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"Methods to reduce food waste in flour products by developing the specific competence of specialists in the sector" – *STOP WASTE TO VET*

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Partners:

- **PATRONATUL ROMÂN DIN INDUSTRIA DE MORĂRIT, PANIFICAȚIE ȘI PRODUSE FĂINOASE ROMPAN (Coordinator)**
- **UNIVERSITATEA DE ȘTIINȚELE VIEȚII "REGELE MIHAI I" DIN TIMIȘOARA (P1)**
- **UNIVERSITA DELLA CALABRIA (P2)**
- **UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA (P3)**
- **EESTI MAAULIKOOL (P4)**

In all partner countries in the project there are serious problems related to food waste, the partnership decided to carry out in the first stage a short term training session in Italy.

The short-term training aimed to improve the participants' skills through an exchange of good practices at the partner's headquarters in Italy, for 4 days in April 2023. Participants were also involved in developing results of the project: The course support addressed to the specialists in the sector and the Guide.

The involvement of the 11 participants, specialists from the staff of partners, had the purpose of elaborating high quality results.

The same group of specialists participated in all 3 learning activities and consists of: 3 specialists from ROMPAN - technologists from the food industry and 2 specialists teachers specialized in food technology from each partner in Timisoara, Cluj Romania, Italy and Estonia.

Participants were selected according to the selection methodology. They first observed how the activity is carried out at the partners and found out information on the methods of reducing food waste. They found out how the partners have participated in various consumer information actions on methods to reduce food waste in the bakery and flour products industry.

The second stage of the exchange of good practices between the specialists involved in the project took place at the Estonian partner in July 2023.

This short-term training activity aimed to improve the skills of the participants through an exchange of good practices carried out at the partner's headquarters in Estonia, over 4 days (without taking into account the days required to travel) in July 2023. Participants in this activity were also involved in the elaboration of the project results: The course handout addressed to the specialists in the sector and the Guide.

All participants in this training course were selected according to the selection methodology. In this exchange of experience, the participants first observed the way in which the activity was carried out at the partner in Estonia and found out information on the methods of reducing food waste. One of the stages of the training activity was the finding of ways in which Estonian partners have participated in various consumer information actions on methods of reducing food waste in the bakery and flour products industry.

The third stage of the exchange of good practices between the specialists involved in the project took place at the partner from Timisoara.

This short-term training activity aimed to improve the skills of the participants through an exchange of good practices carried out at the headquarters of the partner BUAS Timisoara, during 4 days in October 2023. Participants in this activity were also be involved in the elaboration of the project results: The course support addressed to the specialists in the sector and the Guide.

The involvement in the project of 11 participants, specialists from the staff of the partners, with a high specialization training was made all the elaborated results to be of a high quality.

All participants in this training course were selected according to the selection methodology. In this exchange of experience, the participants observed first of all the way in which the activity was carried out at the partner in Romania and found out information regarding the methods of reducing food waste. One of the stages of the training activity was represented by finding out the ways in which the partners from Romania participated in various actions of informing the consumers regarding the methods of reducing the food waste in the bakery and flour products industry.

The objectives of the training activity was in accordance with the objectives of the project, namely:

- exchange of good practices and training of specialists in complementary fields on the means and methods of reducing food waste in the flour industry.
- improving the competencies of the participants regarding the knowledge of means and methods of reducing food waste lead to the strengthening of the institutional capacity of the partner organizations by achieving exchanges of good practices.
- collaboration between project partners in order to adapt production methods to reduce food waste in the bakery and flour products industry.
- gathering the necessary information in order to elaborate the Guide addressed to the specialists in the commercial distribution link regarding the buying and consuming behavior of flour products in view of reductions in food waste.