



SSPICE IT!

>>> NEWSLETTER <<<

SUSTAINABILITY SKILLS PROGRAM FOR INTERNATIONAL CATERING
OPERATORS AND ENTREPRENEURS THROUGH INTEGRATED TRAINING



Project n. 2022-1-IT01-KA220-VET-000086771

WEBSITE OF THE PROJECT

You can find out all the developments of the project on the new website. You can access it here:
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PROJECT NEWS

➤➤➤ MAIN FINDINGS OF THE SKILLS GAP ANALYSIS

Partners of SSPICE IT project carried out, as first activity, a comprehensive mapping both of the skills emerging and the required skills in the catering and restaurant sector (with particular reference to sustainability, digitalization and soft skills) and an analysis of the main green, digital and entrepreneurial knowledge and skills currently acquired in VET courses in the food and catering sector. Survey through questionnaires and mapping activities were designed and conducted by partners for the accomplishment of the task.

According to the teachers of the VET schools who took part in the survey among the main skills/competences that SHOULD BE addressed in the curriculum there are the following:

- Enhancement of skills to improve practical level of awareness about agri-food products, production, environmental impact, and sustainability
- Basic knowledge of primary production systems with special reference to food industry and small-scale production with effects on local economy
- Development of basic scientific knowledge and skills, especially for identifying major environmental issues and designing solutions in educational and professional contexts.
- The following matrix compares competences directly from the VET teachers' experience and the industries of the food sector.


SSPICE IT - Skills Matrix

		REQUIRED COMPETENCES			ADDRESSED COMPETENCES		COMPETENCES GAP
		How important are these competences according to the following actors:			Are these competences already addressed by actual training?		Calculation of the gap between the required competences and those already addressed
Field of research		Food/catering industries	VET teachers	European frameworks	VET curriculums	VET teachers	The ratio compares the extent to which each competence is required and addressed: the higher the ratio the higher the gap
SUSTAINABILITY	Recognize the principal relations and problems between humans and environment	++	++	+	++	+	1,1
	Understand the environmental impact of food	++	++	++	+++	+	1,1
	Understand the correlation between health and sustainable food	++	++	+++	++	++	1,1
	Adopt sustainable practices in one's job	+++	+++	+++	++	+	1,3
	Know and be able to apply the environmental rules and certification criteria	++	++	+	+++	+	1,2
	Know which ingredients have the highest environmental impact	++	+++	+	++	+	1,1
	Identify and implement practices coherent with sustainable waste management	++	++	+++	+	++	1,1
	Develop a menu focused on seasonal ingredients, produced locally, using smaller amounts of animal products in dishes and expanding plant-based dishes	+++	+++	++	+	++	1,1
	Select sustainable production systems for all food and consumables	++	+++	+++	+	++	1,2
	Communicate sustainable ambitions to staff and consumers	++	++	+++	+	+	1,2
	Build a network with local producers	++	++	+++	++	+	1,4
	Be able to measure one's impact on the environment	++	++	++	-	+	1,2
	ENTREPRENEURIAL, DIGITAL, GREEN SKILLS	Identify needs and challenges that need to be met	++	+++	+++	++	+++
Develop several ideas and opportunities to create value		++	+++	++	++	++	1,0
Explore and experiment with innovative approaches		++	+++	++	+	+	1,1
Visualise future scenarios to help guide effort and action		++	+++	++	++	++	1,1
Reflect on how sustainable long-term social, cultural and economic goals and actions are		++	+++	++	++	++	1,1
Act responsibly		+++	+++	+++	+++	+++	1,0
Identify and assess individual and group strengths and weaknesses		++	+++	+	+	++	1,0
Make the most of limited resources		+++	+++	+	+++	++	1,0
Get and manage the competences needed at any stage, including technical, legal, tax and digital competences		+	+++	++	+++	+	1,1
Get the support needed to achieve valuable outcomes		++	+++	++	+	+	1,1
Demonstrate effective communication, persuasion, negotiation, and leadership		++	+++	+	+++	+	1,1
Interact, communicate and share information/content through digital technologies		++	++	+	++	+	1,1
Initiate processes that create value and take up challenges		++	++	++	+++	++	1,1
Act and work independently to achieve goals, stick to intentions, carry out planned tasks and adapt to unforeseen changes		++	+++	++	+++	++	1,0
Set long-, medium- and short-term goals		++	+++	+	+	++	1,0
Define priorities and action plans		++	+++	+	+	+++	0,9
Make decisions when the result of that decision is uncertain, partial or ambiguous, with risk of unintended outcomes		++	+++	++	-	++	1,1
Handle fast-moving situations promptly and flexibly to solve conflicts and face up to competition	++	+++	++	+	++	1,1	
Co-operate with others to develop ideas and turn them into action	+++	+++	+++	++	+++	1,0	
Learn with others, peers and mentors, from both success and failure	+++	+++	++	+	+++	0,9	

➤➤➤ DESIGN OF THE TRAINING PROGRAMME

In the next months **SSPICE IT** project partners will be engaged in designing the training programme to develop green, digital and entrepreneurship skills of students. The training programme, according to the skill gap analysis, will be focused on 8 different topics/modules which can be delivered online, in presence or in a blended modality. Once developed all the contents students of the VET centres will start testing the training from November 2023.

Main topics of the training programme

CMRC + EPATV + PLS	WQ + EHOJA	AKMI + IED
Module 1: Understanding the relationship between food, people and environment	Module 4: How to research innovative and sustainable practices	Module 5: How to identify needs and design a sustainable business model
Module 2: How to create a sustainable supply chain	Module 7: How to navigate an uncertain economic world	Module 6: How to set up a sustainable business model
Module 3: How to implement circular practices in one's business		Module 8: How to collaborate (teamwork) (final project)

