



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

TABLE OF CONTENTS

Food Waste: Understanding, Preventing, and Acting for a Sustainable Future	2
Basic information	2
Learning outcomes	3
Description	3
questions	3

FOOD WASTE: UNDERSTANDING, PREVENTING, AND ACTING FOR A SUSTAINABLE FUTURE

BASIC INFORMATION

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

LEARNING OUTCOMES

Learning outcomes

- Explain the global and local impacts of food waste on the environment, economy, and society.
- Identify key causes of food waste across the food supply chain, including household, retail, and production levels.
- Evaluate strategies and policies used in different European countries to prevent and manage food waste.
- Apply circular economy principles to propose sustainable solutions for food waste reduction.
- Design and implement personal or community-level actions to reduce food waste and promote sustainability.

DESCRIPTION

Food Waste: Understanding, Preventing, and Acting for a Sustainable Future

Food waste is a global challenge with significant environmental, economic, and social consequences. Approximately one-third of all food produced is wasted, contributing to greenhouse gas emissions, resource depletion, and ethical concerns in a world where hunger persists. This microcredential explores the causes and impacts of food waste, introduces circular economy solutions, and empowers learners to take individual and collective action. Drawing on European case studies and the GREASE project findings, learners will gain practical knowledge and tools to reduce food waste in personal, professional, and community contexts.

QUESTIONS

- Can you describe how food waste contributes to climate change and resource loss?
- Do you understand the difference between “best before” and “use by” dates and how they affect food waste?
- Are you familiar with at least two circular economy solutions that address food waste (e.g., composting, food redistribution)?
- Can you identify food waste prevention strategies used in your country or community?

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

COORDINATED BY



PARTNERS



Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.

CC BY-NC-SA 4.0 Dee

Attribution-NonCommercial-ShareAlike 4.0 International

to be define

