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SSPICE IT!

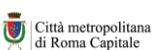
Sustainability Skills Program for International Catering operators and Entrepreneurs through Integrated Training

SSPICE IT! – Sustainability Skills Program for International Catering operators and Entrepreneurs through Integrated Training

WP	WP3 - Co-design and testing of innovative training program for green operators and entrepreneurs in the catering sector
Task	3.2 – Co-design of the training program
Task leader	Pour la Solidarité
Contribution	All partners (CMRC, AKMI, Work’s Quality, IED, EPATV, CIPFP)
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CIPFP CAMINO DE SANTIAGO
ESCUOLA DE HOSTELERÍA & TURISMO DE LA RÍJUA



Escola Profissional **AMAR TERRA VERDE**



Module n° 0

Introduction to the SSPICE IT! training

STRUCTURE OF THE TRAINING

1.1. The sub-areas of reference

You will see that the training is divided into three main parts: sustainability in the food sector, entrepreneurial skills, and digital and soft skills. At the end of this training, we hope you will feel better equipped to adopt sustainable practices in your everyday work, and that some of you will be inspired to open your own sustainable business!

1.2. The different chapters

In this training, the different chapters are referred to as "modules." In total, there are seven modules in this program, distributed across the three sub-areas of reference mentioned above. Let's quickly review the different modules:

- **Module 1:** *Relationships between food, people, and the environment.* In this module, you will receive an introduction to the major issues related to climate change and its impact on the food system.
- **Module 2:** *How to implement circular practices in one's business.* In this module, you will learn about circular economy and different ways to implement sustainable practices in your daily work.
- **Module 3:** *How to create a sustainable supply chain.* This module focuses on a specific aspect of the circular economy, namely sustainable supply chains. You will learn how to choose your suppliers wisely to select socially just and environmentally friendly products.
- **Module 4:** *Researching Innovative and Sustainable Practices: Empowering Skills and Effective Approaches.* Sustainable practices are often at the forefront of technology, and it's essential to be able to conduct your own researches to discover the best sustainable practices. Additionally, collaboration is a crucial aspect of any successful business. Fortunately, that's exactly what this module will teach you!
- **Module 5:** *Reflect on their sustainable long-term social, cultural, and economic goals and actions, and adopt responsible behavior to contribute to sustainability efforts.* Through this chapter, you will learn how to define a sustainable business

model idea that considers the needs of the population and is suitable for the economic market conditions.

- **Module 6:** *How to set up a sustainable business model.* After learning how to define your business model idea, in this chapter, you will learn how to implement sustainable good practices in your business, as well as management techniques adapted to your ethical goals.
- **Module 7:** *Economic Resilience and Adaptation in the Food Sector.* In this final chapter, we will present the main recipes for creating a robust and resilient business capable of adapting to changing economic conditions.

1.3. The final task

To best prepare you for sustainable entrepreneurship, we have designed a guiding thread throughout the entire training: learning how to develop the business model of a sustainable and ethical company in the food sector. To achieve this, at the end of each module, we will propose a final exercise, to be completed individually or in groups, teaching you one aspect of business management (studying competition, budgeting, imagining innovative products or services, etc.). The final exam for the SSPICE IT! training will lead you to prepare and present in a group the business model of a fictional sustainable company. Your teacher will provide more information on this!

1.4. The app

To add some variety, we have also prepared a series of playful scenarios that will allow you to test your knowledge and skills acquired at the end of each module. Putting yourself in the shoes of various characters, you will have to answer quizzes and solve puzzles to progress in the adventure. Again, your teacher will provide more information on this!

MORE INFO ON THE SSPICE IT! PROJECT

We have crafted this training program with a lot of love, and we hope you will come out of it with a head full of new ideas to contribute to creating a better world.

SSPICE IT! is a project conceived and carried out by seven partners in six European countries (Belgium, Greece, Italy, Portugal, Romania, and Spain). This consortium represents the worlds of vocational education, research, and entrepreneurship:



- **Akmi Anonimi Ekpaideftiki Etairia (Greece):** AKMI is the largest VET provider in Greece and one of the seven largest in Europe. AKMI International is the International Department of AKMI Group of Companies, having implemented more than 100 European projects and established a wide network of more than 1000 collaborating organizations from Europe and beyond.
- **Amar Terra Verde Lda (Portugal):** Another VET center from Portugal, recognized for more than 10 years as an Eco-School for actions related to food sustainability, such as maintaining a composting point and participating in an annual eco-menu competition.
- **Centro Intergrado Público de Formación Profesional Camino de Santiago (Spain):** Integrated Academic and Professional Reference Center for Companies and Professionals in the Food Sector, one of the VET centers of the project.

- **Città Metropolitana Di Roma Capitale** (Italy): Public institute of the City of Rome. They are the project leaders and manage the VET centers of Marino and Castel Fusano.
- **Institute of Entrepreneurship Development** (Greece): The iED is a Greek research organization dedicated to promoting innovation and entrepreneurship.
- **Pour La Solidarité** (Belgium): An independent European think & do tank committed to a united and sustainable Europe, advocating for and consolidating the European social model, a delicate balance between economic development and social justice.
- **Work's Quality** (Romania): Work's Quality is a Romanian consulting company providing training and technical assistance services to businesses in various sectors, including food and catering.

To achieve these goals, SSPICE IT! will:

- Develop a training program on sustainability to develop the green skills of future entrepreneurs in the catering sector.
- Develop a game-based tool to assess the acquisition of these skills.
- Create a community involving different stakeholders in the food sector.

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- Website: <https://europrojectsspiceit.eu/>

Stay tuned for our next adventures, and don't forget to keep it spicy!