

SUSFOOD DIGREE

The Digital Green Open Source Training Tool
for Global Sustainability Education in Food Industry

PROJECT GUIDE



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PROJECT INTRODUCTION

THE AIM

The goal of the Susfood Digree project is **to develop 3 international and multilingual digital training programs to foster sustainability in the food industry among a wide range of stakeholders, helping to create a more sustainable future for this industry.**

The digital training contents will be used during both student and professional training courses, directly within companies and in further training institutions for adults, to address all management levels of the food industry.

EXPECTATIONS

The SUSFOOD DIGREE project expects to understand the needs of FOOD industry's sustainable trainings courses, by focusing on several target groups (VET providers, students, apprentices, job seekers, trainees, etc., professionals of the food industry, etc.) to develop training courses. Project expects to test these training courses on about 300 participants. Another expectation is to get about 80% of the participants to testing phase to be satisfied or completely satisfied.

Project expectations are supporting stakeholders in the food industry to enhance awareness for environmental issues, increasing food industry stakeholder skills & knowledge, create and use digital open access learning material about sustainability and spreading the EU Green Deal aims into the food industry.

RESULTS

- **Needs analysis:** Implementation of a study of the FOOD industry sustainable topics training needs of the project target groups, VET providers, learners, professionals and other food industry stakeholders: technical institute, public bodies, training financing organizations, etc.
- **Digital training courses:** Multilingual digital training programs aim to foster sustainability in the food industry among a wide range of stakeholders in partnership countries. In addition to student training, the digital training tools will also be used in professional training, both directly in companies and in further training institutions for adults.
- **Raising awareness:** Organisation of webinars with national experts on training topics and dissemination of these events on social network channels to reach all the stakeholders of the industry.



PROJECT PARTNERS

My ■ Training Box

FRANCE

My Training Box is a digital training solutions provider, offers the opportunity to innovatively enhance the results obtained through collaborative By digital projects by creating digital training of high scientific and educational quality.



GERMANY

TH OWL - Technische Hochschule OWL - OWL University of Applied Sciences and Arts is one of the leading research universities for applied sciences in Germany.



SPAIN

ASINCAR is a Food Training Centre, teaching yearly around 1.000 students (Food active workers, unemployed, MSc students). Apart from that, ASINCAR is also a Technology Centre (RTO) and a Food cluster (with 100 members covering the whole Food value chain), both roles recognized by the competent Spanish Ministries.



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ASSOCIATED PARTNERS

FOOD-PROCESSING INITIATIVE

GERMANY

Food Processing Initiative
is a German food cluster.

IES
Juan Villanueva

SPAIN

IES Escultor Juan de Villanueva is a Professional
Training School in Food Industries with two training
cycles, intermediate and advanced.



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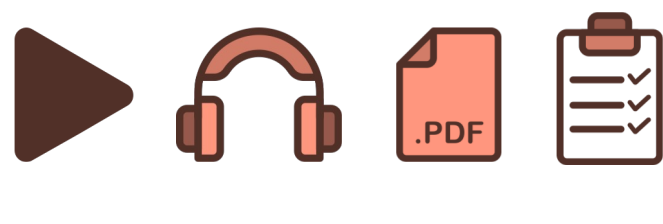
OBJECTIVE

To develop three international and multilingual digital training programs to foster sustainability in the food industry among a wide range of stakeholders, helping to create a more sustainable future for this industry.

TARGET GROUPS

VET providers: Teachers and trainers (schools, universities, apprentices' schools, training organization ...)
Learners: Students, apprentices, job seekers, trainees, etc. Professionals: food industry, research centres, etc.

PROJECT RESULTS



FREE ACCESS to all content.

20 MODULES

Video, Podcasts,
PDF books, Quiz

Training materials are
available 4 languages :
English, French, Spanish,
German

2 WEBINARS

There are 2 webinars organised, one in Germany and one in Spain. The recording of these webinars available on [YouTube channel of My Green Training Box.](#)



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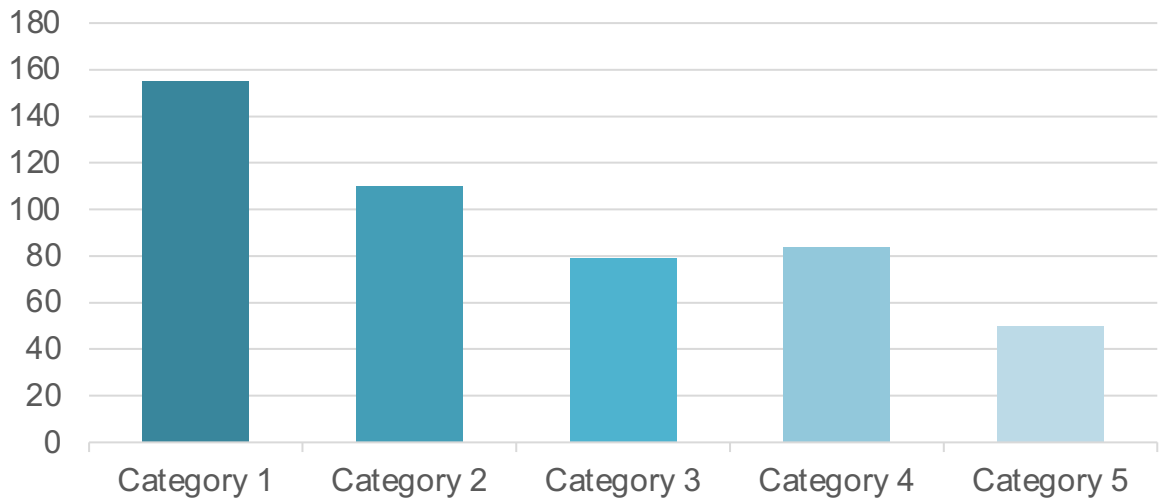
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NEED ANALYSIS

We reached to 478 responses to our survey.

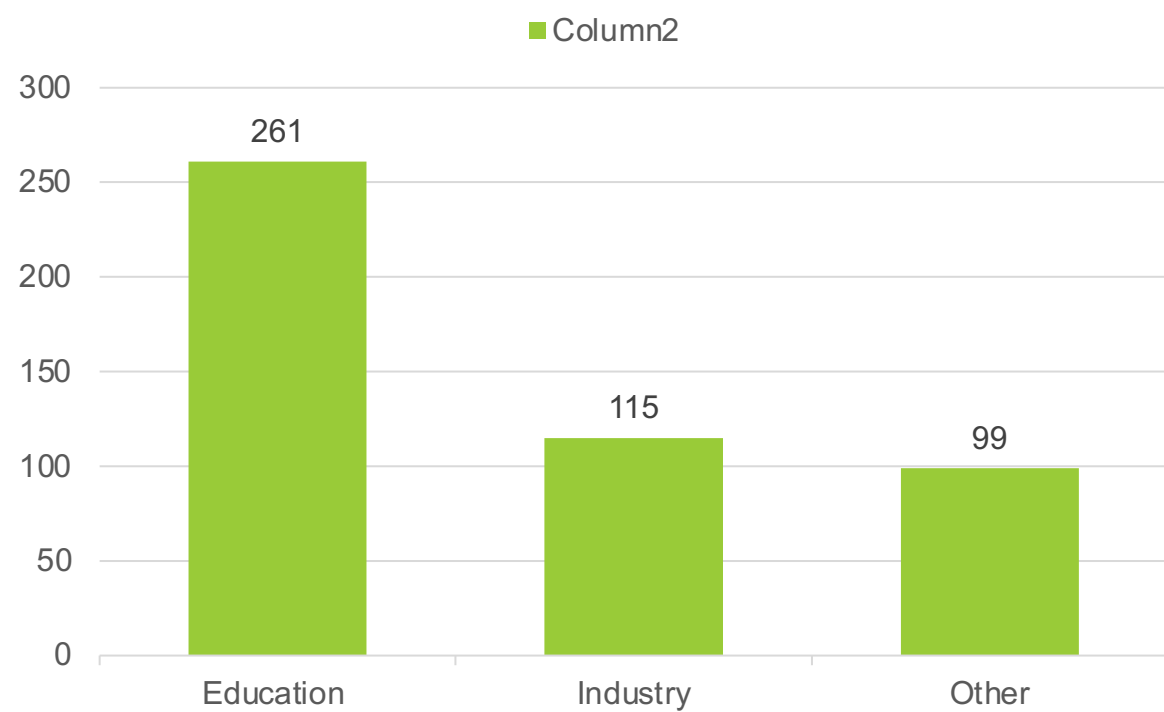
- Most of the participants to the study were in category 1 and it is followed by category 2.

Category 1	18 - 24 years old
Category 2	25 - 34 years old
Category 3	35 - 44 years old
Category 4	45 - 54 years old
Category 5	older than 54 years

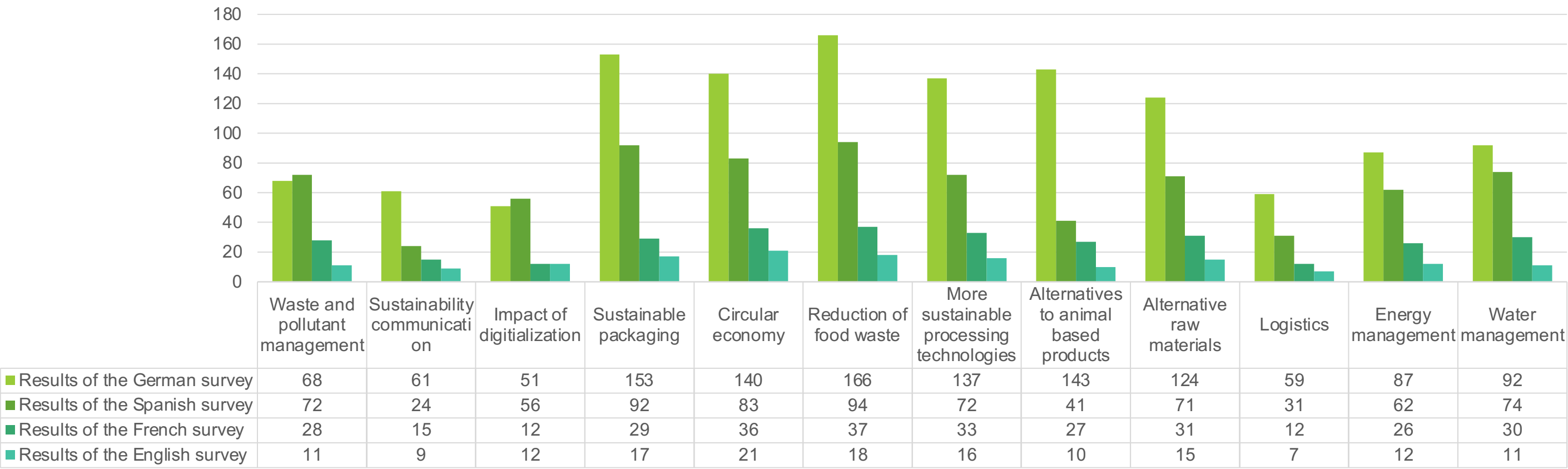


- Most of the participants in the study are in the education sector.

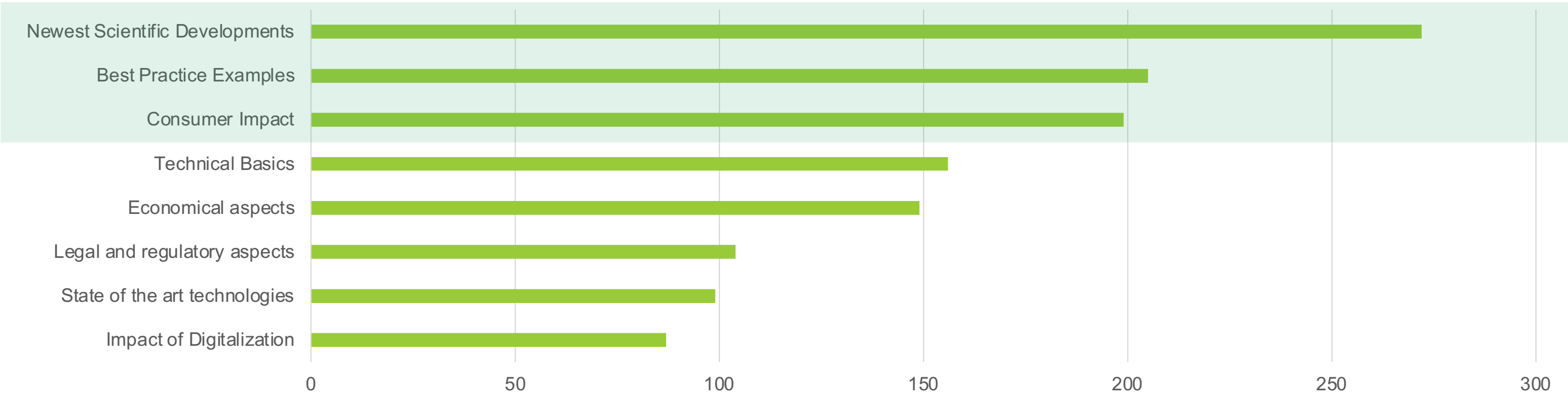
Education	VET teachers/students
	University teachers/students
	Trainers/Trainees
Industry	Management
	Sales/marketing
	Administrative
	Engineering
	Quality/Environment/Food safety
	R&D
	Production leader
	Production operator



- Selected Topics for the training



- Selected Aspects for the training



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SUSTAINABILITY BASICS IN FOOD PRODUCTION

1. Sustainability in food production, raw materials and products
2. How to assess sustainability ?
3. The life cycle assessment (LCA) of food – a holistic sustainability analysis
4. The EU policy framework
5. Sustainable packaging
6. Food waste: from definitions to solutions
7. A circular economy in the food industry
8. What is the shelf-life of a food product?

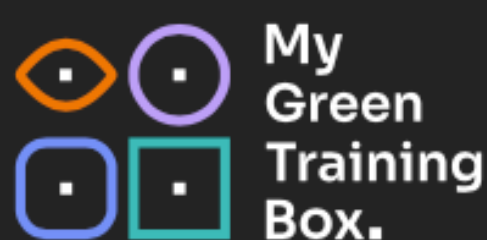
GOOD SUSTAINABILITY EX. IN FOOD PRODUCTION

1. What is a good example of packaging? – Part 1
2. What is a good example of packaging? – Part 2
3. High pressure processing (HPP)
4. Sustainability in the food industry
5. Virgin olive oil production
6. A living circular economy in food production best practice examples
7. What is a good example of new product development?

FUTURE TRENDS IN SUSTAINABLE FOOD PRODUCTION

1. What are the new developments in packaging?
2. What are the new developments in food preservation ?
3. New raw materials for sustainable world food. What are the big future trends ?
4. Which plant-based alternatives to animal products exist and how are they made ?
5. How can the consumer be targeted ?

3 training courses are available for free on the My Green Training Box platform, the first open digital training platform developed using the eco-design approach for sustainable development, visit:



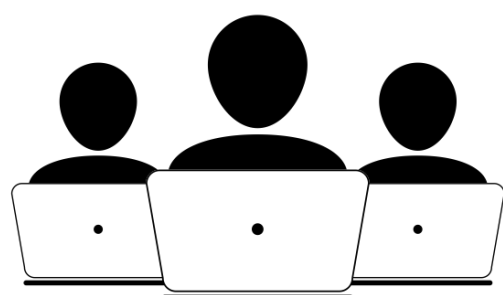
MGTB APP ne contient aucun achat intégré .



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TEST RESULTS

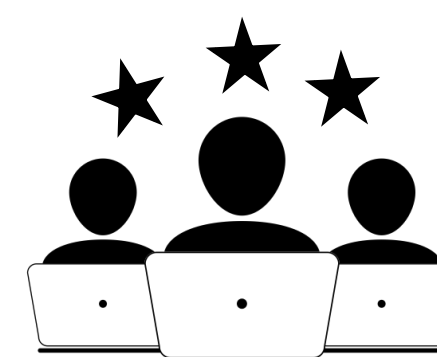


230 participants left a feedback on the training courses.*

- ✓ The feedback of all formats was really positive, with scores close to 8/10 for all available formats
- ✓ Most popular format was the "video"; however, the "PDF" was highly used, more than expected
- ✓ The podcast format was mainly used by VET and industrial training students, and it seems to be linked with their youth, being more familiar with this format

78% satisfaction level**

- ✓ The **satisfaction degree** (78%) is well aligned with initial goal (80%)

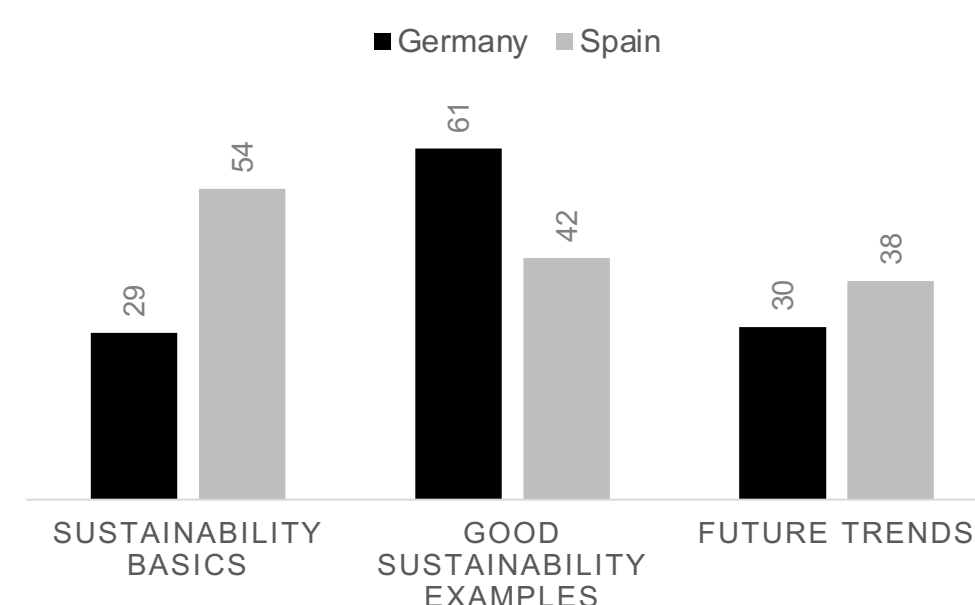


6 Organisations participated to testing phase of the digital training courses.

Universities, high-schools, VET schools, companies...

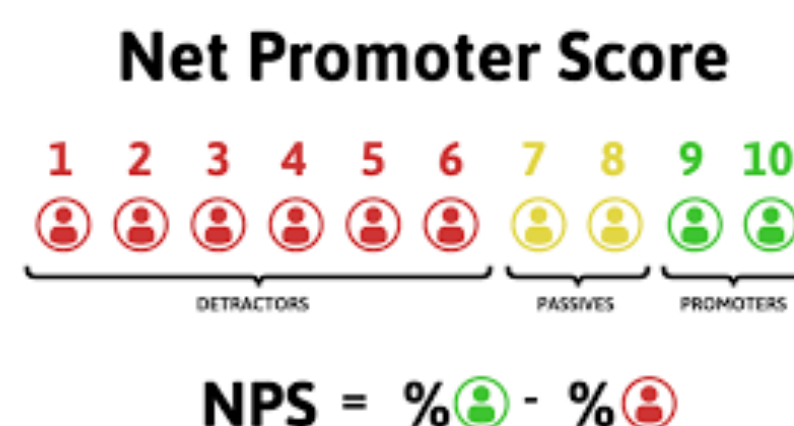
254 Participants with different occupations tested the digital training courses.

Professional, students,...



- ✓ The **level of participation** was higher than expected, surpassing in both countries the initial target of 100.

NPS
28



The NPS score for the first training course was 27, for the second one 38 and for the last training course 19. **On average, the training courses have an NPS of 28 (NPS 0-30 Good)**, which shows that users appreciate the content and that with a little effort we can move the quality of the training courses above 30, to the "Great" category.

*The calculation bases on the number of participants replied to the Extra Square, a "Feedback" collector.

**Satisfaction level is calculated through the question "From 1 to 4, what is your overall level of satisfaction with the training?" included in the Extra square questionnaire.



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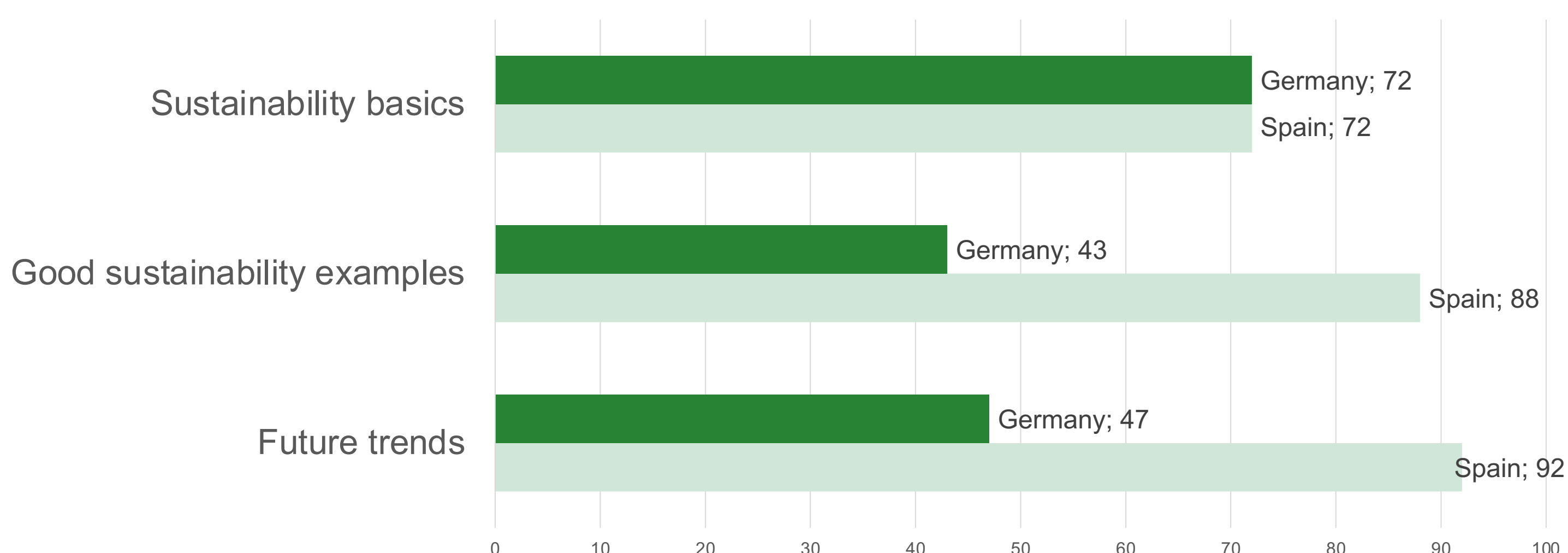
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Knowledge increase rate



- ✓ **The enhancement of knowledge through the platform** was different in tested countries: in Spain an 83% showed advancement but in the case of Germany a lower rate was reached (51%). **The majority of the participants improved substantially their performance using the platform**, showing increases of 2 points or more in the final score.
- ✓ It was clear in both countries that the **background in Food science and technology of the participants has an influence** on the digestion and absorption of the contents. In Germany, platform was tested with a group of university students in its first year and also with other in the last year. The more advanced students got better results. In the case of Spain a similar trend is shown: the best improvements were achieved within the third training course about Future trends, that is the one including more advanced content.

Participants of 3 different training contents in the Susfood Digree project increased their knowledge to different degrees*:

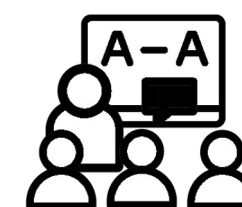


*The rate of increase in knowledge was calculated based on the results of the participants' test before and after exposure to the training content. The difference between Spain and Germany can be explained by the target groups.

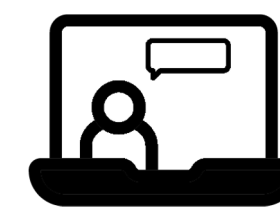


Tips for teachers/trainers

The content of the SUSFOOD Digree, 3 training courses about Global Sustainability Education in Food Industry, can be used in 3 different phases of teaching and training; pre-course, during course, post-course.



**Face to Face
Learning**



**Distance
Learning**

PRE-COURSE

You can use the quiz of each training courses to assess the level of participants upstream of your training and offer them suitable content.

You can use videos/podcasts/PDF documents of each training courses to prepare your participants for your training by ensuring that they have the necessary prerequisites.

Be ready for the next course and save class time by adding different modules of your choice to the playlist.



DURING COURSE

You can support your course videos by playing in class to skip many slides in few minutes.

Account creation is for free, let your students connect by their profile and take the quiz at the same time or as a group.

Print our PDF documents and distribute them to your learners. Work with this tool. It's handy if your Internet connection is not very reliable!



POST-COURSE

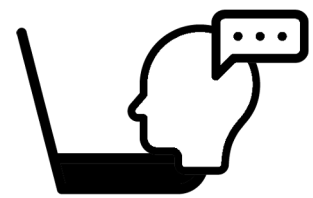
After your course, you can ask the participants to solve the test in the last module to assess their level.

You can give homework to watch some videos before the exam.

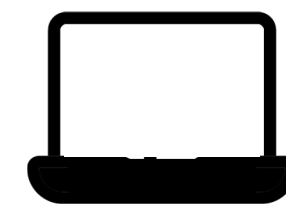


Tips for learners

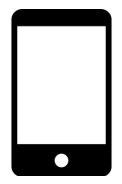
The content of the SUSFOOD Digree, 3 training courses about Global Sustainability Education in Food Industry, can be used for self-learning.



SELF-LEARNING

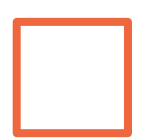


**DESKTOP
VERSION**



**MOBILE
VERSION**

Open the PDF document while watching the video or listen to the podcast for easier understanding.



After you complete all the modules in one training course, do the assessment available. Read the corrections and do not hesitate to repeat the exercises as many times as necessary.



Download a training course and complete it during your journey, even though there is no internet connection.



Create your own playlist with different training courses or modules.



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ADAPTATION TO NEW LANGUAGES

Do you want to adapt this content to your language?

3 things you need to know before the adaptation:

1 We will sign a contract to respect the content created during the project.

2 No changes will be made to any content or logo.

3 Materials may only be distributed through MGTB. Materials may not be published on any other platform.

5 steps to duplicate the content in another language:

1. Translate the scripts

Firstly, the scripts must be translated from English into the required language.



2. Voice recording of the scripts



Translated scripts should be recorded by the voice actor. Podcast versions should be prepared.

3. Transforming video files

Once the scripts and sound files are ready, we will share the working files of the videos with you.



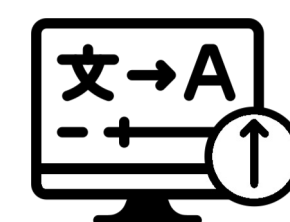
4. Translating video files

In these Adobe Effect files, all the worlds should be translated.



5. Uploading content to the platform

After the video files are ready, we receive all the elements (scripts, audio files, video files) and upload them to the platform with the new language option.



Susfood Digree project content will now reach more people in a new language.



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SUSFOOD DIGREE

Thank you.



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