

Belgium - Regal Plan

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| Title of inspiring practice | Regal Plan (" <i>Plan Regal</i> ") |
| Geographical area | Wallonia, at regional level. |
| Period of implementation | The Regal Plan was adopted in September 2015 and was implemented throughout the legislature as part of the Wallonia's response to the United Nations' Sustainable Development Goals. The Regal Plan 2.0 (2019-2025), is a continuation of the previous legislature and the work already done. |
| Rationale | This example shows how a regional plan can help initial vocational education and training to address an environmental challenge such as food loss and waste. |
| Scope of the practice | Initial Vocational Education and Training. |
| Educational level | Third and Fourth ISCED level. |
| Introduction and context | <p>On 8 February 2018, the Walloon Government approved the revision of the Walloon Programme for the fight against food loss and waste, called "Plan Regal". This Plan included 17 actions which aimed at reducing losses and waste at all levels of the food chain by 30%. The Plan allows for the structuring of existing initiatives and the creation of new ones. The 17 actions are the result of consultations with stakeholders in the field, which considered all production levels from farm to fork.</p> <p>Actions have been undertaken since 2017 to train future food professionals on food waste prevention. Also, educational materials were created in early 2019.</p> <p>The objective is to raise awareness and train the greatest number of trainees in the food sector to the essential challenge of the fight against food waste.</p> <p>Trainers are mobilised by this inspiring practice. Indeed, Trainers are involved in giving sustainable development module to learners. In the other hand, learners are much more implicated in this practice since they are expected to follow these modules but also to integrate the material to succeed in their final work.</p> |
| Key activities and outcomes | <p>The work of the Regal Plan ended in 2018 with the publication of a reference framework that is geared towards a sustainable food system in Wallonia.</p> <p>This publication is treated as the reference resource for food. Since then, and in concordance with action 9 of the plan, all new training courses in business management include a course module on organic, sustainable development (and circular economy) of 16 hours (50% theoretic and 50% practical). Furthermore, a module on the circular economy has been recently added.</p> <p>When an end-of-study project is required (i.e. a technical project defended in the C exam), the "innovative" / "cutting-edge" but also "sustainable" character (link with the sustainable development module) must be at least partially reflected in the project.</p> <p>IFAPME has created and implemented a digital tool to raise awareness and fight against food waste daily. Initially, this tool was intended for different classes of the third training level in an apprenticeship as a restorer. This innovative, dynamic, and participative tool is composed of different supports among which, videos, polls, images, online quizzes which involve at times the use of a smartphone as learning material. By using digital learning, the learners were motivated, attentive, participative, and were able to exchange in a constructive way on this delicate and more than ever topical subject. The centres of Libramont and Dinant were the precursors, and the feedback has been</p> |

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| | <p>extremely positive from both the learners and the trainers. Since then, this tool has been available to all IFAPME centres.</p> <p>Moreover, some additional actions have been implemented in the context of food training. For instance, a precise evaluation of raw material orders is carried out by systematically using precise technical data sheets regarding the quantities necessary for the realisation of the dishes / products.</p> <p>Furthermore, certain sustainable choices are favoured when purchasing seasonal fruits and vegetables, food with little packaging (sometimes local and/or organic). Finally, learners are trained to limit waste through the recovery of offcuts, the creation of "zero waste" menus or the obligation to integrate conservation and packaging techniques (with traceability).</p> <p>In addition, 13 professional food training courses provided by IFAPME include the theme of food waste. Different teaching aids are recommended to trainers. In 2021-22, 1052 hours of courses were estimated to be dedicated to the fight against food waste for all the food sections of the IFAPME network. This trend will continue to grow with the systematic integration of a 16-hour course dedicated entirely to sustainable food, organic products, and the circular economy in new training creations.</p> |
| <p>Other information</p> | <p>Complementarily, tools were created in early 2019 to be generalised in 2019-2020 to all food sections.</p> <p>These tools aimed at generalising waste sorting (glass, PMC, cardboard, organic waste/bone meal, green waste and grease) in all the food industry workshops organised in all the training centres. Furthermore, they were used to promote responsible purchasing of raw materials through (i) the generalisation of order forms based on technical data sheets and (ii) the development of an online tool for inventory management, which has been tested in the Liège Training Centre in 2019. Additionally, new tools were developed to promote and implement the Rest-O-Pack system so that learners could leave the practical courses with their own production, which avoids waste. Another initiative focused on the recycle raw materials and productions between different training workshops.</p> <p>In November 2019, a presentation on waste was also provided by a specialised adviser with the goal of giving essential tips and tricks to avoid food waste. Three IFAPME courses were targeted: Butcher, Baker, Pastry chef, Restaurant owner.</p> |
| <p>Contacts and sources</p> | <p>IFAPME - l'Institut wallon de Formation en Alternance et des indépendants et Petites et Moyennes Entreprises</p> <p>Regional Plan official document</p> <p>Presentation of the model</p> |
| <p>Date of update</p> | <p>August 2022</p> |