

VET-ECOoking Consortium



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Module for VET Degrees on Gastronomy on "Sustainable Cooking"



Introducing the VET-ECOoking project

VET-ECOoking aims at developing a training module about sustainable cooking to be included in the national curricula for Cooking VET courses.



About the Project

This project aims at developing a **training module about sustainable cooking** to be included in the national curricula for **Cooking VET courses**.

The rationale behind VET-ECOoking is that all cooking professionals will be **better equipped and prepared to deal with issues** such as the impact of mass production on both humans and the planet, as enhancers of the gastronomic experience.

Currently, EU member-states are lacking efficient VET offers concerning the provision of sustainable cooking skills. It is therefore important to **upgrade the qualifications and abilities** of future cooking professionals so that these professionals can deliver their service in appropriate ways, respecting not only the diversity of customers' needs but also specific requirements related to different cuisines and necessary adaptations.

With **suitable training**, such as the one that VET-ECOoking will offer, future cooking professionals, currently attending VET education, can serve everyone delicious, sustainable food, regardless of the client's lifestyle.

Objectives

- **Create a training module** on “Sustainable Cooking” for VET students in the field of cooking;
- **Develop hard and soft skills** of VET students to prepare sustainable, high-quality gastronomy and raise awareness of the importance of fighting climate change;
- **Better prepare VET students to address the challenges** at the workplace, with a focus the greener dietary options;
- **Increase the notoriety of VET** in the field of **cooking**; and
- **Use cooking as a departure point** to raise awareness for the **Sustainable Development Goals** (namely no.s 2, 3, 6 and 12).



Main Results

- **Publication of 4 National and 1 Global report** on: “State of the Art and Good Practices concerning Sustainable Cooking”;
- **Creation of 1 VET module on Sustainable Cooking** to be integrated into VET courses of Gastronomy (available in 4 languages);
- **Creation of a training platform** with the contents and the resources of the module; and
- **A final publication** on: “Promoting Sustainable Cooking to fight for a better World”

