

waste2worth

NEWSLETTER

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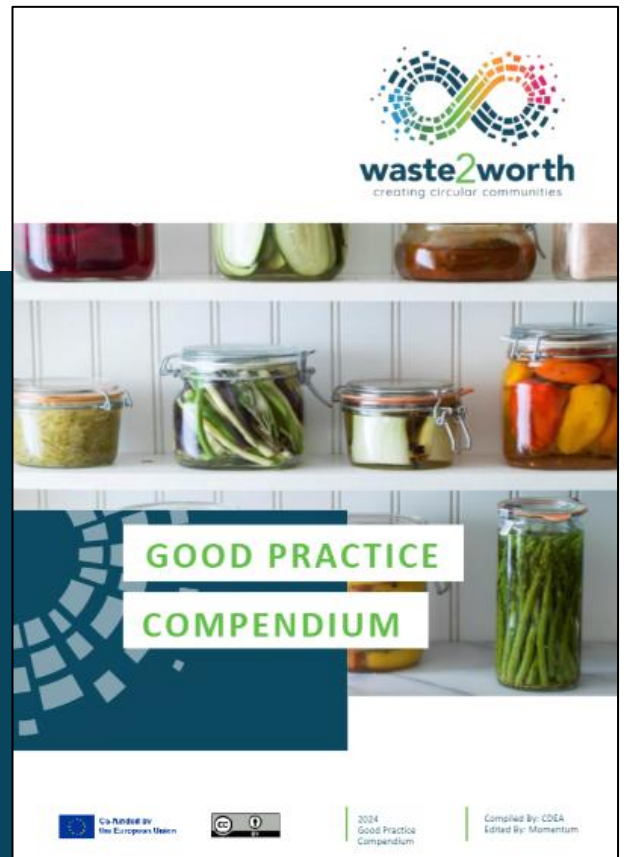
NEXT STEPS

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GOOD PRACTICE COMPENDIUM

The W2W project's first published resource.

2024 saw the W2W team pour time and energy into researching and developing a **Good Practice Compendium**. This Compendium was published in October 2024 in all partner languages. This collection of **25 Good Practice case studies** from the 4 participating countries can be a source of inspiration, as we show how others are achieving these goals. By compiling them together we aim to demonstrate that valuable efforts are being made to prevent and reduce food waste and that it not only benefits the environment, by reducing greenhouse gas emissions and pollution but can also positively impact the financial performance of SMEs. By reducing food waste, these companies are saving on purchasing and disposal costs, improving their operational efficiency, and enhancing their reputation as socially responsible businesses.

Since the Waste2Worth Best Practice Compendium is an online interactive set of resources and additional learning links, it can be used as a unique training tool for educators and prospective food entrepreneurs to get a complete view of the trends, drivers and opportunities for innovation and business survival in the food sector in Europe. Its content provides a deeper, self-guided learning opportunity that raises awareness and motivates action. It guides target groups into an integrated approach to addressing sustainable development education in the food sector and initiating change through specific and concrete teaching improvements.

Check it out on our project website: <https://waste2worth.eu/good-practice-compendium/>

MINI LAUNCH EVENTS

IRELAND

BIA Innovator Campus, in conjunction with Momentum, last autumn held two successful mini-launch events on-site to showcase the project. The first, on 12th September at the Irish Drinks Forum, introduced approximately 100 delegates to the project's goals of reducing food waste and promoting circular economies within food SMEs. The second, on 26th September, engaged 19 stakeholders during an Interreg Europe CIBUS regional stakeholder meeting, providing an in-depth look at W2W's planned outputs, including the good practice compendium.

Both events sparked valuable discussions, and the next steps involve sharing the compendium widely and further engaging stakeholders through our website and social media platforms.



SPAIN

Cebanc organised a Mini Launch Event on October 14th in Cebanc building in Donostia –San Sebastian. At the event four groups Kitchen Management course students, their teachers and stakeholders of the food industry participated. During the occasion the W2W project was presented. Special focus was put on the Good Practice Compendium, by showcasing interesting initiatives of food waste recycling in the other countries involved the W2W project.

The event also hosted special Guest: the local Michelin green star holder Juan Carlos Corta of the famous restaurant Zelai Txiki. Juan Carlos not only his recycling activities and the challenges he has and is facing to achieve a 100% Ecosustainable restaurant, he also brought with him a traditional Basque pintxo (tapa) made of ingredients recycled from the left-overs of the food not served in his restaurant.

The event successfully created awareness about the W2W initiatives by actively involving the participants.



MINI LAUNCH EVENTS

ITALY

FLC organised a mini-launch event on October 21st in one of its two VET centres in Milan. The Waste 2 Worth (W2W) Project was introduced to 29 students from the catering sector of the VET Centre Belloni in Milan and two of their trainers (expert in Nutrition, and a Chef Instructor). 13 students are currently in the second year of the catering course, and 16 students are in the third year of the same course. The students were actively involved in the event despite the presentation being given virtually.

They commented on the case studies presented in the Good Practice Compendium & also explained their own examples of new practices put in place during the cooking lessons to reduce food waste.

Both classes would like to remain engaged in the project. W2W has motivated them to create their own best practice compendium by collecting recipes and best practices for the reduction of food waste which can also be applied in households



FINLAND

SAVONIA organised 3 mini launch events last autumn. The first one took place on the 11th of September in a hybrid form at Savonia UAS campus, details of the Waste2Worth project were shared with multidisciplinary experts during the knowledge-sharing session of the meeting. Engaging conversations were had with expert attendees, and examples of the Best Practice Compendium were shared (not just examples from the Finnish region but also from Ireland, Italy and Spain).

The second event was organised on the 4th of October at Savonia UAS Campus during the lectures related to health and nutrition for international nursing students. It was a joy to share with students from Bangladesh, Cameroon, China, Irak, Kenya, Nigeria, Pakistan, Russia, and Vietnam the best practices of the Waste2Worth compendium since they are eager to work in a more agile way towards **SDGs**: A great possibility to transfer our knowledge also to countries outside Europe!

The third event took place on the 11th of October during an excursion of the Finnish Society of Food Science and Technology which was held on site in the city of Lahti. Information about the Project and the Good Practice Compendium was shared with participants during the excursion to two food companies from the region, an oat farm of Kinnarin tila and a brewery and distillery of Teerenpeli.

TRANSNATIONAL PARTNER MEETING

Meetings that make a difference:

The First Transnational Meeting of the Waste to Worth Project was organised and hosted by the lead partner BIA Innovator Campus in Galway, Ireland .

On September 24th, 2024, partners from the Waste2Worth Erasmus+ project gathered for a productive hybrid Transnational Partner Meeting (TPM) at the BIA Innovator Campus, Galway, Ireland. The hybrid nature of the meeting showcased our commitment to flexible and inclusive collaboration.

The meeting was not only a great occasion to get to know each other better but also an opportunity to work together in finalising the Good Practice Compendium and to start brainstorming about the future steps of the Project.

Our discussions were dynamic, with lively contributions from both the online and in-person participants, we held an effective Workshop for WP2, to delve into the **Exploration & Mapping Phase**. **In this phase**, we want to highlight the opportunities for Food SMEs to extend the life of foodstuff and to valorise their food 'waste' so that it becomes a resource or ingredient for another product or someone else (ideally locally). By mapping the lifeline of common food products in each of our partner countries we hope to create awareness and inspire others to become changemakers within their own regions.





NEXT STEPS

Work package n°2

In these last months, the partnership has been working on finalising the remaining results/resources of Work package n°2.

It has been developing:

- **Waste 2 Worth SME Food Waste Community Exploration Guide** and Methodology: This guide will give a comprehensive overview of the impact food waste has in Europe and will also focus on the management of food waste in Ireland, Spain, Finland, and Italy. Furthermore, it will give SMEs advice and ideas on how to reduce their environmental footprint, and on how to achieve cost savings and improve their reputation among eco-conscious consumers.
- **Regional Community Maps** of waste streams indicating potential secondary resources: Through these waste streams VET and SME learners will benefit from new insights into the food waste streams of their regions as well as having direct, access to sample maps of their respective regions.

Both results will be published soon on the project website!

NEXT STEPS

Work package n°3 - Waste2Worth Circularity VET OERs for Food SMEs

Since Work Package (WP) n°2 is nearly completed the research and development of Work Package n°3 has commenced. WP3, in many ways, is the heart of the project because we will work with both educators and Food SMEs to implement new methods and content to enable a transformation in the sector.

The main objective of this Work Package is to provide educators & teaching staff with new pedagogic approaches and teaching resources so that Food SMEs are consequently equipped with new skills & knowledge concerning valorising waste and creating circularity for sustainability. They will also be empowered to face challenges in their professional careers and within their communities.

Furthermore, not only SMEs but also future generations will be given the opportunity to develop the practical skills and competencies to become agents of change for climate action through their professional careers. Ultimately, this Work Package aims at delivering a CAPACITY BUILDING PROGRAMME in VET & HEI education sectors.

Therefore, our SMART objectives are:

- Fill a gap in knowledge and resources on the topic with a set of OERs (Open Education Resources)
- Upskill and enable educators via innovative teaching approaches
- Digitalisation of the learning environment
- Inclusive education and upskilling
- Expedite knowledge transfer through ready-to-use materials and resources.

These OERs will foster and promote sustainable thinking, methods and practices by offering access to food circularity, bioeconomy and sustainability education to everyone in the community.

Moreover, it will contribute to the project's overall objectives by focusing on teaching capabilities. One of the largest needs identified in target groups was teachers' lack of knowledge and resources on the topic, in addition to the newer challenges of online and hybrid teaching. Therefore, the WP takes as its starting point the specific, detailed challenges & opportunities identified in the previous work package and transforms them into classroom ready approaches and sources



**STAY TUNED,
UPDATES WILL BE
COMING SOON!**





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