







Latvia University of Life Sciences and Technologies

"Food Waste management: from prevention to best practices"

ERASMUS+ PROGRAMME ACTION KA131 – BLENDED INTENSIVE PROGRAMMES



Blended intensive programme programma intensivo misto

- Corso di insegnamento in modalità mista (blended)
- 3 ECTS (CFU):
 - 2 crediti modalità on-line
 - 1 credito in presenza

istituzioni partner

3

Università di Foggia (dipartimento DAFNE) ITA

Latvia University of life science and technology (Jelgava) LV

Stefan Batory Academy of Applied Science (Skierniewice) POL

partecipanti



durata

- On-line: dal 15 febbraio al 15 maggio 2023
- Corso in presenza: 29 maggio-2 giugno Biblioteca civica Accadia (FG)

Contenuti del corso

The **BIP course relevance** is related to this key topic for a sustainable agriculture and food production, as evidenced by the **2030 Sustainable Development Agenda of the United Nations**. The goal 12.3 of the UN Agenda states that: "by 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses".

The main Objective of the course is to create a multidisciplinary collaborative teaching environment in which the students will acquire knowledge in the food waste management and apply their knowledge to the definition of possible best practice to prevent and mitigate the food waste in all the sectors, from production to final consumption.

The objective of the course is to increase students' knowledge of the current food waste situation and to actively study novel strategies to prevent or mitigate food waste, which could be proposed as good practices.

A chi è rivolto

- The BIP course is designed for 1st university cycle (bachelor, EQF6 level) and is mainly addressed at students from Food Science, Biology, Nutrition and Dietetics, Nursery, Agricultural Sciences and Biotechnology. The first part of the course will be held in virtual mobility, and the second part will be held during physical mobility, for a total of 3 ECTS
- STA, STAGR, GASTRO, ING



Attività previste durante il BIP

- Gruppi di lavoro
- Prove di preparazione e conservazione alimenti
- Studio delle piccole attività produttive locali
- Visite guidate alle bellezze dei Monti Dauni

(gole di Accadia, bosco Paduli)

29 maggio – 2 giugno

