



Project Coordinator

İstanbul Provincial Directorate of Urbanisation and Environment

istanbul@csb.gov.tr

The project will be implemented between 31.12.2020 and 29.06.2023

Partner Organisations



Governorship of İstanbul (Turkey-Public Organisation)

abmerkez@istanbul.gov.tr



Boğazici University (Turkey-University)

sdcpc@boun.edu.tr



Latvijas Lauksaimniecibas **Universitate (Latvia-Univeristy)**

edokuments@llu.lv



Fondazione Enaip Lombardia (Italy-Foundation)

sara.tettamanti@enaiplombardia.it



Exponential Training & **Assessment Limited** (United Kingdom-Private Company)

john.moore@exponentialtraining.com



Kauno Maisto Pramones Ir **Prekybos Mokymo Centras** (Lithuania-VET)

info@mpcentras.lt



Mancomunidad De La Ribera Alta (Spain - Union of Municipalities)

info@manra.org



Media Creativa (Spain-VET) info@mediacreativa.eu



2020-1-TR01-KA202-093424







ÜRKİYE ULUSAL AJANS

Zero Waste Management in Food Sector



Objectives

Improving the waste management skills of employees working in the food industry and vocational high school students who will work in the food industry in the future

Contributing to the successful implementation of zero waste management in the food sector in partner countries

Contributing to the development of the waste management system in the sub-areas to be selected in the food sector

Promoting reuse-recycling-repair-rethinkingwaste minimisation options in zero waste management

Project Results

Comprehensive Framework on Waste Management Applications in Europe and A Comparative Report (on Current Legislation)

Waste Management Skills Defined in Food Sector and the Training Curriculum (EQF4)

Training Content For Waste Management in Food Sector

Enriched Educational Materials and E-learning Platform

Industrial Symbiosis Guide

White Paper: Recommendation
Paper on Waste Management
in Food Sector

Project Activities

Holding focus group meetings with employees and managers for waste management situation analysis in the food sector in the partner countries and reporting the results

Determining the sub-food sectors needed by partner countries according to the analysis

Holding focus group meetings with trainers, researchers, employers and employees to etermine waste management skills in selected sub-sectors

Testing the created curriculum with education experts

Testing the waste management training content in the food sector with trainers

Implementation of the training content in partner countries by trainers

Testing the e-learning platform with trainers, students or employees

Implementation of the training platform in partner countries by trainers

Testing The Symbyosis Guide with managers and decision makers

Defining problems and solutions in zero waste management in food sector in the focus group meetings with administratives and decision makers.

Preparation of Recommendation Paper on Waste Management in Food Sector



Expected Impacts

Development of zero waste management skills of vocational high school students and employees studying in the field of food sector, gaining awareness on the environmental and financial impacts of zero waste management

Developing trainers' skills to provide zero waste management training on the food industry

Raising awareness of strategies that employers and managers can use to reduce waste

Promoting an effective zero waste management culture in the food sector in partner countries and developing vocational training curricula

Gain insight into waste management practices, policies and systems in the food sector in partner countries