



ERASMUS+ PROGRAMME
ACTION KA131 – BLENDED INTENSIVE PROGRAMMES
TITLE: “Food Waste management: from prevention to best practices”

PROGRAMMA ERASMUS+
AZIONE KA131 – PROGRAMMI INTENSIVI MISTI
TITOLO: “La gestione dello spreco alimentare: dalla prevenzione alle migliori pratiche”

Venue of the course: Civic library Via Borgo 16 town of Accadia (Foggia)

Period: 29 May– 2 June 2023

PHYSICAL MOBILITY (1 ECTS, 25 hours of activities)

Provisional program:

Day	Time	topic	place
29 May	10:00-13:00	- Presentation introductory activities - Food composition	Civic Library
	13:00-14:00	Lunch break	
	14:00-16:00	methods of food preservation	
30 May	9:00-13:00	microorganism to prevent food waste – tips to prevent food spoilage	Civic Library
	13:00-14:00	Lunch break	
	14:00-15:00	Tips to prevent food spoilage	
	15:30-18:30	WALK - VISIT TO GORGES OF PIETRA DI PUNTA	Open air
31 May	9:00-13:00	Food packaging and herbs for food storage	Civic Library
	13:00-14:00	Lunch break	
	14:00-16:00	Food packaging and herbs for food storage	
01 June	9:00-11:00	Visiting of local farms and companies -	Food producers and retailers
	11:00-16:00	trekking and students lunch + grill at PADULI WOODS	Open air
	16:30-18:30	Open space for group work	Civic library
02 June	09:00- 13:00	best practices and guidelines to prevent or manage food waste final evaluation and closing of the course	Civic Library
	13:00-14:00	lunch	



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Attending Students:

n.4 - Latvia University of Life Sciences and Technologies, Jelgava (Latvia) (+1 professor)

n.14 - Stefan Batory Academy of Applied Sciences, Skierniewice (Poland) (+1 professor)

n. 7 - University of Foggia (Italia) (+1 professor)