



## Contents

First, training materials (slide set with integrated exercises, detailed script supporting an in-depth study of the modules, training folder containing script, slides, best-practice examples and worksheets, handbook for self-study) are drafted by all partners and consulted upon with national stakeholders. The materials are also adapted to the national specifics (e.g. consideration of the seasonality of the products and the regional conditions).

The training consists of 4 learning units per module, of 60 minutes each. The first 3 units are split into a 45-minute lecture and a 15-minute discussion. The 4th unit serves the working out of practice-related exercises together with the lecturer. A short instruction session helps the participants to fill in the training folder. To test the training materials and structure, 5 workshops are foreseen with at least 5 participants per country and module.

## Educational Objectives

The knowledge acquired by the participants encompasses the theoretical basis and successful approaches in the 5 thematic areas: Foods Use, Menu Design, Waste Prevention, Energy Efficiency, Marketing and Information. The competence acquired includes theory and practical tools for the implementation of measures in each of the 5 thematic areas towards a resource- and cost-efficient kitchen.

The skills acquired include: ability to analyse the running of the own kitchen, ability to design seasonal menus, ability to motivate the kitchen staff for innovative action, skills to implement resource-efficient measures. A participant can acquire a training certificate by filling in at least 2 modules of the training folder and discussing them with the training team.



Photo: Ressource Management Agency



Photo: Resource Management Agency

## Transnationality

In the partner countries Germany, Austria, Italy and the Czech Republic, common negative trends are detected in large-scale kitchens: high energy consumption, high organic waste generation, intensive use of convenience products, etc. An optimisation demand exists in the area of foods use, menu design, waste pre-

vention and energy efficiency. Another trend is the centralising of the large-scale kitchens, which inevitably leads to job losses. Thus the initiative has been grasped to offer together a joint solution for the problems said. The training course will also undergo the procedure for NQR/EQR level allocation in each country.

### Project Lead:

**Ressourcen Management Agentur (RMA)**  
Argentinierstr. 48/2nd floor, A-1040 Vienna  
Contact: Hans Daxbeck  
Phone: +43 (0)1 913 22 52.25  
Email: hans.daxbeck@rma.at

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**Jihočeská univerzita v Českých Budějovicích**, Branišovská 1645/31A, 370 05 České Budějovice, www.jcu.cz  
**Thüringer Ökoherz**, Schlachthofstraße 8, 99423 Weimar, www.oekoherz.de  
**AIAB Liguria Associazione Italiana per l'Agricoltura Biologica**, Via Caffaro, 1, 16124 Genova, www.aiabliguria.it

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