

Education for Sustainable Cooking

(Educație pentru Gastronomie Sustenabilă)

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ROMANIA

This project contributes to the transition to sustainable cooking, zero waste and circular kitchens in schools, restaurants, catering and events companies. This transition will emerge from the way the new generation of professionals in the field of cooking/public alimentation/food industry is trained.

Through this project, WorldSkills Romania foundation introduced a new teaching subject in the training programme, called Sustainable Cooking. This new subject is available to any teacher from this field of training, it was integrated in the official curriculum recognised by the Ministry of Education and by the County School Inspectorates.

The project has an important and lasting impact on improving sustainability of the practices in the field of cooking/public alimentation/food industry because:

- it proposes an educational mechanism that improves young people's behavior and skills development resulting in a positive impact on the environment;
- it creates a good practice model that can be replicated in schools and communities all over the country and even beyond;
- it involves key stakeholders in the partnership from food industry/public alimentation and education field.

Geographical area

In Romania, at national level, in the following counties and cities:

21 counties out of 42: Arges (Topoloveni), Bacau (Bacau), Bihor (Marghita, Oradea), Bistrita-Nasaud (Bistrita), Botosani (Botosani, Trusesti), Brasov (Brasov), Bucuresti, Buzau (Buzau), Cluj (Cluj-Napoca), Covasna (Sfantu Gheorghe), Gorj (Targu-Jiu), Hunedoara (Petrosani), Iasi (Iasi), Ilfov (Branesti), Maramures (Baia Mare), Mehedinti (Simian), Olt (Slatina), Suceava (Suceava), Timis (Lugoj, Timisoara), Valcea (Ramnicu Valcea), Vrancea (Focsani).

Period of implementation

The first edition was carried out between February-December 2023.

It is an ongoing educational project.

Scope of the practice

Through the Education for Sustainable Cooking project, WorldSkills Romania foundation developed a network of Centres of Vocational Excellence in Sustainable Cooking and Gastronomy. The project is dedicated to students, teachers, and restaurants/catering/events companies with the aim of creating the context in which the next generation of professionals in gastronomy will be able to identify and address the environmental problems of the contemporary world in terms of reducing food waste and the carbon footprint of food services through responsible cooking and consumption.

A Centre of Vocational Excellence is a vocational education and training (VET) school that provides a high level of cooperation with stakeholders (companies, authorities, NGOs, universities) for the purpose of improving the curricula and bringing new learning opportunities to students, making their training as relevant as possible for the industry. A Centre of Vocational Excellence is also recognised as a model of good practices at a national level, many other VET schools are inspired by its achievements.

Educational level

European Qualifications Framework(EQF) levels 3 and 4

VET teachers training

Introduction and context

Stakeholders: students and teachers from 30 VET schools across Romania, restaurants, county school inspectorates, retail companies,

The central theme of the project is the reduction of food waste and the education for responsible cooking and consumption. Apart from teachers and students from the participating VET schools, each selected school is enrolled in the project with a professional partner company (restaurant/catering/events company), and together provide quality education based on the Sustainable Cooking curriculum and manual developed by WSRo and a part of the teachers involved in the project.

The main objective of the project is to make the principles and practices of sustainable cooking and gastronomy part of the training of the future professionals in this field in Romania, through a new teaching subject that was already integrated (through this project) in the training programme of the participating VET schools.

Within the specialized VET schools involved in the project, are developing Centres of Vocational Excellence in Sustainable Cooking and Gastronomy where students have access to trained teachers aligned to international standards in the field and to a curriculum that responds to the needs of the industry, but also to the challenges of achieving the Sustainable Development Goals, in particular SDG 4 (Quality Education), SDG 12 (Responsible Consumption and production) and SDG 13 (Climate action).

The project budget is about EUR 30,000 and the project is implemented by WorldSkills Romania in partnership with Carrefour Foundation France and Carrefour Romania.

Key activities and outcomes

Implemented and ongoing activities:

- The new curriculum for the new 90h teaching subject called Sustainable Cooking that was introduced in the participating schools was developed and approved by the school inspectorate at the level of each county (with the support of the Ministry of Education);
- A teacher training session in the field of sustainable gastronomy and about the principles of sustainable development/circular economy in the food field, dedicated to 14 VET teachers, was organised between 9-13 July 2023. It was coordinated by an executive chef and carried out in a professional kitchen, based on “learning by doing” methods.
- In addition to the new curriculum, a Sustainable Gastronomy handbook was developed by WorldSkills Romania team and some of the teachers participating in the training, whose lessons are taught to students this school year by the teachers involved in the project (Classroom implementation of the new subject of Sustainable Cooking);
- Starting in October 2023, monthly mentoring meetings and exchange of best practices addressed to specialist teachers take place;
- In this period, together with our partners from Carrefour Romania, we organised learning activities addressed to students and supported by professionals in the field;
- In the next edition of the project, apart from the classroom implementation of the lessons from the developed manual, WorldSkills Sustainable Gastronomy Olympiads will take place in each partner school. In addition, there is the intention to select and prepare several students to participate in the European and International WorldSkills Competitions on Cooking.

The involvement of the teachers, the sponsor, the school inspectorates, the project coordinator, the partner restaurants, the students in the project and their interest in the new discipline, the topicality of the topics covered and the way in which the theory is put into practice, as well as the way in which the project is implemented represent **factors that ensure the success of the project.**



SOURCES

[General description of the project and selection process](#)