

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

### 3<sup>rd</sup> Press Release

We are delighted to announce the completion of a wonderful journey! The 34-month Erasmus+ KA2 project **e-SAFE – Enhance Safer & Healthier Meals through Food Handlers' Education and Training** which started in November 2020 has been completed in August 2023. e-SAFE offers a comprehensive training curriculum for chefs, kitchen staff, food handlers, outlet managers, and agri-food processing employees across Europe and aims to increase their knowledge and skills in the prevention of foodborne diseases' impact on public health.

e-SAFE's Training Package was the result of extensive Desk and Field Research on the existing training opportunities for food handlers across and beyond Europe. Its 7 training modules are based on needs occurred during the preliminary research. The focus is on health and safety basics, emergency sanitary crisis management, nutrients, food allergies, mycotoxins, trans fatty acids, and chemical hazards. All training materials initially created in English combine both theoretical and practical activities. They have been tested by both researchers and professional food handlers, and translated into all partnership languages (German, Greek, Italian, Lithuanian, and Polish). The course is available via the project's e-learning platform: <https://e-safe-project.eu/e-learning-platform/> The partners have also developed a *Guidance and Recommendations for VET Trainers* document, to support both VET trainers, food handlers, and all individuals interested to take e-SAFE's course.



To highlight the completion of this great project, all members of the e-SAFE partnership have been organising national info-days, events, and conferences. In May 2023, the project coordinator (Polish Farm Advisory) hosted a European Symposium for academics, food technologists, and VET providers in Zioowy Zaktek. Italian Cuisine di Gianluca Pardini also held their Final Conference with chefs and gastronomy students in May 2023 at ISI MARCONI, Istituto Alberghiero in Lucca. In June 2023, KFITTC held their Final Conference in Kaunas and offered their attendees a sushi cooking class. In July 2023, ISEKI welcomed food handlers to Grinzing, Vienna. With the assistance of a professional Chef, the Prolepsis Institute held their virtual Final Conference in mid-July 2023. The final conference of the Center for Social Innovation – CSI Cyprus was held at Alfa Culinary & Beverage Academy in Nicosia, where food handlers had the opportunity to attend a culinary and pastry seminar.

### The partnership

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



The [Center for Social Innovation - CSI](#) was e-SAFE's Dissemination leader 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](#) was the responsible organisation for e-SAFE's evaluation and led the Intellectual Output 1: *Conceptual Framework for Training Chefs, Kitchen Staff & Food Handlers*.



[ISEKI Food Association](#) led the Intellectual Output 3: *Development of the e-SAFE Training Package* and organised the C1 joint-staff training activity in Austria.



[Italian Cuisine di Gianluca Pardini](#), e-SAFE's Italian partner, participated in all project activities and organised the C2 blended mobility training event in Italy.



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

