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Newsletter n.3 November 2023

Check VET LOVES FOOD Newsletter n.3

Welcome to the latest edition of the VET LOVES FOOD Newsletter!

In this edition, you will discover a range of exciting topics covering the recent activities, meetings, results, and other interesting news from the VET LOVES FOOD project over the past months. Enjoy the read!

Joint Training Event in ENAIP Veneto's Centre in Conegliano, Italy



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The VET LOVES FOOD partner, ENAIP Veneto, had the opportunity to host participants from Spain, Italy, Portugal and Belgium for a Joint Training Event that took place from the 6th until the 10th of November in Conegliano, Italy, to test the modules of our [e-learning course](#), **From Waste to Taste**, on the [VET LOVES FOOD online HUB](#).

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3rd Transnational Project Meeting in Florence, Italy



The VET LOVES FOOD team met again for the 3rd Transnational Project Meeting on July 4th and 5th. This time, partners gathered in Florence, Italy, to delve into the next phases of Results 2 and 3. The meeting focused on advancing the sustainable and food waste prevention model of VET LOVES FOOD, promising exciting developments in the project's mission. Stay tuned for updates as we work towards a greener, more sustainable future in culinary education.

[LEARN MORE ABOUT VET LOVES FOOD ACTIVITY ON INSTAGRAM](#)

Hands-On Manual



For the finalisation of the second project result, the VET LOVES FOOD team is glad to inform you that the Hands-On Manual for preventing food waste and valorising traditional recipes and local products is now available on our website in English. Versions in Italian, Spanish, and Portuguese will be available soon. Click the button below to read the English version.

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The RETHINK FOOD Virtual Challenge



The VET LOVES FOOD Project launched the RETHINK FOOD Virtual Challenge 2023, taking place online throughout May and June.

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In this competition, chefs and VET Trainers submitted various cooking recipes that met specific eco-friendly conditions: low carbon footprint, low food waste, valorisation of traditional recipes, and local products.

We are delighted to announce the three fortunate winners of this virtual challenge:

1. Quoquo Modo – Zefiro group (1st place) – Plate: [Spelt ravioli filled with liquid pecorino cheese served with sweet and sour cherries and broad bean sauce.](#)
2. Joana Carlos, student of the Escola de Hotelaria e Turismo de Porto (2nd place) – Plate: [Smoked horse mackerel with vegetable scales, Portuguese couscous and orange sauce.](#)
3. Raúl Salinas, student of the Escuela Superior de Hostelería de Bilbao (3rd place) – Plate: [Cheapskate.](#)

As a prize, the winners will have the opportunity to attend an e-masterclass held by ESHBI in February 2024!

You can click on the plate names to check their recipes. Discover more recipes at the [Sustainable Recipes section of the website here.](#)

[CHECK THE WINNING PLATES](#)

The VET LOVES FOOD Manifesto



Curious about our mission to combat food waste in the HORECA and education sectors? Explore the VET LOVES FOOD Manifesto for insights into our objectives, the significance of reducing food waste, and the collective impact we aim to achieve. Discover our priorities and learn how individuals across the chain can contribute to this vital cause. Subscribe to the Manifesto now for a deeper dive into our commitment to a more sustainable world!

[LEARN MORE ABOUT THE MANIFESTO](#)

Composting: Green, Easy, And Good for The Planet



Discover the power of composting—transforming food scraps into "black gold" for healthier gardens and a greener planet. With one-third of global food wasted yearly, composting is a sustainable solution, mitigating methane production in landfills. Easily practiced at home, composting enhances soil structure, reduces the need for synthetic fertilizers, and fosters higher crop yields.

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Project partnership

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The logo for CECE (Confederación Española de Centros de Enseñanza) features the word "cece" in a stylized font. The "c"s are blue and the "e"s are green.

Confederación Española de
Centros de Enseñanza

The logo for ESHBI (Escuela Superior de Hostelería Bilbaio) features the word "ESHBI" in a bold, sans-serif font. The "E" and "S" are blue, "H" is purple, and "B" and "I" are black.

ESKOLA SUPERIOR
DE HOSTELERIA BILBAIO

BILBAIO OSTALARITZA
COLEKOLA

The logo for EVTA (European Vocational Training Association) features the word "EVTA" in a stylized font. The "E" is blue, "V" is yellow, and "T" and "A" are blue. There are three blue stars of varying sizes to the right of the "A".

European Vocational Training Association



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ENAIIP
veneto

Dal 1951 protagonisti
della crescita.

Be part of the change!

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