



Who are the partners of this project ?

**Lead partner:**

CEFAL Emilia Romagna – IT ([www.cefal.it](http://www.cefal.it))

**Co-beneficiaries:**

From Croatia :

- \* AZRRI: Agency for Rural Development - [www.azrri.hr](http://www.azrri.hr)

- \* Region of Istria: [www.istra-istria.hr](http://www.istra-istria.hr)

From Italy :

- \*CASA ARTUSI - [www.casartusi.it](http://www.casartusi.it)
- \*Scuola Centrale Formazione - [www.scformazione.org](http://www.scformazione.org)

From Belgium : CEC - [www.cecasbl.org](http://www.cecasbl.org)

From Romania :

- \*CIVITAS Foundation - [www.civitas.ro](http://www.civitas.ro)
- \*LUNCA - [www.luncasomesuluimic.info](http://www.luncasomesuluimic.info)

From Poland: DOT - <http://www.dot.org.pl/>

From France : AFMR ETCHARRY - <http://www.afmr-etcharry.com/>



**Welcome to our last Newsletter of the  
Erasmus+ CAVA project.  
This newsletter will conclude three years  
of hard work as well as the presentation  
of the resulting teaching tools.**

The CAVA project, coordinated by CEFAL ER, developed with a strategic European partnership (Italy, France, Croatia, Belgium, Romania and Poland) closes with the writing of a compendium of good practices, methodological guide and pedagogical tools.

The project, centered on tourism and catering – agribusiness, aims at enhancing the agro- food product and typical gastronomic culture as areas of business development and job growth.

The project worked on entrepreneurial skills (creativity, spirit of initiative and entrepreneurship) and technical-vocational competences in the agro-food sector. This promoting the qualification of food micro-processing and the transfer of competences between different cultures and generations as a mean for differentiation of productive activities and for the sustainability of

rural economy and tourism related to the promotion of local products, in the perspective of a balanced development of the territory.

Since this project mostly aims at job growth, the writing of didactic handbooks on food chains and entrepreneurial items seemed like the perfect closure, different modules were created and taking in charge by partners considering their different nature and expertise.

The elements of the 8 handbooks are those of the different food chains processed during the project: dairy, meat and fruit and vegetables from the production of raw materials, to the final results and to the sale, through the stages of processing to support the entrepreneurial capacity building such as marketing, financial planning, management, business idea, network and communication and of course the skills acquired through training activities. This didactic handbook dedicated to use in targeted training environments were tested during the theoretical and practical training sessions in each country of the partnership.



CEFAL ER and Scuola Centrale Formazione (It) were in charge of elaborating and testing the **dairy chain** didactic materials, the learners learnt how to make cheese and ice cream from the very beginning, from the composition of different kind of milk to the marketing and entrepreneurial skills needed to be able to sell the products, through history of the product, chemistry; sanitization and cleaning, equipment but also alternatives to some of the most common food allergies and intolerance, .

The **meat chain** was taking in charge by AZRRI (Hr) and AFMR Etcharry (Fr) for elaboration and testing purpose; Like the dairy chain, learners learnt all the way from the chemical composition of the meat to the way of selling products, as well as slaughter of livestock, meat deterioration...

DOT (Pl), Civitas and Coop. Lunca (Ro) have had the task to tackle the **vegetables and fruits chain**,



The **entrepreneurial handbooks** were made by Cefal ER (It), Etcharry (Fr), AZRRI (Hr), Dot (Pl) and Civitas (Ro)

They had the task of tackling the issue of entrepreneurship development, creating 5 handbooks to deepen the possibilities of creation, management, communication, marketing and financial planning. Since those points are often barely studied in classical training streams, it seemed important to expend on it. In total, about 450 hours of training have been realised, during the testing phase, with 95 learners. The learners were young adults employed or looking for a job in hospitality, tourism, catering, agro-food promotion sectors and young people, between 15 and 20 year-old, in initial vocational training in catering sector, including cases of disadvantaged adolescents)

During the project two training sessions were realized the training for trainers sessions happened in Italy and Croatia, while the mobility of trainees took place in Poland. Both the experiences were a success and a rich experience for them, and they had the opportunity to see other interactive realities.

This project has given a lot of importance not only on the production of healthy products but also on the marketing and entrepreneurial side of a business, which will raise the opportunity of employment.

One lesson to remember from this project is that it is necessary to identify the producers of local food, with reasonable price but also being able to see that new technologies are useful for a better production with an eco-sustainability. The quality of a good food starts at the beginning of the chain, using the right food and the right valorisation of km0 food and rural territory will give a wider possibility in the local market as an important vector of social promotion.

Cava was an excellent example of interaction between different cultures, comparing educative systems, tourism organization and agro-food cooperatives. It has allowed to compare and take the best of each experiences to create the compendium with all modules (dairy, meat, fruits and vegetables and entrepreneurial), this compendium will be available on the website for whoever wants to use it.