was a great example of collaboration, bringing together an inspiring mix of educators, student association representatives & food-sector SMEs. The atmosphere at the event highlighted just how meaningful cross-sectoral collaboration in our regional ecosystems can be, supporting the solution co-creation of real-life challenges in our agrofood system.



Working in mixed teams, participants followed the **W2W Design Thinking framework** by applying tools and reflecting on challenges related to, in this case, the **catering sector**. Each group focused on ideating solutions for a problem and creating an action plan addressing practical industry needs.



Participants produced **many ideas and shaped quick suggestions** on how to move on in the larger regional context, demonstrating the effectiveness of the Design Thinking Framework. By the end of the workshop, each group showcased several prototypes to move their circular ideas forward. The workshop highlighted the **value of partnerships** between public and private players in education & industry, and strengthened how small-scale local innovations can facilitate the developments of more sustainable agro-food systems.

To read more  
about this, check  
out the blogpost



[Collaborative Design Thinking in Kuopio: Turning Catering Challenges into Circular Solutions - Waste2Worth](#)

# ITALY

On December 2nd, a Design Thinking Workshop was held at the VET Centre of **Fondazione Luigi Clerici**, known as the Clerici Academy in Brugherio (Milan).

Two classes participated in the workshop; one representing the **catering sector** and the other the **ICT sector**, with several teachers and tutors supporting students throughout the activities. These two sectors were intentionally brought together to connect **food industry challenges with digital innovation**. Students were organised into **mixed, interdisciplinary groups**, with each team assigned a distinct task to address.

- **Group 1** assumed the role of the owner of a small, high-quality restaurant serving a niche clientele.
- **Group 2** acted as a catering service provider.

Both groups were challenged to develop solutions to reduce food waste within their respective businesses.

The students worked through all stages of the Design Thinking process. They initially found the first steps challenging, as they were not accustomed to thinking creatively, asking questions, and finding answers. However, their engagement and creativity grew as the workshop progressed, especially during the prototyping phase. At this stage, they generated several interesting ideas, some requiring further refinement but potentially feasible for tackling food waste. In addition, the groups proposed an action plan to implement their solutions.



# SPAIN



CDEA held the workshop on Thursday morning, 27th November, at its building in San Sebastian

Food SMEs, educators, and students of **Culinary Management and Dietetics from CEBANC** came together in the centre's auditorium to take part in a hands-on **Waste2Worth Design Thinking workshop**. Throughout the session, participants explored real-world food waste challenges faced by SMEs, using creativity, collaboration, and circular thinking to co-develop practical solutions. The workshop clearly demonstrated the potential of the Waste2Worth approach to translate shared insight into meaningful, solution-oriented action.

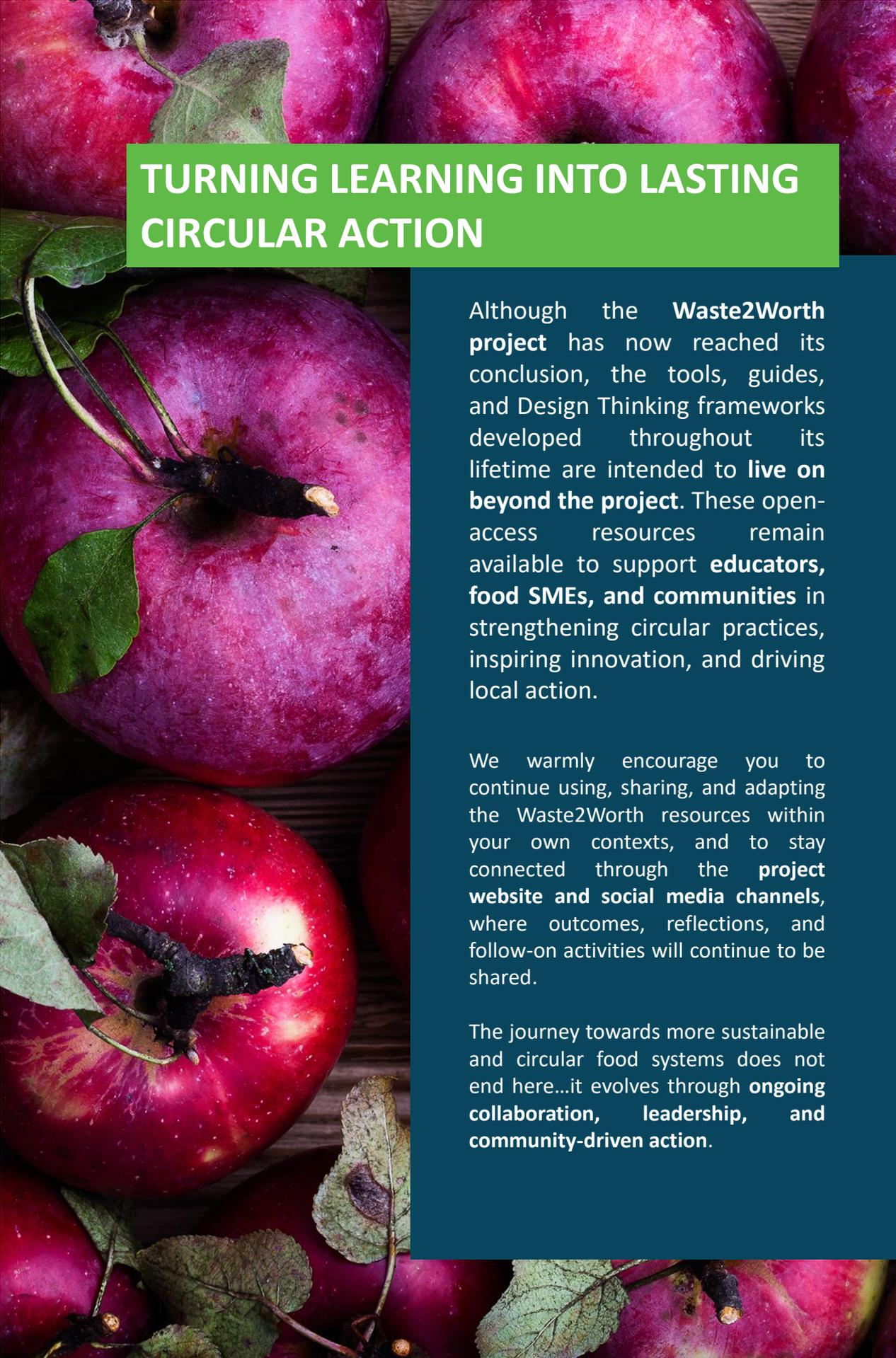
Using the full 5-phase Design Thinking process, participants:

- Empathised with and defined a specific regional challenge.
- Brainstormed bold solutions through structured brainstorming.
- Created prototypes and tested their ideas by drawing them.



Participants then jointly created a regional action plan, developed collectively by future chefs and nutritionists, educators, and SMEs, demonstrating how cross-sector collaboration drives meaningful innovation in the food system.





## TURNING LEARNING INTO LASTING CIRCULAR ACTION

Although the **Waste2Worth project** has now reached its conclusion, the tools, guides, and Design Thinking frameworks developed throughout its lifetime are intended to **live on beyond the project**. These open-access resources remain available to support **educators, food SMEs, and communities** in strengthening circular practices, inspiring innovation, and driving local action.

We warmly encourage you to continue using, sharing, and adapting the Waste2Worth resources within your own contexts, and to stay connected through the **project website and social media channels**, where outcomes, reflections, and follow-on activities will continue to be shared.

The journey towards more sustainable and circular food systems does not end here...it evolves through **ongoing collaboration, leadership, and community-driven action**.



**waste2worth**  
creating circular communities



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