

08. Reduction of food waste from Leisure Centers

Unit A/A	ANALYSIS OF THE CONTENT OF SECTIONS	DURATION (HOURS)
1	<p><b>Introduction to the Problem of Food Waste</b></p> <ul style="list-style-type: none"> <li>• Definitions and extent of the problem globally and locally</li> <li>• Social, economic and environmental consequences</li> <li>• Effects of food waste on leisure center operations</li> </ul>	0,5
2	<p><b>Legal Framework and Regulations</b></p> <ul style="list-style-type: none"> <li>• Food waste management legislation</li> <li>• European and national initiatives to reduce food waste</li> <li>• Best practices and guidelines for legal compliance</li> </ul>	0,5
3	<p><b>Strategies to Reduce Food Waste</b></p> <ul style="list-style-type: none"> <li>• Assessing the existing situation and identifying sources of waste</li> <li>• Design and implement strategies to reduce food waste</li> <li>• Menu optimization and supply management</li> </ul>	1
4	<p><b>Inventory Management and Food Storage</b></p> <ul style="list-style-type: none"> <li>• Inventory management best practices to reduce waste</li> <li>• Proper food storage and preservation techniques</li> <li>• Recycling, reuse and utilization of food waste</li> </ul>	0,5
5	<p><b>Promoting a Culture of Sustainability</b></p> <ul style="list-style-type: none"> <li>• Staff training on the importance of reducing food waste</li> <li>• Creating environmental awareness among customers</li> <li>• Examples of successful waste reduction practices from other businesses</li> </ul>	0,5
	<b>TOTAL</b>	<b>3</b>