

LTT IN GRANADA

On 27th of September – 1st of October 2021, was held in Granada an LTT training week, as part of the project Zero Waste Power in Horeca, an initiative part of the ERASMUS + programme.

The project, fostered by 7 partners from 5 different countries around Europe, has, as its main objective, the goal of providing companies in the Horeca sector with some guidelines to reduce the waste of resources, reduce the amount of waste produced, limit the use of chemicals and reduce the waste of water and electricity.

In order to achieve its goals, project partners have developed self-assessment tools to allow individual companies to self-assess themselves and undertake a path of improvement aimed at the main objective of Zero Waste Project: to limit waste until it becomes Zero Waste!

But, before putting the tools available for businesses interested, the project tested the questionnaires in a series of learning, training and teaching activities around the participant countries.



First it was the turn of Dubrovnik, where students from Zagreb (Croatia), Celje (Slovenia), and Dubrovnik travelled to the city to test for the first time the tools designed by the project. After the good experience in Dubrovnik, the second stop was Rome, and, finally, Granada was the last stop of the testing process.

Students from Slava Raškaj Education Center and from the Catering and Tourism High School Celje came to Granada for the event, while students from Dubrovnik participated in the online way.

The LTT week in Granada started with a warm welcome in the Chamber of Commerce of Granada, where Isabel Contreras (Head of the projects department), and Ainhoa Villafranca (Project's manager in the Projects department), received the participants and made a short presentation of the agenda.

VISIT OF KAMALEON CAFÉ

After lunch, the LTT group went to Kamaleon Café, a recently opened coffee shop that is located next to the train station of Granada, and a good spot to grab a Zero Waste coffee before or after travelling.

Students seized the opportunity and tried their famous cookies called "Galletanas". These homemade cookies, apart from tasting like god, are packed without plastic to make sure clients can enjoy them everywhere while caring of the environment.



The bartender, called Melany, gave us a warm welcome at the coffee shop and explained students the zero waste measures that were already implemented by the company.

The coffee shop is one of the examples of putting a great effort in terms of reducing, recycling and maintaining a close to zero waste business.



Their strengths were mainly found in everything surrounding the product, from the obtaining of the raw food (everything is local or at least national produced, and some of the products have the BIO label), to the cooking process (everything is homemade and the cooking process is measured to spend the minimum amount of resources), and the customer service, that includes only a small paper with the brand of the cookies.

They were also many steps ahead in terms of plastic elimination, helped with the fact that most of the products are national-produced, and their take away containers are made of cardboard.

Their weakness? The energy consumption. Although it doesn't mean that they consume more than what is needed, apart from the time they calculate for the cookies, they don't monitor the energy consumption of the devices around the place.

COOKING MASTERCLASS AND TASTING AT OLEUM TABERNA

The second day started with a tour around the city, where LTT participants had the opportunity to visit the main touristic attractions of Granada, including the Cathedral, the main square or the famous Corral del Carbon, a unique place and one of the best preserved muslim Alhondigas.

At the end of the tour, participants visited a street full of graffities that represent the soul of the city.



Right after the tour, the group started its road to Oleum restaurant, where the famous Gregorio Garcia Junior @gregoriogarciajunior was waiting for them.

The masterclass consisted in teaching the students how to cook a typical dish of Granada: "La cazuela de fideos". This meal consists in a tasty soup with vegetables, fish and spices.

Gregorio Garcia was in charge of describing the steps on how to cook the meal, and, when it was boiling, he seized the time to show the group the VIP part of the restaurant, the prizes they had won along the time and the most remarkable information regarding his business.

After that, the best time of the day finally came: The time to taste the food!



The restaurant shows us his best products apart from the meal they cooked in the masterclass.



The group had the opportunity to taste their homemade wine and olive oil, mixed with the best bread of the region (the Alfacar bread), and finally, the Cazuela de Fideos!!!

Regarding their Zero Waste Measures, the areas to be improved were using reusable containers and bottles, implementing the food recovery hierarchy, less packaging, and removing single-use plastic.

But this day wasn't finished...

We finished it in the best way we could imagine: **HAVING THE BEST BURGERS OF GRANADA!**

The group visited Sancho Casual Burger, a must-visit in Granada that is not only remarkable because of their burgers, but because of their zero-waste measures.



As a big part of their market consists in take-away food, they have implemented a card-based package that include both, the burger and the French fries, not to duplicate the amount of package needed.

The only thing to improve regarding package is the single-use ketchup and mayonnaise.

If we focus on other aspects linked with their zero-waste measures, they take care about the providing process (most of their products are local-based), the cooking process (they minimise the resources used in each meal cooked), and the use of energy (they have lighting automatic control not to waste energy).

According to the students, the areas for improvement of this restaurant were linked with checking the carbon foot print generated by their dishes, implementing the "Food Recovery Hierarchy" and offering composable packaging for take away.



Here we can see students from Dubrovnik in the laptop participating in the LTT activities.



Next two days were focused on getting to know Granada: the LTT group visited the Alhambra Palace and the Granada's Science Park.



And, for the last day, we created the ZERO WASTE CONTEST!

The group was divided in 3 different groups, and they had to find the following places/things in the Albaycin neighbourhood:

- **The Albaycin containers:** As the albaycin is a UNESCO heritage site, but it's an active place of the city where many people live, containers are a needed service for the inhabitants, but they don't match with the beauty of the place. To solve this problem, and to make sure people in the Albaycin recycle, they used empty spaces of the neighbourhood to hide the containers, which make them difficult to be found by people that don't live there. This was the first challenge for the group.
- **An Aljibe:** There is a route formed by the network of aljibes in Granada. There are currently 28 of them, 26 of which are located in the Albaicyn district. The aljibes are one of the most important heritage sites in the city of Granada. They had the function of supplying water to the entire population and at the same time, they had a religious function, as they were associated with the mosque to be used as an element of purification before prayers. As places for keeping and using the water, they were an important zero waste service for the population. Finding an Aljibe was the second challenge for the groups.
- **A zero waste shop:** The Albaicín is the neighbourhood that stretches from the highest part of the San Miguel hill to Calle Elvira, which starts at Plaza Nueva. Although it is known as the Arab quarter, Iberians, Greeks, Romans and Visigoths have lived in its streets, giving the Albaicín a unique cultural mix. This cultural mix has led to the opening of a wide variety of shops, including many zero-waste places. This is way the next challenge was to find one.
- **The San Nicolas viewer:** Located in the heart of the Albaicín, next to what was once one of the old mosques of the Muslim city, this is the most emblematic viewpoint in Granada. A romantic spot par excellence, it offers a complete panoramic view of the Alhambra, Sierra Nevada, the city and the Vega of Granada, and that was the reason why we decided to finish the contest in this special place. And, to finish it, each group had to record a video saying: ZERO WASTE POWER!



The first group to complete all the task was given a tote bag with some objects inside as a present, including a t-shirt, that was the main thing, apart from the certificate of being the winner, that was only for the winners. Rest of the things, including the tote bad, were given to everyone of them.



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