



Greening apprenticeships in
HORECA industry

- Purpose of this presentation is to provide an overview of the ERASMUS + ENVIRECA – greening apprenticeships in the HORECA (Hotels Restaurants and Cafes) industry project.
- This presentation is part of the final dissemination campaign
- For more complete information about the deliverables presented, please contact the responsible partners (contacts are displayed on the last slide).

- Design a comprehensive and up-to-date **WBL (work-based learning) curriculum and training content on environmentally sustainable work practices**, to be embedded in HORECA VET (vocational education and training) provision.
- Introduce **modern training delivery methods** that will enable **HORECA apprentices** to apply the acquired knowledge and skills **in real workplace situation and promote green - skills development**.
- Enhance the **VET-business cooperation and facilitate the integration of environmental components into HORECA WBL curricula and certification / standardisation schemes**



1

HORECA
work-based
learning outcomes



2

ENVIRECA
Curriculum Outline
&
Open Educational
Resources



3

ENVIRECA
Simulation
Game



4

Framework for the
integration of
environmental
components into
HORECA
WBL curricula &
standardisation
schemes



5

ENVIRECA
Information days

Educational games are designed to increase the **motivation** of learners, foster **new skills development** and help learners understand **how a business functions**.

ENVIRECA's partners have designed five educational games that, through the simulation of **real-life working scenarios** that will simulate real-life working situations, will be applicable to all types of HORECA businesses and will foster the **development of green skills** required from apprenticeships in order to run an HORECA business in a sustainable way. Main features of these scenarios:

- To be used on-site in HORECA facilities;
- Complementary with other educational resources;
- Competitive components in order to promote apprentices' engagement (gamification).



The scenarios will train HORECA Apprentices on how to integrate “Green” aspects in all Procurement activities, ranging from procuring sustainable food, to using sustainable procurement channels and, finally, to spreading appropriate procurement practices to internal stakeholders.

Session 1: identify seasonal food and local suppliers.

Session 2: propose activities to avoid waste of perishable food.

Session 3: identify green requirements for the provision of goods.

Partners responsible



Partners responsible



Water and energy conservation is central to developing sustainable HORECA enterprises. This scenario focuses on developing the participants in understanding the consumption and management of water and energy resources

Session 1: develop an audit tool to show where and how water and energy are consumed within the business.

Session 2: use best practice benchmarking to undertake a cost benefit analysis of energy and water consumption across the organization.

Session 3: develop an energy and water conservation strategy for the organisation, that minimises consumption.



The scenario(s) will train HORECA Apprentices on how to integrate “Green” aspects in all Waste Management & Recycling activities.

Session 1: team-working to assess all areas where waste managements is necessary, and improvements could/must be made for the lodging establishment.

Session 2: prepare a critical path of task and steps to start the process of transitioning to more sustainable practices.

Session 3: team-working (or individuals) to ensure that implementation costs remain appropriate in the lodging establishment whilst ensuring sustainable and “green” waste management practices.

Partners responsible



The scenario(s) will train HORECA Apprentices on how to integrate “Green” aspects in all Customer Relationship activities.

Session 1: work in teams to assess all areas where customer relationship is lacking, and improvements to be made for the lodging establishment.

Session 2: prepare profiles that outlines ways to communicate and market the ongoing transformation of the lodging establishment to the customer about its move to sustainable practices.

Session 3: create forms of CRM (Customer Relationship Management), to highlight all the proactive ways the lodging establishment is creating a “greener” accommodation and experience.

Partners responsible



This scenario will provide with training on different ways to apply management services and how to manage them in a proper way, according to environmental and sustainability criteria within the kitchen.

The Executive Chef will prepare a business dinner for approximately 25-30 people. Before elaborating the menu, the Executive Chef is responsible for selecting and checking the state of purchased products (mainly from local vendors and suppliers). Paying particular attention to local (“Zero KM”) products and sustainable ingredients.

The Executive Chef is also responsible for Quality control before dishes come out of the kitchen.

Partners responsible





Partners responsible



Mentoring has become a very popular training practice in modern companies, since it facilitates the acculturation, performance, and career progress of new entrants, high potentials, and minority populations who lack enough obvious role models.

The ENVIRECA Mentor's Guide assists trainers to deliver training courses on sustainability and environmental skills for HORECA apprentices by using mentoring schemes and simulation based learning.

The Guide discusses the ways that practical scenarios can be deployed within the local context of each training session or each type of HORECA businesses.

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