Partnership



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SusCooks



Development and transfer of training courses and materials for sustainability in professional cooking



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Project description

The concept of sustainable development is usually specified by the formulation of **environmental**, **economic**, **health** and **social** goals. The implementation of a "sustainable cuisine" places new challenges on cooks which are not usually covered in standard professional training. There is a **great need for training** in this area, especially using new and innovative methods like e-learning.

The aim of the project is to develop an e-learning training course that offers a basic qualification in sustainability for professional cooks and managers in the catering and gastronomy sectors. The on-line course "SusCooks" will be developed in English and adapted to partner countries, according to their specific national conditions and requirements and translated into their respective languages. This approach builds on the results of the former Partnership Project "Sustainability as a key competence of professional cooks".

Course target audiences include teachers at tourism and HoReCa educational institutions, managers in public administration and gastronomy and tourism enterprises and, most importantly, cooks and catering managers in both public and private sector catering.



E-learning course "SusCooks"

The result of the project will be a comprehensive eLearning course "SusCooks" for professional cooks and managers in catering/gastronomy sector. It will contain **five modules**:

- Orientation
- Planning
- Procuring
- Preparing
- Promoting

The learning platform at www.suscooks.eu is based on Moodle CMS software and uses some of the latest e-learning tools.

The e-learning platform will meet the needs and demands of the different target groups, using innovative learning methods designed to respond to modern learning habits (e-learning, IT-based tools, Moodle).

The mix of learning tools used will allow a combination and interlacing of e-learning/ distance learning and live, collaborative learning in face-to-face sessions. The didactic concept will be validated and further refined in workshops by expert teachers. Face to face and e-learning courses, teaching units and materials will be tested and revised in each country.

The course curriculum will be implemented into the educational practice in the partner countries by the project partners themselves or through collaboration with other educational institutions.

www.suscooks.eu