

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

### 2<sup>nd</sup> 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.



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#### Project Progress and Next Steps

Since the beginning of the project, the partners have conducted extended Desk Research on the existing training opportunities for food handlers across Europe. We have identified 1245 formal, informal, and non-formal education training programmes with the majority of them being offered in the UK, Greece, and Hungary. e-SAFE's field research included a survey questionnaire that was answered by 211 people from 22 countries across the world. Based on these results, e-SAFE's team has developed an innovative Methodology Document to plan and adapt the project's training course to the current needs of food handlers. The partners have designed 7 training modules on which they are currently working bilaterally.

The training topics derive from the project's initial Desk and Field Research and focus on health and safety basics, emergency sanitary crisis management, nutrients, food allergies, mycotoxins, aflatoxins, trans fatty acids, and chemical hazards. The training package aims to combine theoretical and practical activities to further develop the food handlers' knowledge and to help them improve their daily practices. e-SAFE's e-Learning platform will be finalized in spring 2023 and it will contain the online version of the training package in all project languages (EN, PL, DE, EL, IT, LT).

e-SAFE's Training Course, activities, and e-Learning platform are currently in progress. The partners are working closely on the elaboration of the activities for the physical presence and online trainings. The training course will be piloted by the partners in November 2022 in Austria and by food handlers in spring 2023 in Italy. Upon completion of these activities, we will start working on the project's final deliverable, the *Guidance and Recommendations for VET Trainers* document, led by our Lithuanian partners.

## Partner Meetings



Due to the COVID-19 pandemic, e-SAFE's first two Transnational Partner Meetings have been held online. Partners are currently preparing for the project's 3<sup>rd</sup> Transnational Partner Meeting, that will be held in Warsaw, Poland during 20-22 July 2022. Additionally, the partners continue to meet virtually on a monthly basis to support each other and monitor the overall progress of their ongoing tasks.

## The partnership



[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 – KFITT](#), is the Intellectual Output 5: *Guidance and Recommendations for VET Trainers* leader organization.