

CASYS – Culinary Arts Education in Support of Youth Employment and Social Inclusion

Source / Link: <http://www.casys-bg.com>

Thematic area:

- ☐ Climate
☒ Nutrition
☐ Environment

Type of good practice:

- ☒ Project
☐ Initiative
☐ Programme
☐ Production
☐ Information
☒ Education
☐ Other

Target group:

- ☐ Children up to 14 years
☒ Adolescents
☒ Teachers / educators
☒ Youth counsellors
☐ Young refugees and asylum seekers

Summary:

The project focuses on:

- young people, especially those that are not in employment, education or training (NEETs)
- development of higher competencies in culinary arts, with special attention to innovation and the emerging business trend of acting socially responsibly.

Description:

The project's objectives are to:

- enhance the quality and relevance of the adult learning offer in culinary arts, by developing new and innovative approaches and disseminating best practices;
- contribute to increasing the labour market relevance of adult learning programmes and qualifications in culinary arts;
- improve guidance into lifelong learning and facilitate the transition of culinary arts learners through different levels and types of formal and non-formal education, in particular through the use of European reference tools for the recognition and validation of qualifications;
- contribute to increasing degree productivity in education and training institutions offering adult learning and other forms of education and training in culinary arts;
- foster youth employment and the gradual reorientation of the culinary business toward social objectives, impact and responsibility, in particular by integrating into culinary arts training the social, sustainability and innovation dimensions of business, and by establishing a social incubator for the culinary business.



In this innovative project the objectives have been achieved through:

- development of an interdisciplinary culinary arts training course suitable and easily adaptable to tertiary and vocational education. The topics are related to the sustainability, social and innovation aspects of culinary arts. The course is complemented by flexible learning pathways between different types and levels of education and training. The course is delivered in the form of e-learning, where the

online training platform will be digitally integrated with a blog on culinary innovations designed to make trainees co-creators in the teaching process;

- creation of a Social Incubator dedicated to providing consultation, advice and assistance to culinary businesses engaged in innovations or wishing to undertake activities aimed at having social impact, at implementing social and environmental responsibility initiatives. The Social Incubator shall implement a set of pilot activities aimed at mobilizing the social impact of the **culinary business** and at demonstrating the interconnections between the labour market on the one hand, and formal, non-formal education, vocational training and other forms of learning on the other hand.

Access date: 23.09.2020