



MICRO-CREDENTIALS DEVELOPMENT

**about worldwide sustainable food
in the context of a circular economy**



**Co-funded by
the European Union**

by Euro-Idea Fundacja Społeczno-Kulturalna

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CIRCULAR ECONOMY IN FOOD WASTE MANAGEMENT (FWGR 1.1)

Identification of the learner	Participants of trainings
Title and code of micro-credential	Food waste identification Code: FWGR 1.1 [Cyprus partnership: FWGR 1.1 Finland partnership: FWGR 2.1 Netherlands partnership: FWGR 3.1 Italy and Poland partnership: FWGR 4.1
Country(ies)/Region(s) of the issuer	FINLAND, CYPRUS, POLAND, ITALY, NETHERLANDS
Awarding body(ies)	GREASE Consortium Project Number: 1339812
Date of issuing	September 2025
Notional workload needed to achieve the learning outcomes	14 hrs
Level of the learning experience leading to the micro-credential	EQF 5
Type of assessment	Automatically marked 15 multiple choice questions and 1 peer marked open-ended question Passing score: 75%
Form of participation in the learning activity	Online Asynchronous
Type of quality assurance used to underpin the micro-credential	Peer Review
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LEARNING OUTCOMES

[Identify 3-4 key learning outcomes, in bullet points]

- ✓ **Distinguish** linear and circular economy principles, highlighting key differences in resource use and waste management.
- ✓ **Define** the circular economy in the tourism sector, focusing on its application to sustainable practices in hospitality.
- ✓ **Explain** the purpose and process of circular economy certification schemes for achieving sustainability goals.
- ✓ **Identify** effective food waste management practices, drawing on global examples to apply in local contexts.

DESCRIPTION

[Brief description of the learning outcome topic]

The “**Circular Economy in Food Waste Management**” micro-credential demonstrates that learners have a strong grasp of the principles of both the linear and circular economies. This enables them to articulate the key differences in resource utilisation, waste minimisation and sustainable practices. Learners gain in-depth knowledge of circular economy certification schemes such as understanding their purpose, how they are implemented, and their role in promoting sustainable business models. The micro-credential also provides comprehensive insights into food waste management, including its environmental, economic and social impacts. There is a particular focus on effective strategies for the tourism and hospitality sectors. Learners are equipped to identify and apply globally recognised practices to local contexts, such as the hospitality industry in Cyprus. Achieving this micro-credential demonstrates learners' ability to recognise, evaluate and implement innovative circular economy and food waste management practices, empowering them to promote sustainability, reduce waste and enhance operational efficiency in tourism-related settings.

QUESTIONS

[Self-assessment questions to help learners identify whether they are ready for the assessment.]

1. How clearly do you distinguish linear and circular economy principles?
2. What circular economy strategy would you apply in a hotel to cut food waste?
3. How well do you grasp the purpose of a certification? Summarize its role in sustainability and assess your confidence in explaining its benefits to a manager.

COORDINATED BY

THIS DOCUMENT WAS CREATED WITHIN THE PROJECT

GREEN AND SUSTAINABLE FOOD EDUCATORS

KA220-VET - COOPERATION PARTNERSHIPS IN VOCATIONAL EDUCATION AND TRAINING

PROJECT NO. 2022-1-FI01-KA220-VET-000085304



PARTNERS



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