

THE PROJECT

waste2worth Newsletter

ISSUE 1

June 2024

THE PARTNERS

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www.waste2worth.eu





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THE PROJECT & ITS OBJECTIVES

Waste 2 Worth (W2W) is a Vocational Education Training (VET) Erasmus+ initiative that will demonstrate the relevance of food waste streams in the fight against climate change and aid in the development of circular and bio-economies across Europe. We will bring learners/SMEs on a pathway to potential innovation and circular / bio-economy development opportunities on how to reduce waste and turn it into a valuable resource.

MAIN OBJECTIVE

W2W aims to **catalyse change**, by providing the tools and knowledge to VET educators and SMEs in the agri-food and food sectors, enabling them to significantly reduce food waste, thereby contributing to a more sustainable and resilient food system in Europe. W2W will provide an opportunity for VET learners in the food sector to develop their waste stream management and mapping competencies and deepen their knowledge about waste valorisation.

SPECIFIC OBJECTIVES

To **EMPOWER** VET learners and SMEs in the agri-food and food sectors with the knowledge and skills necessary to manage, map, and valorise waste streams effectively.

To develop and **promote innovative thinking** & practical applications that convert waste into valuable resources, thereby enhancing environmental sustainability and economic viability.

To provide tailored support & tools to VET bodies, food SMEs, primary producers, bioeconomy stakeholders, regional and agricultural development agencies, increasing their awareness





Our choice of participant countries is not accidental: spanning Ireland to Finland, Spain and Italy, we are inclusive of Nordic, Mediterranean, and Western European food cultures. By working together, we can develop resources that better reflect a European approach to food waste management and innovation through ethical and sustainable approaches. We have the powerful opportunity to bring together the best of innovative teaching approaches, food valorisation innovation and sustainability practices as the basis to create wholly new and innovative content and pedagogies that will stimulate learning and teaching practices in the food sector to tackle societal challenges.

Our partnership is motivated by the fact that all target groups participation in decisionmaking is good for the planet: By meeting needs & investing in skills training for these target groups & adding climate action leadership we will consequently elevate the visibility, leadership & collective impact of educators, primary producers and Food SMEs, leading to a more sustainable future for EUROPE.

By sharing our unique perspectives and strengths, the Waste 2 Worth resources will be more responsive and effective in diverse scenarios, rather than being narrow and prescriptive.



TARGET GROUPS

VET Educators

To be equipped with new and innovative content that supports the training of SMEs and local food communities.

Food SMEs

To evolve as key players in Europe's food future, embracing sustainability and waste valorisation.

Primary Food Producers and Bioeconomy Stakeholders

To integrate sustainable practices into traditional food production and engage in circular economic models.

Regional Development Agencies

To facilitate the adoption of sustainable farming and food production methods under the EU Farm to Fork Strategy.

ACTIVITIES & RESULTS

WORK PACKAGE 2: AWARENESS & EXPLORATION

Good Practice Compendium

This is an awareness and inspiration-building resource that investigates and publishes Good Practice case studies where operations exist that demonstrate the correct use of food waste streams in food SMEs with a focus on zero-waste and circularity.

SME Food Waste Community Exploration Guide

This guide and its methodology will equip VET educators with the tools to guide and encourage learners to become engaged in an applied research and learning activity. SME learners will consequently acquire new research skills and the ability to conduct a mapping research activity

3

Regional Community Waste Stream Maps

The mapping activity will give insight via a physical blueprint to each participating community on where and what waste products are available within the community and thus act as a starting block for creating community opportunities in terms of bio- & circular economies

ACTIVITIES AND RESULTS

WORK PACKAGE 3: WASTE2WORTH CIRCULARITY VET OERS FOR FOOD SMES

OPEN EDUCATION RESOURCES (OERS) – 12 MODULES

This will be a suite of ready-to-use teaching resources made up of 12 rigorously researched and forwardthinking **MODULES** to be used by VET/HE educators & individual Food SMEs.

They include lesson plans/frameworks, audio/video materials, evaluation guides & more. The course is complemented by a **Learner's Workbook**.

WASTE 2 WORTH EDUCATOR'S GUIDE

This guide will present the most flexible & impactful innovative pedagogic approaches to waste valorisation /circularity & transversal skills such as active participation & climate action. Focusing on strategies that are appropriate to both in-person, hybrid & digital classrooms, each pedagogy will be carefully reviewed for its potential to help Food SME learners engage with, study & develop solutions for Climatechange problems locally, regionally, nationally and internationally.

WORK PACKAGE 4: TEACHING REGIONAL COLLABORATIVE DESIGN THINKING TOOLKIT

FACILITATORS DESIGN THINKING FRAMEWORK & HANDBOOK

Now that each partner region has explored, discovered & mapped the waste-streams in their community & SMEs have access to tailored training, this result will provide a framework and guide for W2W Regional Collaborative Design Thinking (DT), that will involve all 3 Target Groups & beneficiaries, with a focus on developing practical solutions to food waste/waste streams that are providing challenges to SMEs in the regions.

DESIGN THINKING WORKSHOPS

These workshops are instigated to promote local solutions to food waste challenges within the food sectors. The aim is that all target groups are motivated to encourage collaboration and creativity via the DT process so that they learn from their peers and develop solutions together – consequently become changemakers in climate action.











Co-funded by the Erasmus+ Programme of the European Union