



From Waste to Taste

Methodological Guidelines

Teacher's Manual

by  learningdigital



Co-funded by
the European Union

Rethink, Reduce, Reuse – VET LOVES FOOD, project funded by the European Commission through the Erasmus+ programme, Round1 KA2 (2021-1-ES01-KA220-VET-000025377).

ELEARNING PLATFORM

As a teacher using Moodle, effective management of your students is crucial for a successful learning experience. Here are technical guidelines to help you manage your group of students within a Moodle course.



1. ENROLLMENT AND ACCESS CONTROL

LOGIN PAGE:

<https://learn.vetlovesfood.eu/login/index.php>

The login page allows you to log in with your credentials or reset your password if you lose it.

The page also allows you to register as a new user.

The registration page is also accessible via the menu in the upper right corner.

Search Log in Register

Register

Log in

Your session has timed out. Please log in again.

adminId

.....

Forgotten your username or password?

Log in

Password Change or recovery

Cookies must be enabled in your browser. [Cookies notice](#).

Is this your first time here?


If you do not receive the confirmation message within a few minutes of signing up, please check your Junk Box just in case the confirmation email got delivered there instead of your inbox. Otherwise you may contact cc@learningdigital.eu

Create new account

New Users



Enrollment and Access Control



Search Log in Register

Policies and agreements

Home > Policies and agreements > Privacy Policy VLF

Privacy Policy VLF

Policy 1 out of 2

Please read our Privacy Policy VLF

The Privacy Policy of LEARNING DIGITAL, SRL (Vet Loves Food or VET) is governed by compliance with current legislation on the protection of personal data. The objective of this Policy is to protect information on the Internet, in the same way that it is protected in other media. VET is holder of the website www.vetlovesfood.eu, and exposes in this section the Privacy Policy on personal information that the user can provide when visiting our website.

WEBSITE PRIVACY POLICY

www.vetlovesfood.eu

Navigation

- Home
 - My courses
- Home
 - My courses
 - Courses

The first step involves taking a look at the **Privacy Policy** and **Cookie Policy**, then consent must be given to the processing of one's personal data with respect to both documents.

Enrollment and Access Control

Before continuing you need to acknowledge all these policies.

Consent

Please agree to the following policies

Privacy Policy VLF

The Privacy Policy of LEARNING DIGITAL, SRL (Vet Loves Food or VET) is governed by compliance with current legislation on the protection of personal data. The objective of this Policy is to protect information on the Internet, in the same way that it is protected in other media. VET is holder of the website www.vetlovesfood.eu, and exposes in this section the Privacy Policy on personal information that the user can provide when visiting our website.

Please refer to the full [Privacy Policy VLF](#) if you would like to review the text.

☐ I agree to the Privacy Policy VLF

Cookies Policy

In compliance with Directive 2009/136/EC, following the guidelines of the Control Authority, we proceed to inform you in detail about the use made of our website.

"Website": domain www.vetlovesfood.eu made available to Internet users.

"User": natural or legal person who uses or browses the website.

Please refer to the full [Cookies Policy](#) if you would like to review the text.

☐ I agree to the Cookies Policy

Required

Next

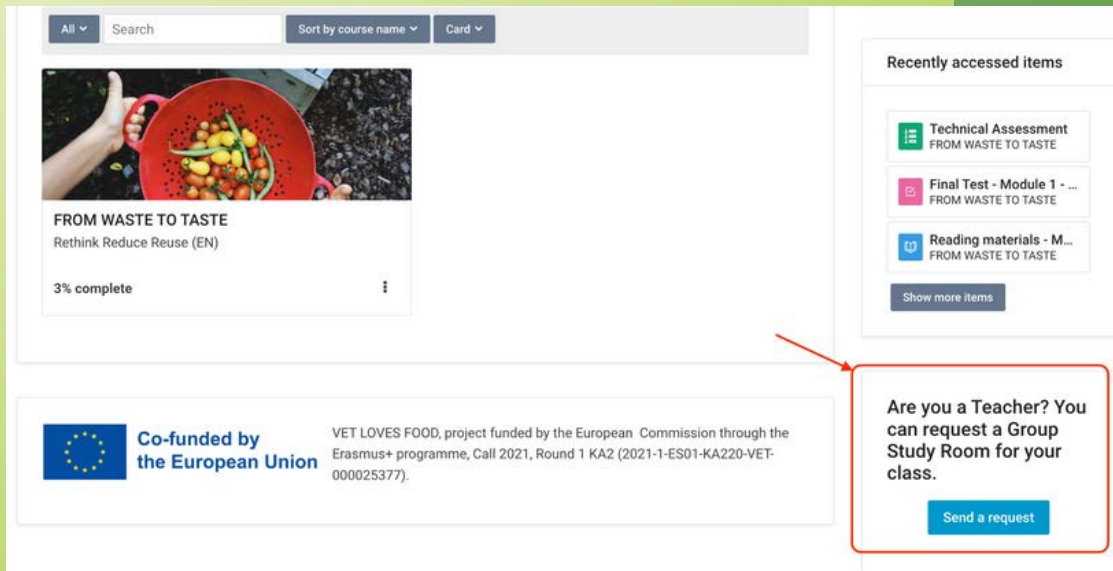
Cancel

The new user registration form requires you to enter your username, preferably your email address.

Then the chosen password will have to be entered, respecting the complexity rules described in the registration form.

The next mandatory fields are: the email address, first and last name.

2. REQUESTING TEACHER ROLE AND CREATING A CLASS



The screenshot shows the Moodle course page for 'FROM WASTE TO TASTE'. The course is listed as 'Rethink Reduce Reuse (EN)' and is 3% complete. A red box highlights the 'Send a request' button under the heading 'Are you a Teacher? You can request a Group Study Room for your class.'.

Co-funded by the European Union

VET LOVES FOOD, project funded by the European Commission through the Erasmus+ programme, Call 2021, Round 1 KA2 (2021-1-ES01-KA220-VET-000025377).

To request a teaching role on the Moodle platform, follow these steps:

- A Request access as teacher: click on the bottom left button "Send a request", fill the form and wait for the confirmation.
- B Obtain an enrolment code: After the request's approval, a specific code is provided to the teacher, allowing them to enrol themselves.
- C Student Registration: The teacher can send the code to students and ask them to enroll. The code ensures that each student is associated with the appropriate teacher and group.

(Se the procedure in detail in the next pages)

Requesting teacher role and creating a class

Rethink Reduce Reuse (EN)

Request a Group Study Room for your Class

2 students
Last updated Jan 2024

Overview

About the course

Teachers can request a study group area with a dedicated passcode for their students.

This area is dedicated to teachers. Teachers can request a group study passcode to manage their classroom.


The request form will ask for a proof of identity and a proof of role - [please prepare the documents beforehand](#).

Enrolment options

▼ Request

No enrolment key required.

Enrol me








Enrol now

This course includes

- Questionnaires

Share this course

As a teacher, you can request access to create an exclusive class for your group of students by clicking on the blue "Send a request" button at the bottom right of your interface. That will bring you to the *"request a group study room for your class"* page.

Here, click on the button **"Enrol me"**, at the bottom of the page.

Requesting teacher role and creating a class

Click "**Answer the Questions**" and follow the on-screen terms of participation questionnaire.

Request a Group Study Room for your Class

Dashboard > My courses > Request > Answer the questions...

Request a Group Study Room

Teachers can request a Group Study Room. When the request is approved:

- 1- A separate group with a passcode will be created.
- 2- The requester will have the role of Teacher in the group.
- 3- A methodology guide will be available.

Request a Group Study Room

 Print Blank

0%

1 * Terms of participation

1. This Questionnaire will collect some personal information necessary to recognize you as a Teacher. This information will be used by vetlovesfood.eu for the following purposes:

- a) Creating a group study area where you can act as a facilitator
- b) Creating a role of teacher for technical management of users and requests. It will be managed by vetlovesfood.eu administrators, using this platform.

2. When you send the request using this questionnaire, you are giving vetlovesfood.eu the authorization to contact you via

Requesting teacher role and creating a class

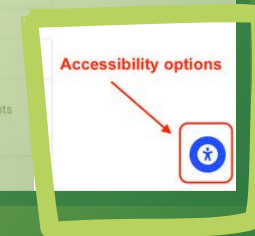
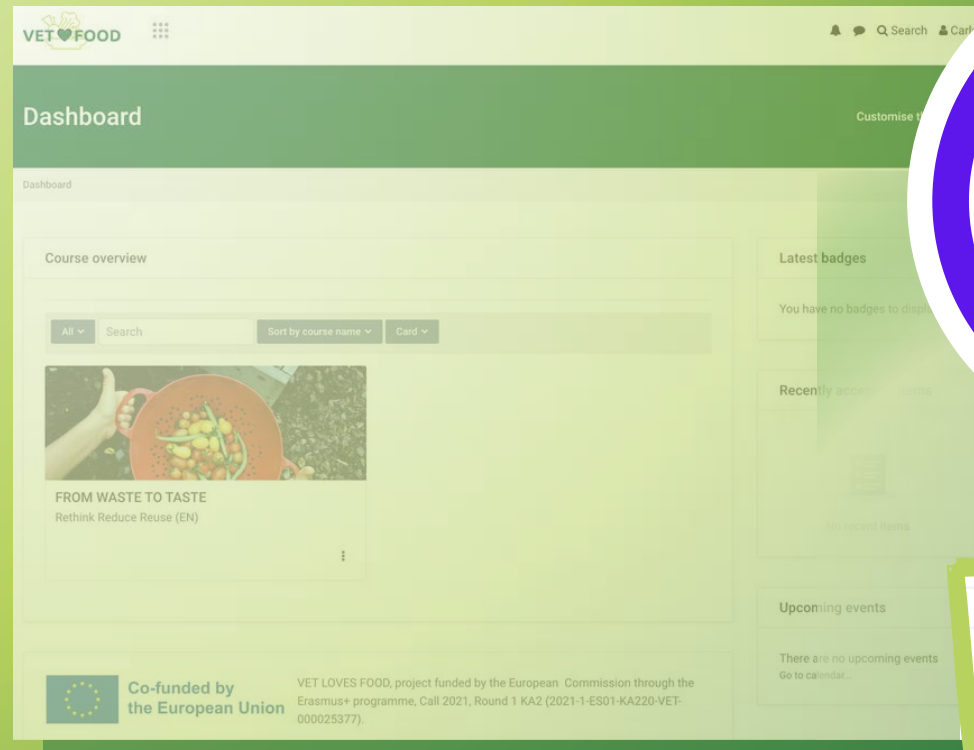


Here is your Enrollment code:
mmngvr

After the administrators of the Vet Loves Food hub analyse your request, you will receive an "Enrolment code", along with a QR code. Both of them are unique and point directly to the study group meant for you and your students.

Save it on your computer and send them to your students via email or other communication platforms, orienting them to access the Vet Loves Food website, and registering and enroll with the code.

3. ACCESSIBILITY OPTIONS

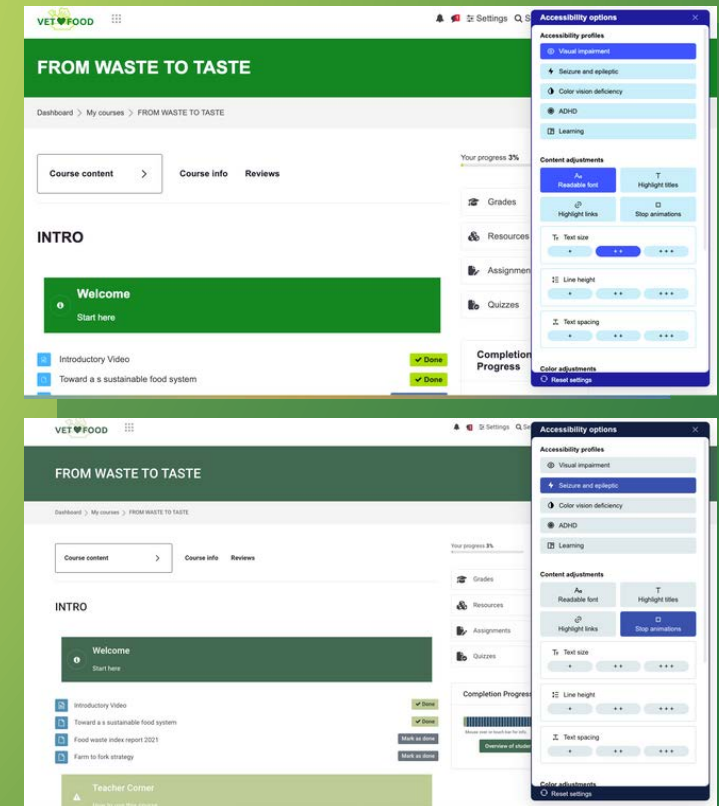
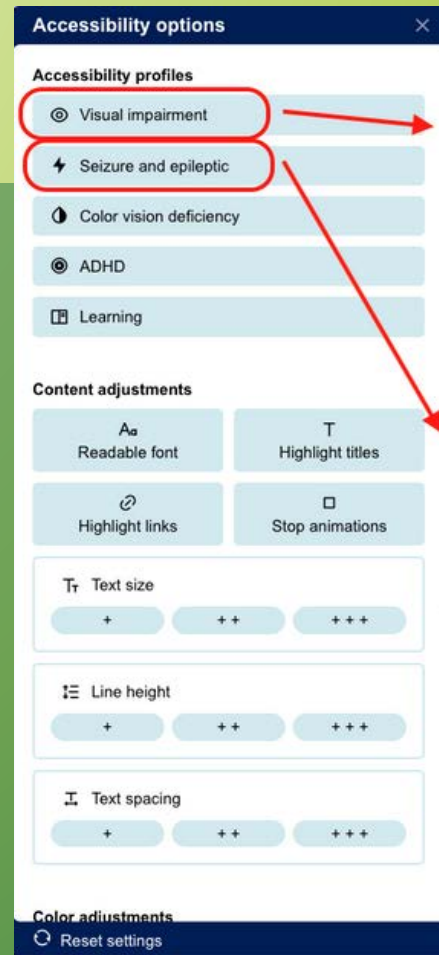


Accessibility options

Moodle's newest versions offer tools that allows users to adjust their visibility based on personal needs.

These tools provide presets catering to various challenges such as Visual impairment, Seizure and epileptic, Color vision deficiency, and ADHD.

Users can choose settings that align with their specific difficulties, providing a more customized and accessible learning experience.



Accessibility options

Accessibility options

Accessibility profiles

Visual impairment

Seizure and epileptic

Color vision deficiency

ADHD

Learning

Content adjustments

Readable font

Highlight titles

Highlight links

Stop animations

Text size

+

++

+++

Line height

+

++

+++

Text spacing

+

++

+++

Color adjustments

Reset settings

VET FOOD

Settings

Accessibility options

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Course content

Course info

Reviews

Intro

Welcome

Start here

Introductory Video

Toward a sustainable food system

Food waste index report 2021

Farm to fork strategy

Teacher Corner

How to use this course

Grades

Resources

Assignments

Quizzes

Completion Progress

0%

Mark as done

Mark as done

Mark as done

VET FOOD

Settings

Accessibility options

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Course content

Course info

Reviews

Intro

Welcome

Start here

Introductory Video

Toward a sustainable food system

Food waste index report 2021

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Teacher Corner

How to use this course

Grades

Resources

Assignments

Quizzes

Completion Progress

0%

Mark as done

Mark as done

Mark as done

VET FOOD

Settings

Accessibility options

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Course content

Course info

Reviews

Intro

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Introductory Video

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How to use this course

Grades

Resources

Assignments

Quizzes

Completion Progress

0%

Mark as done

Mark as done

Mark as done



4. COURSE MAIN MENU

Managing a group of students in Moodle involves a combination of technical expertise and effective teaching strategies. By following these guidelines, you can create a well-structured and engaging learning environment while efficiently managing your students throughout the course.

The screenshot displays the Moodle course main menu for the course 'FROM WASTE TO TASTE'. The interface includes a top navigation bar with the course title and a 'Course management' button highlighted by a yellow arrow. Below the navigation bar, there are tabs for 'Course content', 'Course info', and 'Reviews'. A progress bar indicates 'Your progress 3%'. The main content area is titled 'Course management: FROM WASTE TO TASTE' and contains several panels: 'Activities' (Assignments, Custom certificates, Questionnaires, Quizzes, Resources), 'Question bank' (Question bank, Question category, Import, Export), 'Badges' (Manage badges), and 'Students' (Grades, Participants 38, Reports). A red arrow points to the 'Participants 38' link in the 'Students' panel, which is also labeled 'Enrolment management' in red text.

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FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Course content > Course info Reviews

Your progress 3%

Grades

Course management: FROM WASTE TO TASTE

Enrolment management

Activities

- Assignments
- Custom certificates
- Questionnaires
- Quizzes
- Resources

Question bank

- Question bank
- Question category
- Import
- Export

Badges

- Manage badges

Students

- Grades
- Participants 38**
- Reports
 - Activity completion
 - Course completion
 - Logs
 - Live logs
 - Course participation
 - Activities



Course main menu

PARTICIPANTS

2 participants found

First name

All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z


Last name

All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

<input type="checkbox"/>	First name / Last name ^	Email address	Roles	Groups	Last access to course
<input type="checkbox"/>	CS Carlo Student	ccavicchioli71+2@gmail.com	Student	Tester	10 days 21 hours
<input type="checkbox"/>	CT Carlo Teacher	carlostefa.cavic@tiscali.it	Non-editing teacher, Student	Tester	42 secs

ROLES

Email address	Roles	Groups	Last a
ccavicchioli71+2@gmail.com	Student	Tester	10 day
carlostefa.cavic@tiscali.it	Non-editing teacher, Student	Tester	42 sec

	First name / Last name	Email address	Roles	Groups	Last access to course	Status
<input type="checkbox"/>	MB Massimiliano Bon	massimiliano.bon@enaip.veneto.it	Teacher, Non-editing teacher, Student	No groups	18 days 2 hours	Active
<input type="checkbox"/>	EC Elena Carraro	elena.carraro@enaip.veneto.it	Student		42 days 20 hours	Active
<input type="checkbox"/>	 Carlo Cavicchioli	cc@learningdigital.eu	Teacher	ENAIP VENETO	18 days 3 hours	Active
<input type="checkbox"/>	AC André Conti Silva	acs@learningdigital.eu	Student	Group A	18 days 22 hours	Active
<input type="checkbox"/>	LC Luis Correia		Teacher, Non-editing	Group B	18 days 2 hours	Active

5. GROUPS AND GROUPINGS

Divide students into smaller groups for collaborative work or differentiated instruction.

Create groups and groupings through the course settings.

Assign specific activities or resources to certain groups.

Managing a Group of Students in a Moodle Course: Technical Guidelines.

FROM WASTE TO TASTE Groups

Groups

ENAIP VENETO (2)
Group A (5)
Group B (0)
Group C (1)
Mati (1)

Members of: Group C (1)

Student
Mario Rossi (cc@azulchain.io)

Edit group settings

Add/remove users

Delete selected group

Create group

Auto-create groups

Import groups

6. COMMUNICATION

Use the built-in communication tools in Moodle for interaction with students and other participants.

THROUGH MESSAGING ENVIRONMENT:

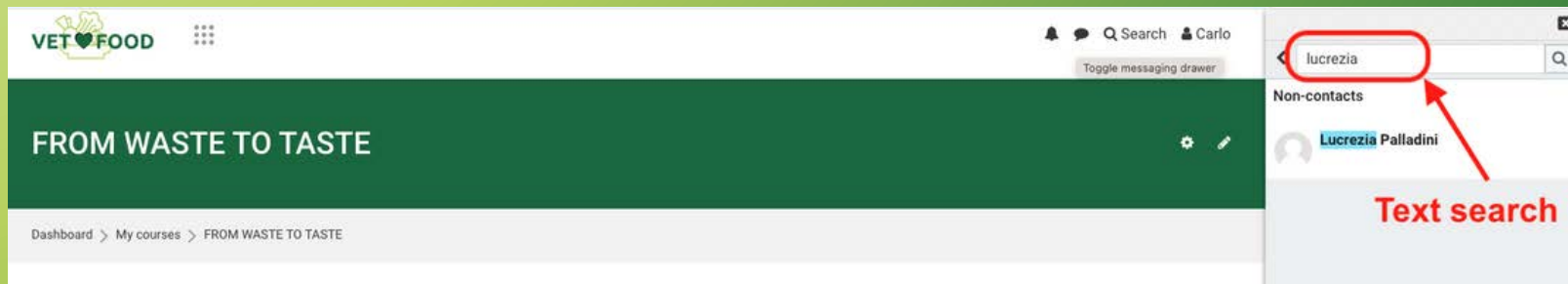
A



B



C





Communication

THROUGH THE COMPLETION PROGRESS REPORT

A

The screenshot displays the 'FROM WASTE TO TASTE' course interface. At the top, a dark green header contains the course title and settings icons. Below this, a breadcrumb trail reads 'Dashboard > My courses > FROM WASTE TO TASTE'. A navigation bar includes 'Course content' (with a right arrow), 'Course info', and 'Reviews'. A progress indicator shows 'Your progress 3%' with a corresponding bar. On the right, a sidebar lists 'Grades', 'Resources', 'Assignments', and 'Quizzes'. The main content area is titled 'INTRO' and features a 'Welcome' card with a 'Start here' link. Below the welcome card, a list of course items is shown: 'Introductory Video', 'Toward a sustainable food system', 'Food waste index report 2021', and 'Farm to fork strategy'. Each item has a 'Mark as done' button. The 'Introductory Video' item is marked as 'Done'. A red arrow points from the text 'Completion progress report' to the 'Overview of students' button in the 'Completion Progress' section, which is highlighted with a red circle.

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Course content > Course info Reviews

Your progress 3%

Grades

Resources

Assignments

Quizzes

INTRO

Welcome
Start here

Introductory Video

Toward a sustainable food system

Food waste index report 2021

Farm to fork strategy

Done

Mark as done

Mark as done

Mark as done

Completion Progress

Overview of students

Completion progress report

Communication

THROUGH THE COMPLETION PROGRESS REPORT

B

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE > Overview of students

Overview of students

Visible groups: ENAIP VENETO Role: Student

First name: All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Last name: All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

First name / Last	Last in course	Completion Progress	Progress
CP Carlo Prova	Thursday, 11 January 2024, 3:47 PM	Final Test - Module 3 - Food Culture & Ethics Not completed	9%
DV Diego Valdivielso Treceño	Tuesday, 21 November 2023, 11:08 AM	Module 2: Tasty recipes to be cooked with leftovers Completed	67%

Select users to message

With selected users... Choose...

Download table data as Comma separated values (.csv) Download

Send a message

Add a new note

C

VET FOOD

Send message to 17 people

Cancel Send message to 17 people

iz leire z	Thursday, 9 November 2023, 12:51 PM	
EC Elena Carraro	Wednesday, 8 November 2023, 3:32 PM	
CD Cláudia Dias	Monday, 6 November 2023, 5:41 PM	Module 2: Eco-friendly clean-up materials for the kitchen Not completed
FD Francesca Danda	Wednesday, 8 November 2023, 4:50 PM	Introductory Video Not completed
CP Carlo Prova	Tuesday, 7 November 2023, 12:02 PM	Module 1: Module introduction Completed
LV Luca Varicchio	Thursday, 2 November 2023, 4:38 PM	South-Vide Vegetarian Ratatouille Recipe Not completed
AJ Amministratore Utente	Monday, 13 November 2023, 3:50 PM	Module 2: Tasty recipes to be cooked with leftovers Not completed

Show all 26

With selected users... Choose...

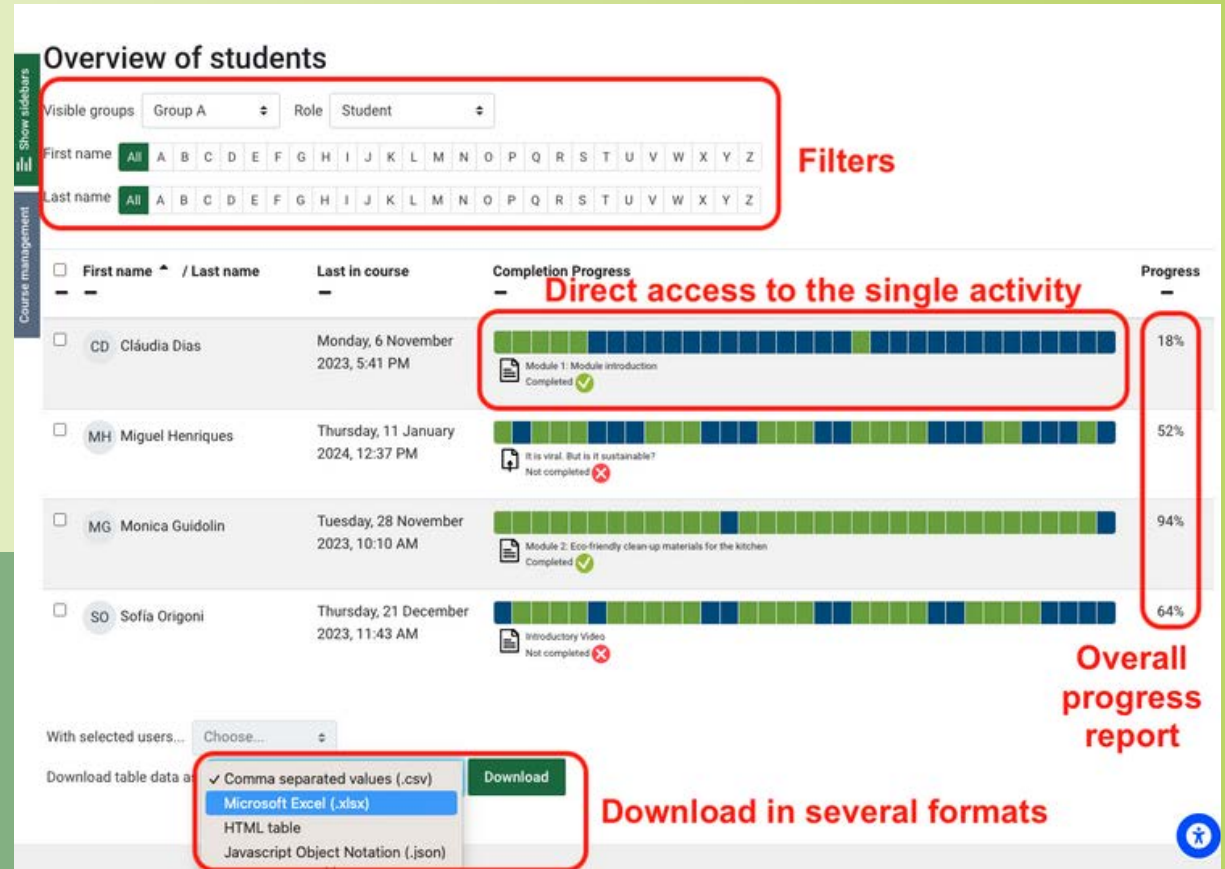
Download table data as Comma separated values (.csv) Download

7. MONITORING AND TRACKING

This section contains activities necessary for course completion and provides detailed tracking of user progress.

Teachers can use this tool to check if students have completed required activities and guide them towards successful course completion.

COMPLETION REPORT



Overview of students

Visible groups: Group A Role: Student

First name: All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Last name: All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Filters

<input type="checkbox"/>	First name / Last name	Last in course	Completion Progress	Progress
<input type="checkbox"/>	CD Cláudia Dias	Monday, 6 November 2023, 5:41 PM	<div> <div>Module 1: Module introduction</div> <div>Completed</div> </div>	18%
<input type="checkbox"/>	MH Miguel Henriques	Thursday, 11 January 2024, 12:37 PM	<div> <div>Ris viral. But is it sustainable?</div> <div>Not completed</div> </div>	52%
<input type="checkbox"/>	MG Monica Guidolin	Tuesday, 28 November 2023, 10:10 AM	<div> <div>Module 2: Eco-friendly clean up materials for the kitchen</div> <div>Completed</div> </div>	94%
<input type="checkbox"/>	SO Sofia Origoni	Thursday, 21 December 2023, 11:43 AM	<div> <div>Introductory Video</div> <div>Not completed</div> </div>	64%

Direct access to the single activity

With selected users... Choose...

Download table data as:

- ☒ Comma separated values (.csv)
- ☐ Microsoft Excel (.xlsx)
- ☐ HTML table
- ☐ Javascript Object Notation (.json)

Download

Download in several formats

Overall progress report

Monitoring and Tracking

COURSE COMPLETION REPORT

Course management: FROM WASTE TO TASTE

Activities
 Assignments
 Custom certificates
 Questionnaires
 Quizzes
 Resources

Question bank
 Question bank
 Question category
 Import
 Export

Course
 Turn editing on
 Edit course settings
 Course completion
 Competencies
 Course administration
 Reset
 Backup
 Restore
 Import
 Recycle bin
 Filters
 Event monitoring
 More...

Students
 Grades
 Participants 24
 Groups
 Enrolment methods

Reports
 Activity completion
 Course completion
 Logs
 Live logs
 Course participation
 Activities

Badges
 Manage badges
 Add a new badge

Report menu

Dashboard > My courses > FROM WASTE TO TASTE > Reports > Course completion

Other available reports

- Competency breakdown
- ✓ Course completion
- Logs
- Live logs
- Activity report
- Overview statistics
- Course participation
- Activity completion

Course completion

Compulsory activities for the course completion

Criteria group		Activities						Course
Aggregation method		All						All
		Final Test - Module 1 - ...	Final Test - Module 2 - ...	Final Test - Module 3 - ...	Final Test - Module 4 - ...	Final Test - Module 5 - ...	Final Course Test	Course complete
Criteria								
First name / Last name	Email address							
Cláudia Dias	claudia.dias@mentortec.eu	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Monica Guidolin	monica.guidolin@enaip.veneto.it	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Miguel Henriques	miguelguetim@gmail.com	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Monitor and track the group progress by reviewing completed compulsory activities for the course completion.

Monitoring and Tracking

ACTIVITY COMPLETION REPORT

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE

Show sidebars

Activity completion

Separate groups
Group A

Include
All activities and resources

Activity order
Order in course

First name
All
A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Last name
All
A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

First name / Last name
Email address

Introductory Video
Toward a sustainable food...
Food waste index report 2021
Farm to fork strategy
Module 1: Module introduction
Module 1: Restaurants' and ...
Module 1: Energy and water ...
Module 1: New cooking ...
Sous-Vide Vegetarian ...
Reading materials - Module 1
20 Tips On How To Save ...
How your commercial kitchen...
Water Conservation in ...
Final Test - Module 1 - ...
Module 2: Module introduction
Module 2: Strategies to ...
Module 2: Eco-friendly ...
Module 2: Tasty recipes to ...
Module 2: Extra content - ...
Development of an ...
Reading materials - Module 2
1. Food waste in Europe ...
2. Food Waste Management ...
4. FAO - General principles...
5. 11 Kitchen Hacks to Cut ...
6. The art of cooking and ...
7. GUIDELINES ON THE ...
8. Easy Ways to Achieve a ...
Waste-free cleaning kit ...
Final Test - Module 2 - ...

Cláudia Dias
claudia.dias@mentortec.eu

Monica Guidolin
monica.guidolin@enaip.veneto.it

Miguel Henriques
miguelguetim@gmail.com

Sofia Oriziani
sofiaorigoni13@gmail.com

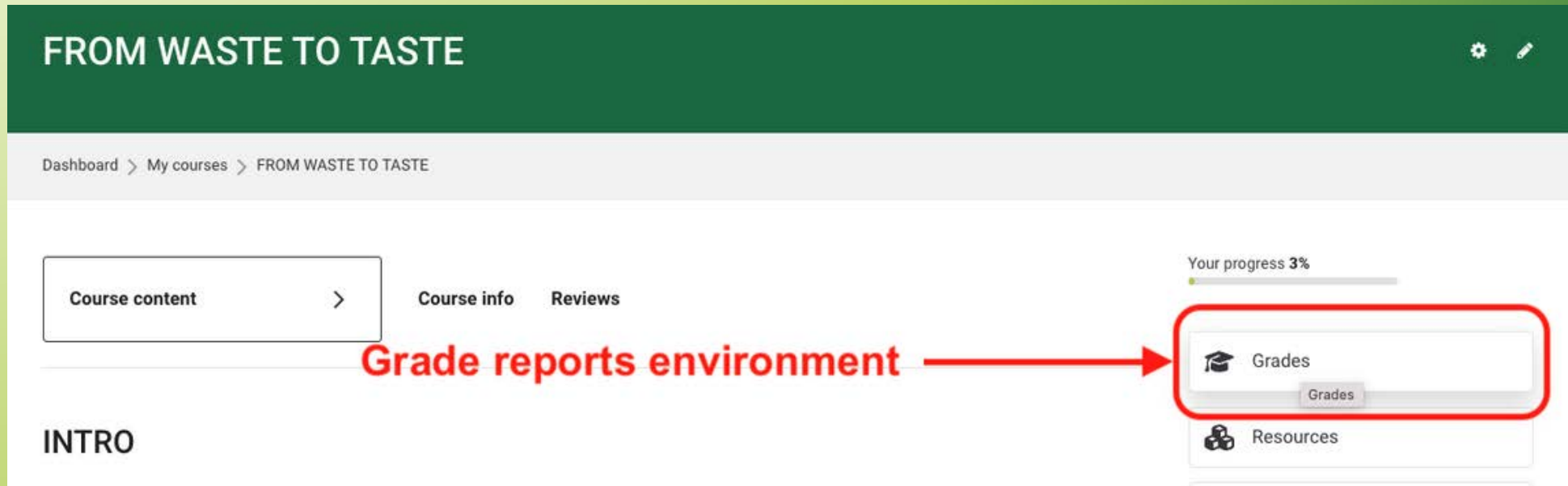
Filters

Tracked activities

Monitor and track individual user progress by reviewing all completed activities, ensuring a comprehensive view of the user's engagement with the course.

8. GRADEBOOK MANAGEMENT

Keep the gradebook updated and accessible to students.



The screenshot shows a course page titled "FROM WASTE TO TASTE". The breadcrumb trail is "Dashboard > My courses > FROM WASTE TO TASTE". The main navigation bar includes "Course content" (highlighted with a box), "Course info", and "Reviews". On the right, there is a progress bar labeled "Your progress 3%". Below the progress bar, the "Grades" section is highlighted with a red box, and a red arrow points from the text "Grade reports environment" to it. The "Grades" section is currently selected, and the "Resources" section is visible below it. The page also shows "INTRO" as a section header.

This section encompasses grade book management, offering a diary of evaluations for activities involving assessment.

Teachers can use this feature to view not only completed activities but also the results and feedback for each, facilitating a thorough assessment of student performance.

Gradebook Management

INDIVIDUAL REPORT BY USER

A

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE > Grades > Grade administration > User report

Available reports

User report ▾ Select separate groups ▾ All participants ▾

View

- Grader report
- Grade history
- Overview report
- Single view
- Grade summary
- User report**

Setup

- Gradebook setup
- Course grade settings
- Preferences: Grader report
- More

Individual report by user

Select a user ▾

Select a user above to view their r

User reports include a user's grades, feedback and the cou

B

FROM WASTE TO TASTE

Dashboard > My courses > FROM WASTE TO TASTE > Grades > Grade administration > Grader report

Grader report ▾

Grader report

Separate groups All participants ▾

All participants: 31/31

First name All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Last name All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Direct access to the individual report

First name / Last name	Email address	FROM WASTE TO TASTE	Quiz	Grades for evaluation item
MB Massimiliano Bon	massimiliano.bon@enaip.veneto.it	Final Course Test	Final Test - Module 1 - Ene...	Final Test - Module 2 - Was...
EC Elena Carraro	elena.carraro@enaip.veneto.it	-Q	-Q	-Q
AC André Conti Silva	acs@learningdigital.eu	-Q	-Q	-Q
LC Luis Correia	lcorreia@esht.ipp.pt	-Q	-Q	-Q

Direct access to the single item

✓ 100.00

Gradebook Management

INDIVIDUAL REPORT BY USER



FROM WASTE TO TASTE

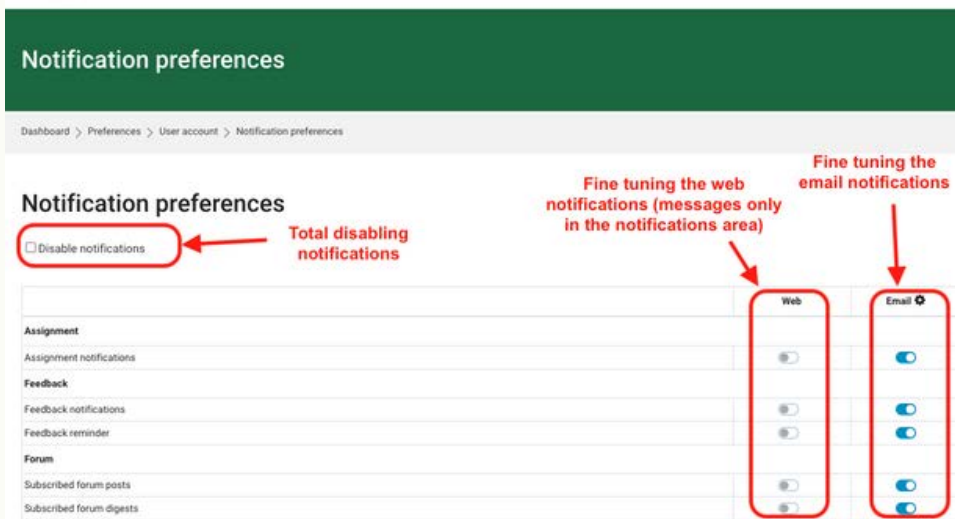
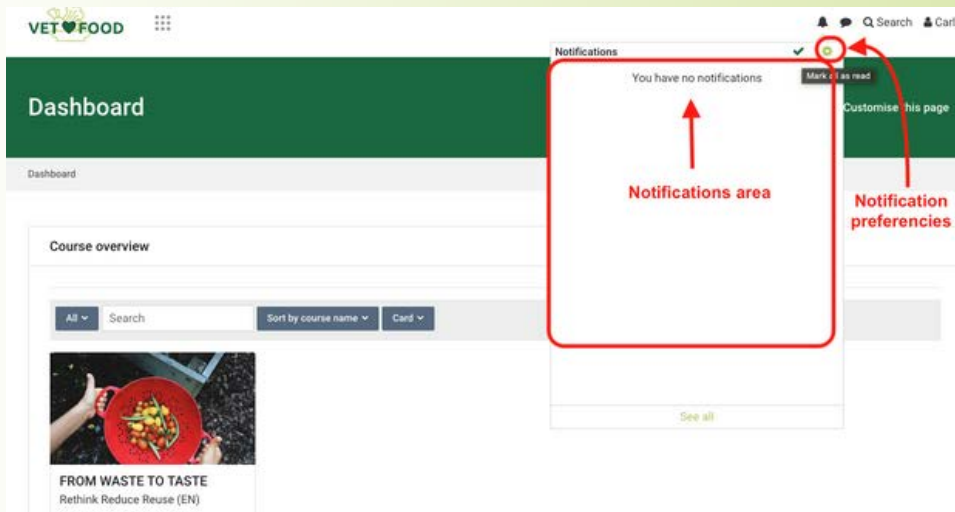
Dashboard > My courses > FROM WASTE TO TASTE > Grades > Grade administration > User report

User report ▾ Select separate groups ▾ All participants MG Monica Guidolin monica.guidolin@enaip.veneto.it View report as User ▾

MG Monica Guidolin

Individual grades for each item

Grade item	Calculated weight	Grade	Range	Percentage	Feedback	Contribution to course total
FROM WASTE TO TASTE <ul style="list-style-type: none"> QUIZ Final Course Test <div>0.00 % (Empty)</div> 			0-10	-		0.00 %
Quiz <ul style="list-style-type: none"> QUIZ Final Test - Module 1 - Energy Saving <div>25.00 %</div> QUIZ Final Test - Module 2 - Waste Management <div>0.00 % (Empty)</div> QUIZ Final Test - Module 3 - Food Culture & Ethics <div>25.00 %</div> QUIZ Final Test - Module 4 - Managing a Sustainable Restaurant <div>25.00 %</div> QUIZ Final Test - Module 5 - Sustainable Diets <div>25.00 %</div> 		<div>100.00</div> <div>83.33</div> <div>93.75</div> <div>100.00</div>	0-100	100.00 % - 83.33 % 93.75 % 100.00 %		12.50 % 0.00 % 10.42 % 11.72 % 12.50 %
AGGREGATION Quiz total Mean of grades.	50.00 %	94.27	0-100	94.27 %	-	



9. NOTIFICATIONS AND REMINDERS

Advise students to configure their notification settings to stay informed about course updates.

Customize notification settings based on personal preferences, allowing users to control the way they receive alerts.



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