



ERRIN European Regions
Research and Innovation Network



LOOKING FOR ERASMUS+ PROJECT PARTNERS WITH FOCUS ON SUSTAINABLE GASTRONOMY

👤 Aija Konisevska Azadi

📅 28/01/2021

CALL INFORMATION

Call Title: Erasmus+ KA2 Strategic Partnerships

Call Reference: Strategic partnership projects for school education (KA201)

Funding Programme: [Erasmus+](#)

Deadline of the Call: Fri, 30/04/2021 - 12:00

PROPOSAL INFORMATION

NEEDS:

Need for chefs

The restaurant industry is experiencing a great shortage of qualified chefs. It is expected to continue if nothing is done now. It causes great uncertainty in the business. In Denmark, the chef profession has had a bad reputation. That might explain the need for chefs in the business. There is a need for introducing young people to a realistic and positive insight into the chef profession. They need to know more about career opportunities also international opportunities.

The Covid-19 situation has affected the restaurant business in a very negative way. Everything is very uncertain, and the industry needs income. That might be one more reason for the young people not to choose the education as a chef. Therefore there exists a huge need to ensure confidence, trust, and a positive mindset to the whole restaurant business.

Sustainable cooking

In the restaurant industry exists a great potential for minimizing food waste, utilize food, energy saving, more garbage sorting, and using local, ecological, and seasonal food. There is also a higher focus and requirement according to the restaurants to take a sustainable responsibility. We need to implement even more sustainable actions in that business. For the individual restaurant, it can be challenging to see the opportunities themselves. Therefore young people and knowledgeable persons must work together to develop and see sustainable opportunities in the restaurants. The aim is to support the restaurants to a more sustainable business and to make the young people ambassadors in their own homes according to their parents.

Cultural knowledge

The food culture in other countries will be different from the food culture young people know from their own country. As an example; how and when you go to a restaurant, which food you eat and how you use it.

By having insight and knowledge on other food cultures a curiosity and understanding will emerge. The aim is to break down possible prejudices and to take home new possibilities in your own food cooking and culture.

Knowledge of food and where it comes from

There exists an increased sale of takeaway and fast food dishes in the western world. The result of that development is that many people do not know exactly what they eat and the origin of the ingredients.

By giving young people insight and understanding for food made from scratch, the aim is that the young people will reflect more on what they eat, how a healthy and nutritious meal is made.

By knowing where the ingredients come from and how to make a good meal, experiences show that it gives more respect for the food and how it contributes to use all of the food better and minimizing food waste. Local ingredients must be used more, and the different countries, regions, or cities can inspire each other to show what local ingredients are to them.

The business is affected by Covid-19

The restaurant business has during Covid-19 experienced a very high decline and uncertainty. The project's activities and focus will contribute more positive awareness to the restaurant business.

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As Pia Svane tells, the business is struggling to survive. The business needs positive projects and activities which can contribute to making it through a difficult time.

The focus on sustainable development in the restaurants will give the restaurants new and positive potentials in marketing which is very needed in the time after Covid-19.

POTENTIALS:

All the actions, learning, and knowledge from the projects could also be used in teaching the subject as food knowledge, nature and technology, sustainability, geography, and mathematics, it could also be useful in the young people's private lives at home and in the business of a restaurant. No matter if the young people choose the cooking- or waiter education subsequently, they will do some cooking in the future. The hope is therefore that they are able to bring back the knowledge and learning to their parent's kitchen and in the future their own.

The project's results are scalable and can inspire other young people, schools, restaurants, and private homes in other countries. The results will be collected in a digital version, that is available for other countries. The output is going to be inspired and guided to sustainable and local recipes, how to choose and treat the raw material and inspire to a more sustainable restaurant business.

The goal for the project is that the output and results can give a positive view on the restaurant business, sustainability and hopefully inspire young people to cook from scratch with healthy and nutritious food.

ACTIVITIES IN THE PROJECT:

- Every school class has 1-2 study visits in another country during the project period.
- At the visit abroad the school classes will:
 - Visit a local restaurant to do some cooking with the chef, learn to cook, and learn about the raw materials, food culture, and sustainability.
 - Visit a local food production in or close to the city.
- Webinar with experts, that can inspire a more sustainable restaurant business.
- Create a digital and scalable platform for the result.

WHAT WE OFFER:

- Knowledge of sustainable activities and operation in restaurants
- Knowledge of Danish/Nordic food culture
- School classes in the last part of primary school (15/16-year-old students)
- Local restaurants who will open their kitchen for the school classes
- The opportunity to visit local farms where sustainable food is produced

WHAT WE ARE LOOKING FOR:

Partners – example on partners

- A school with classes in the last part of primary school (15/16 years old students)
- A branch organization (representing e.g. restaurants, food culture, food traditions and so)
- School administration office in the municipality who has a contact to more schools

We are looking for a partner with knowledge on own food culture and food traditions, as an example a primary school who teach their young people in cooking. If the partner also has knowledge or experience on sustainable actions in the kitchen it is very positive. Our partner must take contact to local restaurants and food productions and arrange visits there.

Project Budget: 450.000 EUR

Duration of Project: 3 years

Partners Involved: Aalborg Municipality, The Centre for Green Transition

Deadline for Expression of Interest: Mon, 15/02/2021 - 12:00

PARTNERS SOUGHT

Type of Partners Sought: Partners – example on partners

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Organisation Type: SMEs / Companies

Public Authority

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Name: Aija Konisevska Azadi

Email Address: aka@ndeu.dk

Organisation Name: North Denmark EU Office

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CONTACT US

 Rue du Luxembourg 3, 1000, Brussels, Belgium

 info@errin.eu

 +32 (0) 2 503 25 30

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