Aim2Sustain

GUIDE

USING THE LEARNING PLATFORM FOR HORECA SECTOR IN VET

Aim2Sustain online learning platform

https://aim2sustain.erasmus.site/platform/

is designed to enhance sustainability education in the *HoReCa* (Hotels, Restaurants, and Catering) sector. This platform offers a variety of resources that can be integrated into different subjects within VET programs. The materials are structured to support interdisciplinary learning and include interactive content, videos, and multimedia to engage learners. It might be a helpful tool for a teacher to assess and enhance students' understanding of sustainability concepts through interactive learning activities.

Platform structure and content

The *Aim2Sustain* learning space is divided into six modules:

1. Introduction to sustainability in the *HoReCa* sector;
2. Waste management and recycling;
3. Reduction of food waste;
4. Local products, economy, and society; use of organic ingredients;
5. Alternative/renewable energy, low carbon;
6. Human resource management, employee well-being, and training;

and the self-assessment test "HoReCa sustainability knowledge quiz".

Each module provides specific learning objectives and outcomes aligned with the Sustainable Development Goals (SDGs). They also include reflective activities, knowledge checks, and "Food for Thought" tasks to deepen understanding. Each module includes references and additional resources for further study to deepen the understanding of sustainability topics. The self-assessment test helps to assess current sustainability practices and knowledge.

Here's a tailor-made **guide for a teacher** planning to use the *Aim2Sustain* platform, with a focus on capacity building and effective integration of the materials.

To successfully integrate *Aim2Sustain* materials into your classroom, follow these steps to build your capacity and ensure smooth integration.

➢ Use the "**Guidelines for Sustainability as a Competence in HoReCa**" (https://aim2sustain.erasmus.site/guidelines-for-sustainability-as-a-competence-in-horeca/) to align with sector standards and needs. This document outlines key areas of action and competencies, activities and skills requirements and criteria for sustainability, preparing students to meet the expectations and needs of modern employees in the HoReCa sector.

➢ Familiarize yourself with the *Aim2Sustain* learning space.

➢ Spend some time exploring the *Aim2Sustain* platform. Check out each of the six modules, and understand the types of resources available, including interactive content, videos, and multimedia materials. Start by going through a module that interests you or aligns closely with your teaching to see how it functions. Create a lesson or activity using one of the modules.

Integration strategy

1. Selecting appropriate materials

Step 1: Identify relevant subjects

Align the *Aim2Sustain* modules with existing subjects in the VET curriculum, such as Culinary Arts, Food Technology, Environmental Studies, Business Management, or Hospitality.

Step 2: Evaluate content fit

Review the module objectives and learning outcomes to determine which materials best complement your subject's topics. For example, "Reduction of Food Waste" could fit well into Food Technology Studies, while "Human Resource Management" could enhance Business Management courses.

Step 3: Customize and adapt

Use the flexibility of the *Aim2Sustain* platform to adapt materials to your specific teaching context. Incorporate local case studies or examples to make the content more relevant to your students.

2. Incorporating interdisciplinary approaches

Step 1: Create interdisciplinary projects

Design projects that require students to apply knowledge from multiple modules. For instance, a project on sustainable restaurant operations can integrate waste management, food waste reduction, and local product use.

Step 2: Encourage collaborative learning

Promote group activities where students from different VET programs (e.g., culinary arts, business administration) work together on sustainability challenges.

Use the "Food for Thought" sections within the Aim2Sustain modules to spark critical discussions and collaborative problem-solving. These thought-provoking tasks can be assigned to mixed groups, encouraging diverse perspectives and cross-disciplinary learning as students explore sustainability from various angles.

Step 3: Use digital tools for engagement

Incorporate tools like Kahoot, Mentimeter, and Quizzes to create interactive quizzes, polls, and games that reinforce learning. These tools can be used for formative assessment and to make learning more engaging. You may easily share Aim2Sustain learning content with your groups in Google Classroom or Microsoft Teams.

Modules detailed integration

Module 1: *Introduction to sustainability in the HoReCa sector*

Use in: Introduction to *HoReCa, Food Technology,* Environmental Studies, Hospitality, Business Management.

Activities: Define key sustainability concepts, discuss the importance of sustainability in *HoReCa*, and introduce the 17 SDGs.

Module 2: *Waste management and recycling*

Use in: Environmental Studies, Food Technology, Culinary Arts, Hospitality Management

Activities: Teach waste segregation techniques, discuss recycling initiatives, and conduct practical waste management exercises.

Module 3: *Reduction of food waste*

Use in: Culinary Arts, Food Technology, Nutrition and Dietetics, Hospitality

Activities: Implement food waste reduction strategies, explore best practices, and develop action plans for food waste management.

Module 4: *Local products, economy, and society; use of organic ingredients*

Use in: Culinary Arts, Food Technology, Business Studies, Agriculture and Food Supply, Hospitality

Activities: Analyse the benefits of local and organic products, and design menus using local ingredients.

Module 5: *Alternative/renewable energy, low carbon*

Use in: Engineering, Environmental Studies, Hospitality, Business Management

Activities: Explore renewable energy sources, discuss energy-efficient technologies, and calculate carbon footprints.

Module 6: Human resource management, employee well-being, and training

Use in: Business Management, Human Resource Management, Hospitality, Education and Training

Activities: Develop HR policies for sustainability, conduct training sessions, and design well-being programs.

Self-assessment test "HoReCa sustainability knowledge quiz"

Integrate the self-assessment test to assess students' sustainability practices and knowledge. Guide personalised activities and discussions based on test results to increase understanding and encourage sustainable behaviour.

Benefits of using Aim2Sustain

Enhanced engagement: Interactive content and digital tools make learning engaging and participatory.

Practical skills: Students gain practical skills relevant to the *HoReCa* sector, such as waste management and food waste reduction.

Holistic understanding: The interdisciplinary approach helps students see the connections between different sustainability issues.

Final notes

Privacy and accessibility: The *Aim2Sustain* platform respects user privacy and requires no personal data, ensuring maximum accessibility and inclusivity.

Language support: The platform is available in multiple languages - Bulgarian, Dutch, English, Greek, Lithuanian, Polish, Portuguese, Spanish, making it accessible to a broader audience.

By integrating the *Aim2Sustain* learning materials into your VET programs, you can enhance students' sustainability competence and prepare them for responsible roles in the *HoReCa* sector. Encourage creativity, collaboration, and practical application to maximize the impact of these educational resources.