

Annex 1: DATA SHEET – SUSTAINABILITY TRAINING SYSTEM

TITLE OF TRAINING SYSTEM	
Food-Waste-Coach	
Please assign the training course to one or more of the 10 Tourism2030-Topics ¹ : CLIMATE CHANGE - ENERGY AND RESOURCE EFFICIENCY	
COURSE FRAMEWORK DATA	
Time period and dates: (→ Dates/ frequency/ period of course offer)	next workshops will be announced on the website
Type of training course: (→ seminar, workshop, self-checks)	workshops
Course venue: (→ Online/In-situ)	in-situ
Amount of working hours to complete the course:	4 training afternoons incl. exercises between the dates (training on the job)
Language of instruction:	german
Training course provider:	united-against-waste
COURSE CONTENT	
Short course description:	At the end of this course the participant should be able to work as a food-waste-coach and therefore help companies to reduce food waste
Competences and skills: (→ What will be learned)	Ability to analyse a company's problems in food waste Ability to coach and help the company to reduce their waste and advise on concrete measures
Specific course topics: (→ E.g. circular economy, plastic, food, energy, water, waste, biodiversity, green procurement, culture, etc...)	<ul style="list-style-type: none"> • Challenges and solutions for food waste • Detailed tools & methods for problem analysis • Didactics, strategies & tools
Structure of course (Syllabus):	Part 1: Basics – 4 days à 4 hours Part 2: training on the job between workshops After the certificate: continuous dialogue and networking to stay on top of new methods and findings
Working methods:	
PARTICIPATION DETAILS	
Target group: (→Hotels, apartment providers,	employees working in the kitchen, purchase, management, quality management or corporate social responsibility

¹ Natural Heritage & Biodiversity, Climate Change, Energy & Resource Efficiency, Travel, Transport and Mobility, Good Governance and CSR, Marketing & Certification, Cultural Heritage, Lifestyles and Diversity, Value Chain Management & Fair Trade, Human Rights & Labor Rights, Destination Management, Knowledge Networking, Training, Education

<i>camp sites, tour operators, restaurants, other)</i>	
Number of participants:	5-21
Participants prerequisite:	verifiably experience in large-scale kitchen processes eg. production, planning, purchase etc.; communication and analytical skills
Technical requirements	No requirements
FURTHER INFORMATION	
Certificate:	certificate as food-waste-coach
Course fee:	EUR 1.180,- per person
Registration (modalities):	Not stated on website
CONTACT DETAILS TRAINING ORGANISATION	
Name:	Initiative United against waste
Postal address:	Habergasse 56/3, 1160 Wien
Website:	https://united-against-waste.at/sich-informieren/ausbildung-food-waste-coach/