

Demand J01, J02

CHEFS AND EXECUTIVE CHEFS IN PUBLIC LARGE-SCALE KITCHENS WORK UNDER STEADILY INCREASING COST PRESSURE. THE SHARE OF CONVENIENCE PRODUCTS IS INCREASING, AS IT IS OFTEN BELIEVED THAT THEY ARE MEANS TOWARDS COST EFFICIENCY. THE TRAINING DEVELOPED WITHIN THIS PROJECT AIMS TO ENABLE PARTICIPANTS TO PROVIDE GOOD QUALITY MEALS AT COMPARABLE COSTS AND HIGHER RESOURCE EFFICIENCY. THE TRAINING MATERIALS ARE DESIGNED IN SUCH A WAY THAT THEY CAN BE USED FOR SELF-STUDY, OR TO SUPPLEMENT THE COURSES THAT ARE OFFERED BY THE PARTNERS FOR EACH OF THE MODULES. THE TRAINING COURSES ARE SPLIT INTO FOUR LEARNING UNITS, 60 MINUTES EACH. ABOUT A THIRD OF THE COURSE IS RESERVED FOR DISCUSSIONS AND WORKING THROUGH EXERCISES OF VARIABLE DIFFICULTIES. THE COURSE CAN BE ADAPTED INDIVIDUALLY TO THE PARTICIPANTS NEEDS.

Target group

THE TARGET GROUP IS ACCOMPLISHED CHEFS AND EXECUTIVE CHEFS AND DECISION-MAKERS FOR LARGE SCALE KITCHENS, AS THEY DISPOSE OF BASIC PROFESSIONAL KNOWLEDGE AND AS THEY ARE IN THE BEST POSITION TO INITIATE CHANGES.

Goal

THE PROJECT AIMS AT SHAPING A VOCATIONAL TRAINING FOR CHEFS AND EXECUTIVE CHEFS OF LARGE-SCALE KITCHENS, WHICH IS EITHER HARDLY ATTAINABLE FOR THEM IN THE DAILY ROUTINE, OR NOT AVAILABLE AT ALL IN THE PROJECT COUNTRIES.

Partners and Contact Information



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Vocational Training of Chefs and Executive Chefs

OUR PROJECT PURPOSE IS TO OFFER A VOCATIONAL TRAINING FOR CHEFS AND EXECUTIVE CHEFS, WHICH, IN THE DAILY ROUTINE, IS HARDLY ATTAINABLE FOR THEM AND REGARDING ITS CONTENTS, IS NOT AVAILABLE AS SUCH AT ALL IN THE PROJECT COUNTRIES, AS IT PRESENTS THE LATEST STATE OF KNOWLEDGE REGARDING LARGE-SCALE KITCHEN MANAGEMENT.



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.

Module 11 food use



KNOWLEDGE OF SUSTAINABLE FOOD IN PUBLIC CATERING FACILITIES AND THE ABILITY TO BE ABLE TO SELECT AND USE THE APPROPRIATE FOODS TO ACHIEVE IT.

TOPICS

- * SUSTAINABILITY AND REGIONAL FOOD EXPLANATION OF THE RELATIONSHIP BETWEEN THE CONSUMPTION OF REGIONAL PRODUCTION AND SUSTAINABILITY
- * SEASONAL AND FRESH FOOD THE EFFECT OF STORAGE AND PROCESSING OF FOOD QUALITY AND EFFECTIVENESS BOARDING
- * ORGANIC PRODUCTION REASONS AND POSSIBILITIES OF INCLUSION OF ORGANIC FOODS INTO YOUR DIET

Module 12 menu design



KNOWLEDGE OF MENU DESIGN ACCORDING TO SUSTAINABILITY AND RESOURCE EFFICIENCY CRITERIA.

TOPICS

- * SUSTAINABILITY AND CLIMATE: CONSIDERATION OF REGIONALITY AND SEASONALITY
- * SUSTAINABILITY AND COSTS: FRESH COOKING VS. CONVENIENCE PRODUCTS
- * SUSTAINABILITY AND RESOURCE EFFICIENCY: CONSIDERATION OF MEAL SIZING, REDUCTION OF MEAT IN FAVOUR OF VEGETABLES (SMALLER PORTION SIZES, LESS MEAT)

Module 13 waste prevention



KNOWLEDGE ABOUT WASTE PREVENTION IN LARGE-SCALE KITCHENS ACCORDING TO SUSTAINABILITY AND RESOURCE EFFICIENCY CRITERIA.

TOPICS

- * ACCUMULATION OF WASTE ALONG THE VALUE CHAIN
- * OPTIONS FOR REDUCING WASTE (E.G. PACKAGING SYSTEMS)
- * OPTIONS FOR RECYCLING AND PRESERVING FOOD

Module 14 energy efficiency



KNOWLEDGE OF THE ENERGY CONSUMPTION IN THE LARGE-SCALE KITCHEN AND ABILITY TO IDENTIFY MEASURES TOWARDS ITS REDUCTION.

TOPICS

- * BUILDING EQUIPMENT AND KITCHEN APPLIANCES (CATEGORIES OF ENERGY CONSUMPTION AND METHODS FOR CALCULATING THE ENERGY CONSUMPTION OF LARGE-SCALE KITCHENS)
- * COOKING PROCESS (EXAMPLES OF POWER CONSUMPTION OPTIMISATION AND BEST PRACTICE EXAMPLES)
- * SPECIFICS OF DIFFERENT KITCHEN TYPES (HOSPITAL, SCHOOL, OFFICE)

Module 15 Communication and Marketing



PROPERLY INFORM CANTEEN'S STAKEHOLDERS ON THE SUSTAINABLE EFFORTS/STEPS OF THE CANTEEN TOWARDS A BETTER FOOD QUALITY AND IMPACT ON THE ENVIRONMENT

TOPICS

- * GENERAL KNOWLEDGE OF: THE INFORMATION TOOLS TO PROMOTE OR MARKET THE SUSTAINABILITY OF THE CANTEEN, THE CORPORATE SOCIAL RESPONSIBILITY PRINCIPLES. DEFINITION OF STAKEHOLDERS.
- * INTERNAL COMMUNICATION: "HAVING THE STAFF OF THE RIGHT SIDE"
- * EXTERNAL COMMUNICATION: RAISE AWARENESS OF EXTERNAL STAKEHOLDERS ON THE GREEN AND HEALTHY CHOICE OF THE CANTEEN.

