

## ***Zero waste power has started... Invitation to Join the Zero waste project***

***21st - 23rd October 2019***

**Food waste is one of the major challenges faced by food industry nowadays.** In fact, as it was reviled by the World Research Institute's report – one third of all food produced is not eaten. In addition, the report showed, that nearly 8% of world's annual global greenhouse gasses come from food waste (World Resource institute, 2019).

The Hotel, Restaurant and Catering service (HoReCa) sectors can be key-players in strengthening the zero-waste policy in the food sector – that's what the 'Zero Waste Power in HoReCa' project takes as its goal – to prove and to support. Project's members are focusing on searching for and implementing procedures that will reduce waste in the food catering industry. We want to do it, by engaging Vocational Education and Training Institutions, future professionals in the area of catering and tourism, and businesses.

Our first goal is to broaden young peoples' education of zero-waste philosophy within the catering industry. We believe that young people are increasingly aware of the real threats of climate change and are looking to make concrete actions in fighting it. We want to provide them with knowledge, skills and tools. That's why we are going to develop an innovative curriculum to support better understanding of zero-waste practices.



Another objective is to bridge catering and tourism education institutions, and businesses. Firstly, we are aiming to satisfy the needs of professional education for digital tools that can enhance learning on zero-waste topic. Additionally, we are going to develop an IT Zero Waste Standard evaluation tool, that will inform the businesses of the effectiveness of their current waste policies.

The 'Zero Waste Power in HoReCa' project, engages seven schools and organisations from five European countries, and focuses their attention on finding an answer to the question of how can processes in HoReCa sector be more waste efficient.

Have you thought about the need for a production & consumption model towards a Zero Waste Strategy? Maybe you have been inspired by the cities going green one by one? We definitely have been focused on these subjects and our way of making a difference is called ***Zero Waste Power project!***

***Zero Waste Power in HoReCa is a project funded by the EU (1.9.2019-31.8.2021)***

Zero Waste Power in HoReCa has in its focus all subjects related to the zero waste work and educational model. It aims to detect new approaches in dealing with current environmental issues linked to the HoReCa sector.

### Who is involved in this mission?

Three vocational catering schools, two adult education institutions and two private sector organizations from Croatia, Spain, Ireland, Slovenia, and Italy.



### What are the outcomes of the project?

Zero waste will develop Zero Waste Curriculum, Zero waste digital educational tools, and Zero Waste evaluation tool. All together they will be one whole package for educating and estimating Zero waste level. Those tools are for workers/managers in the HoReCa sector and future employee – present students. New gained skills will provide a possibility for conducting Zero waste management procedures and measures in a working environment.



### Are you thinking about making an environmental difference in your business?

To operate green is to save money on energy, water, waste, and staff retention. If you find your self attracted to this subject and want to make your business in HoReCa sector greener, we can support



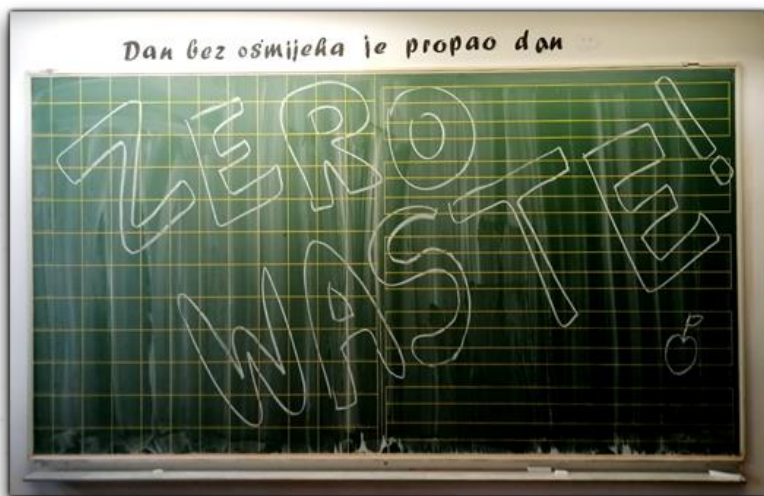
you with our solutions and tools. At the same time, we appreciate your experience regarding green challenges in your HoReCa business and would love to exchange good practice. Currently, we are looking for stakeholders who are interested to involve in the process of creating a Zero Waste tools and to share its experience in that process.



### Way to involve in Zero Waste Power project

We will be testing tools in various HoReCa facilities in Zagreb, Celje and Dubrovnik city and we offer you the opportunity to be part of this exciting project to involve your hotel, restaurant, pastry shop regarding testing new Zero Waste tools. If you find your facility in a need for greening don't hesitate to contact us soon and join our Zero Waste Power challenges.

At the end of the project, there will be a final estimation of facilities and the possibility to reward Zero Waste Power star, so your customers will be able to recognize your environmental actions.



### Students about Zero Waste

For the purpose of raising awareness of the zero waste concept and the need for engaging in action and production with zero waste, students of the 3<sup>rd</sup> and 4<sup>th</sup> grade of specialized secondary school for chefs (Slava Raškaj Center, Zagreb), enrolled in both full and part-time programme, discussed with their Politics and Economy and Ethics teacher the topics related to the Zero Waste project.

The students are expected to substantiate with arguments why it is or it is not necessary to raise awareness of the zero waste movement globally, among the broader population, to apply it in their own work in private and professional environment, and to indicate types of activities they consider adequate or inefficient for promoting the ZERO WASTE PROJECT IN HoReCa project.



#### 1. What is zero waste?

A: Students had a brainstorming discussion on this topic and the conclusion is that zero waste literally means zero debris, by which we assume that we have no trash and unusable elements in the field of our profession.

**2. Where can we apply the ideas of zero waste in general?**

A: In our private and professional environment.

**3. In which ways do we apply the ideas of zero waste in our private environment?**

A: Refusing to use plastic bags in grocery stores and especially bakeries, refusing to use plastic straws because they are not reusable, doing our best in recycling and separating waste, avoiding buying water if we have a source of drinkable water at hand, and filling water into reusable recipients such as glass bottles.

**4. What are the professional fields where this concept occurs?**

A: In the kitchen, the pastry shop and in food production.

**5. Does this concept only cover the topics of food?**

A: YES = 5 students, NO = 40 students.

**6. What is covered by the notion “zero waste”?**

A: It covers packaging (plastic), food leftovers, gas, electricity and water as expenses needed for the food production process, recycling and overhead expenses – the invisible element of producing our product, machines that we have to use for producing the product, avoiding single-use packaging and using reusable packaging, buying groceries in bulk, tins and paper as the alternative, natural packaging and bulk transport expenses that should be reduced given their detrimental effect and cost.

**7. Where did we encounter the ZERO WASTE PROJECT IN HoReCa ?**

A: We encountered the zero waste concept during our class of Politics and Economy, related to the topic of *Political action and Fundamental problems of economy*, and *Production factors*, on the TV news, in our own environment of family and friends, on social networks relating to the current topics.

**8. Have I ever before been an active participant of a project or projects similar to the ZERO WASTE PROJECT IN HoReCa promoting green ideas?**

A: YES = 0 students, NO = 45 students.

**9. Would I like to participate or not in the ZERO WASTE PROJECT IN HoReCa implemented by the school?**

A: YES = 45 students, NO = 0 students.

**We can conclude that the students’ reactions and responses are positive and that they are willing to participate in the ZERO WASTE PROJECT IN HoReCa, which will be implemented in their school.**



**Secondary Vocational School of Catering and Tourism Celje** (Srednja šola za gostinstvo in turizem Celje), one of the partners in project, as a certified Eco-school organizes every year the so called **ECO-DAY** which is dedicated to various activities promoting the importance of healthy way of living, waste reduction, energy saving and responsible attitude to environmental problems and threats. On Wednesday, 13 November 2019 the opening activity of our Eco-Day was the presentation of the Zero Waste Power project to the students and teachers of our school. Five subsequent presentations supported by the Power Point slide show were made and involved more than 360 participants.

The students showed interest and welcomed the possibilities of getting actively involved in the project: to participate in the pilot testing of digital learning tools, to take part in the learning activities in the partner countries or to simply contribute ideas, information or examples of good practice from their compulsory training in Slovenian companies in the HoReCa sector.

Many activities which followed our presentation and were implemented in the form of workshops in the classes dealt with the topics which are also included in the Zero Waste Curriculum. The positive feedback from students and staff means valuable additional support and motivation for the Slovenian project team.



#### PARTNERS



Are you interested to know what our future activities are? Do you want more info?



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