

FOOD IMPROV'IDERS

Provide producers with fit-for-purpose knowledge to develop new sustainable food chain models improving their revenue and enhancing consumers' satisfaction

D 3.1 Blended learning offer available in training centers



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<https://foodimproviders.eu>

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The project is aiming to develop the skills and knowledge of EU producers in short food chains circuits to facilitate their insertion in existing network and/or the creation of new one to rebalance their role in the food chain.

More information on the project can be found at www.foodimproviders.eu.

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1. Introduction

In this document the work done by the partners organizing in presence session in order to start to use the pedagogical material produced will be analyzed.

2. Project Summary

FOOD IMPROV'IDERS is an Erasmus+ project that aims to provide EU food producers with tailored training content in line with their needs and lifestyle to improve their skills and knowledge in short food chains circuits. To reach the beneficiaries, the project will offer the training content both online and in presential courses.

The FOOD IMPROV'IDERS project gathers 6 partners from 6 different EU Member States (France, Bulgaria, Italy, Hungary, Slovenia, Spain) having complementary profiles in order to provide the necessary expertise for the implementation of all project tasks.

Part. #	Partner name	Partner short name	Country
1	Association Nationale des Industries Alimentaires	ANIA	France
2	Eszterházy Károly University	EKU	Hungary
3	University of Ljubljana	UL	Slovenia
4	University of Parma	UP	Italy
5	Foundation Juana de Vega	FJDV	Spain
6	Europroject	EP	Bulgaria

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3. Blended learning

After the translation process and the uploading of the material on the e-learning platform the material was ready to be used.

Following different schedules the partners of the project started to made available the pedagogical material in the training centers and the blended-learning phase started.

Each partner organized in its country some in presence sessions in order to present the project to participants and to use the platform as a tool to performe different activities.

The University of Parma, for example, organized working groups of 4 to maximum 6 people that had to use the pedagogical material to complete some activities.

These sessions were useful for the partners to further understand if the improved pedagogical material was complete and understandable.

The details of the result of these in presence session will be analyzed in depth in the *Deliverable 3.2 Report on the implementation of the first year of the blended-learning*.

The participants had the opportunity to use the platform and give feedback on different things such as the quality of the material or the exercises proposed.

4. Conclusions

The blended learning was a way to introduce to the participants the Food Improviders project and to use the pedagogical material produced.

They were useful to understand if the pedagogical material was complete and clear, to understand if the platform was user-friendly, to highlight any issue that the users might come into contact.