

Enhance Safer & Healthier Meals through Food Handlers' Education and Training

1st Press Release

About the Project

e-SAFE - Enhance Safer & Healthier Meals through Food Handlers' Education and Training is a 34-month Erasmus+ KA2 project which started in November 2020. e-SAFE's objective is to develop a comprehensive training curriculum for EU chefs, kitchen staff, food handlers, outlet managers, and agri-food processing employees to increase their knowledge and skills to prevent the impact of foodborne diseases on public health. The training package will provide up-to-date knowledge and improve the food handlers' skills, enabling them to reconsider erroneous practices during food processing, and food safety related to COVID-19. Training will be oriented towards major emerging / re-emerging, non-easily recognized and usually ignored food hazards.



e-SAFE's objectives are:

- To provide an innovative food hygiene/safety training program & e-learning tool particularly on food handling/preparation focusing on the prevention of recently identified and non-widely known food hazards.
- To raise adherence to safer & hygiene processing/storage techniques (i.e., baking/frying temperatures, frequent change of oils/fats in frying, food allergy prevention) for all EU food handlers to avoid potentially ignored food hazards.
- To create a training package suitable for adult training with the potential to be incorporated in similar training programs and exploited by VET providers and institutions in this domain.

The main target groups of the project are:

- Chefs, kitchen staff, food handlers, outlet managers and agri-food processing employees associated with meal production and food service delivery.
- Professional associations, food safety organizations, food industries, academic institutions, VET providers and developers of VET training and policy makers at all levels.

The target groups will be motivated to improve or change daily industrial practice (including many erroneous practices during meal preparation) through multiple means ("face-to-face" interactive seminars, e-learning platform and website with offline and online tools and materials).

By this training, we anticipate that previously mismanaged and not adequately prevented hazards will be tackled appropriately. Outlet managers in SMEs will also become familiar with the principles of HACCP as well as with tools and models and methods for the effective implementation of food safety management.

Partners Meetings

Due to the current pandemic situation e-SAFE's Kick-off meeting was held online on 03 and 07/12/2020. Partners were gathered to establish a common vision and understanding on the project's development, as well as to discuss about the five Intellectual Outputs. In addition, they agreed on the key roles and responsibilities, and decided on the focus



of the e-SAFE project and the next deadlines to be met. e-SAFE's Consortium members meet online in the beginning of each month to discuss the progress of the project's activities and ensure the quality of the deliverables. Six Coordination meetings have taken place from January to June 2021.

Project Progress

e-SAFE's consortium is currently working on the project's first Intellectual Output: *Conceptual framework for training chefs, kitchen staff and food handlers* which will be completed by the end of August 2021.

In the framework of IO1's tasks, extensive Desk and Field Research on Training opportunities for food handlers across Europe has been conducted by all six partners. The data of the Research is analysed by the output's leader, Prolepsis Institute.

[The Polish Farm Advisory](#), e-SAFE's coordinator organization oversees the project's overall management and leads the second Intellectual Output: *Training Curriculum Methodology*.

The [Center for Social Innovation - CSI](#) is e-SAFE's Dissemination leader organization and responsible for the Intellectual Output 4: *e-SAFE e-Learning Platform*. CSI has created the project's [website](#), branded material, and [social media channel](#).

[Prolepsis Institute](#) is the responsible organization for e-SAFE's evaluation and leader of the Intellectual Output 1: *Conceptual framework for training chefs, kitchen staff & food handlers*.

[ISEKI Food Association](#) is the leader organization of the Intellectual Output 3: *Development of the e-SAFE Training Package*.

[Italian Cuisine di Gianluca Pardini](#), e-SAFE's Italian partner, will participate in all project activities and organize a C2 training event in Italy.

[Kaunas Food Industry and Trade Training Centre – KFITTC](#), is the Intellectual Output 5: *Guidance and Recommendations for VET Trainers* leader organization.