

Official invitation

Save the Date: 17 March 13:00



ENVIRECA Information Day in Bulgaria

Project Objective:

Through the development of a modular curricular structure and educational resources for work-based learning, ENVIRECA has updated the learning plans to include ecological competencies and skills such as sustainable waste management, green contracting, environmental monitoring, resource use, optimal energy and water efficiency, and wasteful practices

What's in:

13:00-13:15 Introduction and welcome
Yoana Mileva – Director of HRC Culinary Academy

13:15-13:30 Project main goals and methodology. Importance of green practices in HORECA industry. Energy Reduction Practices

Chef Henri – Director of HRC Culinary Academy

14:00-14:30 Waste management & sustainable trends

Chef Viktorija Baltutyte - Executive Chef
- Talents Restaurant

14:30-15:15 Green innovations in the Hotel industry

Stefan Zhelyazkov - Chief Commercial Officer
- Kitchen59

15:15-15:40 QA Session

15:40-15:50 Conclusion

Tatyana Dimitrova - Project Manager

15:50-17:30 Cocktail / Networking

Partners:



Съфинансиран от програма
„Еразъм+“
на Европейския съюз