



Newsletter 5

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The E-Learning Platform: A Key to Knowledge Gaining in The Field of Short Supply Chains

The Foodimprov'iders E-Learning Platform is a valuable source of knowledge for anyone interested in short food supply chains, food safety, and sustainable food production. In this article, we'll take a closer look at the training modules available on the platform, offering a sneak peek into what you can expect to find.

Module 1: Introduction to Short Food Chains

While you might be tempted to skip this module, don't! It provides essential information on best practices in short-food chain model development. There, you will discover valuable survey results and questionnaires conducted at the project's inception, offering insights that can drive policy changes.

Module 2: Food Safety

The module provides a wealth of theoretical and practical knowledge. Real-life case studies help you understand how to ensure the safety of your food products.

Module 3: Managerial Advice

The module is an opportunity to learn how to manage your food supply chain effectively, covering essential topics like human capital management, time and budget management, and business plan development. Tailored knowledge is provided to food producers, addressing their needs and challenges.

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<https://foodimproviders.eu/>

Module 4: Food Labeling

Dive into the intricacies of food labeling, a crucial aspect of marketing food products. Discover the different opportunities for labeling food products and understand the legal obligations.

Module 5: Theoretical Knowledge

While labeled as theoretical, this module offers valuable background information needed to comprehensively comprehend short food supply chains. Explore theoretical concepts alongside practical examples from across Europe.

Module 6: Food Processing

Understand the intricacies of food processing, including food quality, technology, storage, and packaging. Gain insights into processes beyond production that are vital for bringing products to market.

Module 7: Marketing

Explore the unique challenges of marketing in the context of short supply chains. Discover strategies to build one-to-one communication and establish trust with consumers.

Module 8: Country-Specific Case Studies

Module 8 offers a unique opportunity to explore country-specific case studies tailored to the needs of partner countries. These case studies showcase successful practices and solutions, inspiring food producers and stakeholders.

The training content is valuable but what makes the Foodimprov'iders platform unique?

Self-Learning and Blended Learning Opportunities:

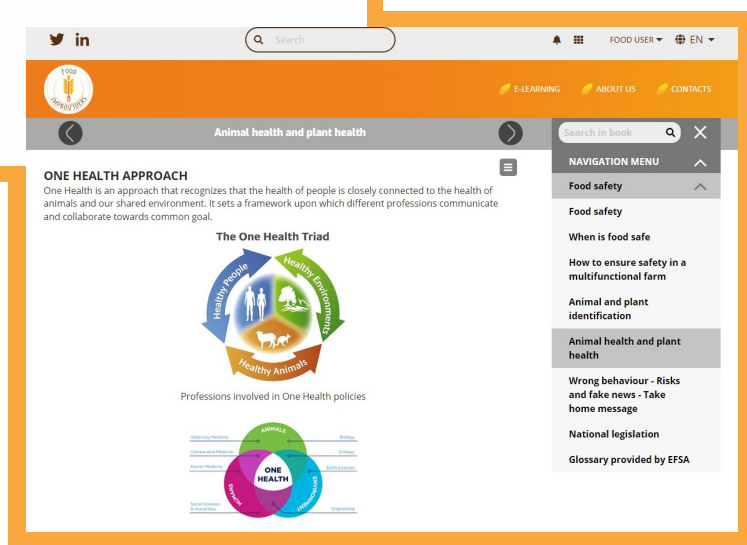
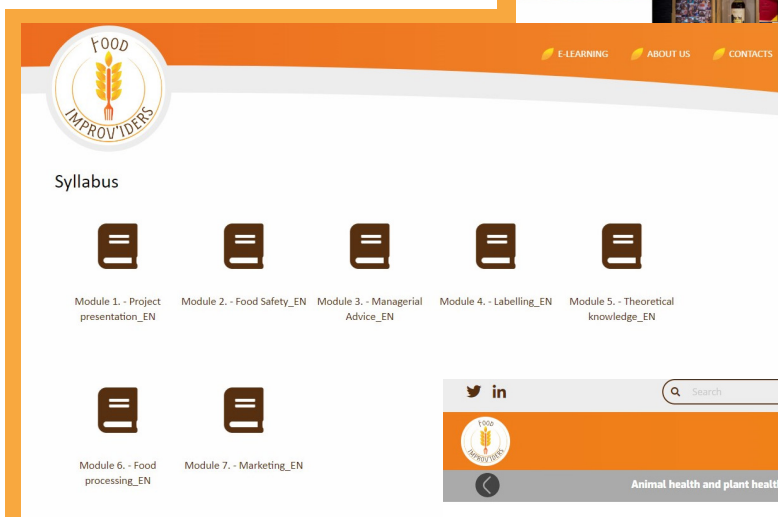
The platform supports both self-learning and blended-learning approaches. Participants can choose the modules and sub-modules that align with their interests and immediate work needs.

Continuous Validation and Feedback:

The training program underwent validation, ensuring that the content meets the needs of the target groups. Continuous feedback from target groups, including food producers, allowed for adapting training content to evolving needs.

Each module is carefully designed to provide concise yet comprehensive knowledge. The platform's modular structure ensures that you can focus on specific topics of interest, making your learning experience efficient and tailored to your needs. Whether new to short food supply chains or seeking to deepen your expertise, the Foodimproviders E-Learning Platform has something to offer.

Explore the platform, engage with the training modules, and empower yourself with knowledge that can drive positive change in the food supply chain industry. Together, we can work towards a more sustainable and resilient food system.



Successful Foodimprov'iders Meeting in Hungary

We are pleased to share the outcomes of our recent project meeting held in Eger, Hungary. Hosted by EKV, the meeting was attended by representatives from all project partners. The primary objective was to assess the progress achieved thus far and strategize for the successful execution of pending project activities.

During the meeting, each partner delivered updates on the status of training activities in their respective countries. Discussions centered around optimising training content and educational delivery. Attention was also devoted to finalising the online platform, addressing language versions and necessary adjustments.

Emphasis on Quality Management

Quality management within the project was a focal point. The project Advisory Board members' role in evaluating and enhancing training materials was underscored as a vital component .

Sustainability Planning

The sustainability of the Foodimprov'iders project beyond its official conclusion was deliberated. Strategies were explored to maintain national contact points, in addition to leveraging the website and the free online training platform, to ensure the project's enduring impact.

Insightful Technical Visit



A technical visit to a local farm offered valuable insights into Hungary's local practices within the short supply chain. This hands-on experience enriched our understanding of the challenges and opportunities faced by local food producers.

The Eger meeting was a productive step toward the completion of pending tasks and the project's eventual conclusion. With renewed determination, we aim to make a meaningful impact on the food industry and the communities it serves.

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<https://foodimproviders.eu/>

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International partnership

Foodimprov'iders partners are organisations from six different EU countries. Sharing experience and ideas is one of the greatest assets of the project

