



Aim2Sustain
Sustainability skills for HORECA

Newsletter #2



On October 24-25, 2023 the workshop for creators of teaching/learning content was held in Greece, on the island of Chios, organized by the iTED laboratory of the University of the Aegean. The project partners completed the development of the **Guidelines for Sustainability as a Competence in the HoReCa Sector**, which aim to raise awareness of the importance of environmental, social and economic responsibility in the hotel, restaurant and catering sector. These guidelines are focused on practicality, relevance and effectiveness in order to ensure their usefulness in the HoReCa sector.

The project partners discussed the design of the Aim2Sustain online environment for training/learning content to develop the sustainability skills of employees in the HoReCa sector. The created teaching/learning environment will allow teachers of various subjects to integrate sustainability topics in lessons and develop students' sustainability skills.




Guidelines for Sustainability as a Competence in HoReCa

The guidelines mark a milestone in the project and are the first collaborative output of the project partners.

Developed through insights from both the HoReCa industry and vocational education sectors, the guidelines emphasize a transformative "new mindset" that encompasses knowledge, skills, and attitudes crucial for managing businesses responsibly.

The HoReCa sector representatives and educators in the partnership countries:



Highlighted the key sustainability topics for HoReCa in the survey.  Survey results

WHAT SUSTAINABILITY TOPICS ARE THE MOST RELEVANT FOR THE HORECA SECTOR?

Lack of employees
with the necessary
skills

Waste
management,
reduction,
elimination



Knowledge and
understandig of the
use of renewable
energy sources

How to reduce
waste of resources



Sustainable work
practices

Shortening the "farm
to-table" path
by reducing
transportation

Skills to identifying
and selecting raw
materials produced
sustainably



Guidelines for Sustainability as a Competence in HoReCa

Represent a comprehensive and collaborative approach to promoting environmental, social, and economic responsibility in the hotel, restaurant, and catering industry.

The chapters cover key action areas such as waste management, reduction of food waste, use of renewable energy sources, and sustainable working practices. By bridging the gap between education and industry, the guidelines aim to cultivate a holistic perspective that minimizes environmental and social footprints while enhancing operational efficiency. The methodology, based on surveys from sector representatives and the GreenComp standard for sustainability competencies, highlights the pressing need to address challenges such as the lack of skilled employees and focuses on critical topics like waste management, renewable energy sources, and sustainable working practices.

The guidelines may serve as valuable tools for HoReCa sector representatives, offering a structured approach to assess, improve, and communicate sustainability efforts. By following these guidelines, representatives can enhance their businesses' competitiveness, reputation, and profitability, aligning with global sustainable development goals. Additionally, the guidelines provide a framework for vocational education and training (VET) representatives, facilitating the integration of sustainability into curricula. This includes reviewing and updating existing learning outcomes to incorporate sustainability aspects and designing innovative learning activities to foster sustainability awareness among learners. Ultimately, the guidelines aim to promote a culture of sustainability in the HoReCa sector, benefiting businesses, employees, and the broader community.

From development to delivery of the teaching materials



As a follow-up to the meeting in Greece, from October 2023 the project partners started to develop the teaching materials as input for the digital learning platform. The learning materials can be used by teachers, students and hospitality staff to learn about sustainability within the hospitality industry.

- The content will be customized to country specific situations and content as much as possible.
- The aim is that sharing the knowledge will lead to sustainability in the hospitality sector.
- In the coming month each country will test a part of the learning materials with a VET teacher and VET students.



From 15 to 18 April, the project partners will be guests of partner ROC Mondriaan in the Netherlands for final approval of the design and the content and discuss the next steps within the project.





Next steps:

- Developing the content for online Aim2Sustain learning space;
- Developing the online Aim2Sustain learning space delivery platform.

[http:// aim2sustain.erasmus.site/](http://aim2sustain.erasmus.site/)

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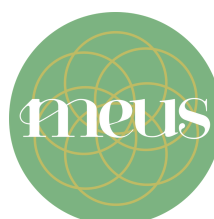
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