

## Demand

CHEFS AND EXECUTIVE CHEFS IN PUBLIC LARGESCALE KITCHENS WORK UNDER STEADILY INCREASING COST PRESSURE. THE SHARE OF CONVENIENCE PRODUCTS IS THUS ALARMINGLY INCREASING, AS IT IS OFTEN BELIEVED THAT THEY ARE MEANS TOWARDS COSTEFFICIENCY. THE TRAINING DEVELOPED WITHIN THIS PROJECT RESPONDS TO THE NEED FOR PROVIDING GOOD FOOD QUALITY AT LOWER COSTS AND HIGHER RESOURCE EFFICIENCY. WHILE MENU & FOOD SCIENCE, PRODUCT SCIENCE, NUTRITION SCIENCE, KITCHEN MANAGEMENT, HYGIENE OF FOODSTUFFS ARE FIXED COMPONENTS OF THE TRAINING OF CHEFS AND EXECUTIVE CHEFS, THE ECOLOGICAL AND QUALITATIVE ASPECTS ARE PAID ONLY MINOR ATTENTION. THE USE OF ORGANIC, REGIONAL AND SEASONAL FRESH PRODUCTS, A SOUND PURCHASING POLICY AND CAREFULLY MENU PLANNING, WASTE REDUCTION AND ENERGY EFFICIENCY SUBSTANTIALLY REDUCE BOTH THE RUNNING COSTS AND THE EMPLOYED NATURAL RESOURCES BY IMPROVED FOOD QUALITY.

## Target group

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

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### Module \ 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.

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- \* 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

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- \* MAKING OF WASTE ALONG THE VALUE CHAIN
- \* OPTIONS FOR REDUCING WASTE: DIFFERENT KITCHEN SYSTEM IN COMPARISON, MEAT PROCESSING "FROM NOSE TO TAIL"
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### Module \ marketing and information activities



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