



Aim2Sustain
Sustainability skills for HORECA

Newsletter #3

On April 16-17 the *Train the Trainers* workshop was organized by Roc Mondriaan, a leading vocational education and training institution in the Netherlands, providing comprehensive HoReCa training programs.

The project partners collaborated to reach a consensus on the design and content of the modules developed for the **Aim2Sustain learning space**.



The project partners discussed the design of the **Aim2Sustain learning space** and spent 2 days reviewing the modules to find a common understanding of all the elements needed to develop the sustainability skills of employees in the HoReCa sector.

The teaching/learning environment will enable teachers of different subjects to integrate sustainability topics into their lessons and develop students' sustainability skills.

Pilot module introduced during The Hague Workshop



During the workshop, Module 4, developed by Roc Mondriaan, on local products, the economy and society, and the use of organic ingredients was presented and piloted by the Center's teachers.

The main objective of this module is to promote a change in attitudes and behaviour and the adoption of sustainable practices in relation to local traditional products and the economy. This was achieved by giving students practical examples of how choosing local and traditional products and organic ingredients is better for the local economy, healthier for society and less damaging to the environment.

On the other hand, all partners had the opportunity to learn about the sustainable activities that Roc Mondriaan conducts daily across various departments of the school during a guided tour of the facilities.

Additionally, all meals served during the workshop were prepared by the school's students and served in the school's restaurants.





Aim2Sustain Learning Space

To enhance students' sustainability competence, particularly for future HoReCa employees, it is crucial to first strengthen teachers' ability to teach sustainability topics.

Therefore, teachers should be aware of the requirements of the HoReCa sector and its topics, as well as have easy access to ready-to-use materials (OERs) which they can adapt and integrate into their teaching process.

With the goal of achieving this, the consortium has created the Aim2Sustain learning space. This platform offers teachers a comprehensive understanding of the necessary requirements and a curated range of topics. These topics are designed to enhance students' sustainability skills and foster the development of sustainability competence among HoReCa employees.

To this purpose, 6 modules have been developed, covering important areas such as:

- Sustainability in the HoReCa sector,
- Waste management and recycling,
- Reduction of food waste,
- Local traditional resources, local economy, society, usage of organic materials,
- Alternative/renewable energy, low carbon
- Human resources management, the importance of employees' well-being and training.

The modules contain useful content and tools to enhance sustainability skills, with points such as references, best practices, check your knowledge or food for thought.



Next steps:

- Piloting the Aim2Sustain learning space content in VET schools across partner countries;
- Multiplier events in partner countries;
- 5th December Aim2Sustain International Conference will take place in Vilnius.



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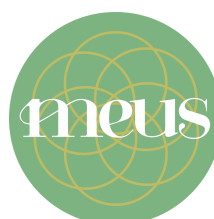
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