

**DISSEMINATION**

**interim**

**REPORT**

**ERASMUS +**

**GREEN APRON**

**2014-1RO01KA202-002764**



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## Introduction

The objective of the Dissemination Report is to present a summary of the planned Dissemination activities after one year of Project life. The activities were carried out in order to promote the Project results and ensure the widest possible use of knowledge derived from the Project.

This document is a report on dissemination activities that were carried out by the whole Green Apron Partnership. The document summarizes all kinds of Dissemination activities and events held in this period.

### 1. The project

During the first year of the Green Apron project in the framework of the Erasmus + initiative (2014-1-RO01-KA202-002464) the partnership has worked hard to develop and implement the activities and products of the project. The Green Apron reacts to the urgent demand for a Europe-wide food VET specialised in the area of plant-based cuisine. The meat-reduced cuisine is currently experiencing an unprecedented rising tendency. The Eurispes report 2013 shows that in Italy for instance plant-based eaters are 8% (6,9 vegetarians 1,1 vegan). In Spain plant-based eaters set the demographics in two millions (4% of the population) and observed that in the latest years the trend accelerated. In UK and Scotland a large increase in the population is moving onto to non-meat dishes and in particular a plant-based cuisine/diet. Some independent market studies suggest that vegetarians constitute 7% to 11% of the UK adult population. The hospitality trade has to take it into account to develop a new offer to address this new requirements of customers who are not more a niche. In France In October 2011, the European Vegetarian Union reported that the French government's Décret 2011-1227 and associated Arrêté (September 30, 2011) effectively outlaws the serving of plant-based meals at any public or private school in France. Similar decrees are proposed for kindergartens, hospitals, prisons and retirement homes. In Romania 85% of people are Christian Orthodox and many of them keep the Orthodox Lent, which means having a vegan diet for certain lengths of time (which can add up to be more than half the year). Moreover many people are changing their eating habits because of healthy reasons.

That is the reasons for a growing demand of skills to prepare balanced meals containing little or no animal products. The traditional vocational chef education and training (VET) in Europe does not yet consider the know-how and the skills for a sustainable and balanced cuisine with low or no content of animal products. The lack of knowledge in this field leads to insufficient skills of chefs and caterers to meet the new needs of their customers. In addition to customer demands, sustainability standards have become a major component within caterers' corporate social responsibility policy. Considering a food selection of low CO<sub>2</sub>-equivalents is a practical form of environmental protection. According to the "Food and Agriculture Organisation of the United Nations" (FAO), livestock husbandry is accountable for at least 18 % of the man-made pollution causing the greenhouse effect (in comparison: traffic holds 16 %). The project enhances the cooking staff's competence in terms of sustainability

Also the vast majority of the European population have unhealthy eating habits. According to scientific studies, e.g. the "China Study" of the Cornell University, long-term studies of the German Cancer Research Centre and the American Dietetic Association several diet-related diseases, like cardiovascular disease, adipose, diabetes, gout and certain kinds of cancer could be prevented with a healthy, meat-reduced nutrition. In the White Paper "Nutrition, Obesity, Adiposity: A Strategy for Europe" the EU commission observes that the amount of overweight and obese children approximates 30% in 2007. Nutritional

competence, as passed on to chefs through Green Apron, can help to implement a balanced and tasty choice of food in Europe's restaurants.

To face these needs and request Green apron aims at developing the production and dissemination of a curriculum and training material of a 100-hour-module. Translated into 5 languages English, French, Italian Spanish and Romanian and enriched by modern multimedia content (3D-animated movies, e-learning modules, recipes videos,) the project results are exploited in the national educational systems. The Green Apron curriculum will be based on standards of the European Qualification Framework for lifelong learning (EQF) accredited according to ECVET parameters. ([http://ec.europa.eu/eqf/home\\_en.htm](http://ec.europa.eu/eqf/home_en.htm))

The Green Apron project is innovative in the methodology, tools used and the issued developed. The training of a new generation of chefs is fundamental in a world where the choice of a plant-based diet is made by an everyday increased number of people for ethical, healthy or environmental reasons. Moreover the project aims to join traditional techniques and methodology like the development of a 100 hour training module in class supported by the Green apron guide for trainers on how to organise and deliver the module giving more detailed background information on teaching methods and lesson designs, with ICT and innovative products like the 3 DVD (1 DVD will focus on the nutritional aspects of a plant-based diet, 1 will focus on ethical, healthy and environmental reasons of a plant based diet and 1 will show 10 innovative video recipes)

In general the Green Apron project will develop and adapt in its partner countries the innovative training programme Green Apron Module by integrating it in the standard curriculum of the catering schools/vocational centres. The course will help students of VET system to become more competitive not only in labour market of native country, but also in EU labour market. Thus our project promotes mobility and employability of European citizens within European Union. This is helped by following the EQF standards and ECVET certification granted by the Scottish partner.

In Romania training programmes have been developed within Operational Program for Human Resources Development (2007-2013) for chef but not for specialist chef. Romanian National Authority for Qualifications had developed an occupational standard for specialist chef in healthy and plant-based cuisine but not much was done in this direction in the training system so the project will really represent an innovative route.

This project is innovative to Scotland and much of the UK as it will provide an insight into the preparation and cooking of non-traditional meals across much of the EU. Preparation and cooking methods applied to the catering industry will lead to an increase in the national catering sector and within Glasgow Clyde College delivery through the introduction of a wider variety of Plant Based meals and the introduction of this type of training/delivery within the college curriculum. This project will complement their recently completed and successful Leonardo TOI project E\_Cuisine that was completed to encourage trainees from Scotland, France, Germany and Poland to participate in Mobility's and the seeking of new employment in one of the partner countries. The project completed a series of short video clip with translations, word banks, assessments, quizzes introducing the working of a foreign Kitchen.

In Spain Tourism and culinary tradition is key for the country economy's wellness and for its PIB. Vocational and Educational Training centres, offering courses and training programmes to prepare professionals in these two sectors, are taking increasingly into consideration the importance of healthy food, as well as the importance of the Mediterranean culinary tradition as a strong selling point for the so called "Marca España" (Brand Spain). However, attention has not been paid enough to the plan-based diet, neither from

an ethic or a healthy point of view. Besides the Spanish vegetarian population, attention needs to be paid to the culinary needs of the tourists coming from EU northern countries, where vegetarianism is more accepted and lots of structures and restaurants have flourished.

Specific training programmes dedicated to a plant-based diet are still very few in Spain and not visible enough within the tourist and culinary sector yet the need is increasing every day. the importance of training a new generation of chefs is really felt in this period where the demand is increasing every day. This will help trainees of the catering centres/school to gain the skills they need now and in the future on the labour market and thus improve their future employability.

In France, plant based food is mostly ignored in current curricula of the catering training system new innovative ways to train trainers and future professionals/chefs who will work in typical gastronomy mainstream typical restaurants or/and specialized restaurants. This is why the development of the 100 hour module is of great importance in the delivery of VET in hospitality in France.

In Italy number of people choosing a plant/based diet is increasing every day. Associazione N.E.T. has already developed the C.A.F.E. project that gave support and skills to women returning to the labour market to open their catering business on plant-based cuisine. the green apron will go further and complete the development of a training curriculum which does not include any skills in plant-based cuisine.

## 2. Partners

**IBA Buchaest** is a national food research institute which belongs to the Ministry of Agriculture Forestry and Rural Development. The profile of the institute is research, development and production. The main topics of the ongoing research and development activities are: cereal, fruits and vegetables and meat quality, additives in bakery, bread and fruits and vegetables technologies, food preservation technologies, food safety and HACCP, packaging, food intolerance (celiac disease and phenylketonuria), functional food, healthy nutrition, organic farming, GMOs. In the last 5 years IBA has been participated within over 100 national projects half of them in coordination, 75% of them are dealing with bakery products, cereals, mycotoxins, food safety, packaging aso. IBA obtained 30 patents related bakery products and other 5 were submitted to Romanian State Office for Inventions and Trademarks (OSIM). IBA has accredited laboratories by The National Accreditation Body, specifically the physical-chemical laboratory, microbiological and packaging laboratories and has pilot plants which produce food products for individuals with gluten intolerance (celiac disease) and phenylalanine intolerance (phenylketonurea). IBA prepares the catalogue "Annual Quality of wheat", around 1000 samples/wheat from 41 Romanian districts are analyzed. IBA has been involved in the following international projects: 3 FP5 projects, 6 FP6 projects (CEC Animal Science, TrainNet Future, Food Link, EU Agri Mapping, Henvinet and Meda go to Europe), 3 FP 7 projects (BIO NET and AGRIFOODRESULTS, FACCE) and 3 Leonardo da Vinci projects (Foodsafe, Sensorial, QBAKE), 1 Eureka project, 4 SEE and 5 bilateral projects with Greece, Netherlands, Bulgaria, Moldova. IBA is the responsible for Romanian mirror platform "Food for Life", is NCP for 2nd theme, and National Delegate for ICC association (International association for cereals located in Austria) is a researcher from IBA. IBA staff is involved in trainings and courses, with bakery companies and students (agreements with U.S.A.M.V. Bucharest and Valahia University from Targoviste) and other agreements with local authorities for organizing regional courses (and evaluation of competences) in three Romanian districts: Giurgiu, Teleorman and Constanta.

**Associazione N.E.T.- Networking Education and Training** (<http://www.associazionenet.it/>), located in Padua and in Bari, is a not for profit association dealing with training and sustainable local development. It is active on all the national territory and addresses local and national strategies. Through its network of transnational partners in the 27 countries, N.E.T. favours international connections and contributes to innovation and competitiveness of the local systems. N.E.T. has been involved in many EU Projects addressed to disadvantaged people, above all women, it provides training and education services for people such as women, elderly people and long-term unemployed people. These services are mainly addressed to weaker groups which need support to be socially and professionally integrated in the society. We are deeply involved in training and teaching Equal opportunities in the area. N.E.T has a long lasting collaboration with many vocational training centres of the area.

**Glasgow Clyde College is Glasgow's** (<http://www.glasgowclyde.ac.uk>) most welcoming, ambitious and innovative college. Glasgow Clyde College is a multi-campus college with three sites in Anniesland, Cardonald and Langside covering Glasgow and the West of Scotland. One of Scotland's largest further education institutions, the College was formed in August 2013 following the merger of 3 Glasgow Colleges; Anniesland, Cardonald and Langside Colleges. The college is home to over 8,000 full-time students and 20,000 part-time students, our aim is to help students and learners achieve more and open doors to employment. The college has years of industrial experience and exceptional teaching standards, delivered in modern facilities across 6 Facilities which includes Engineering and Build Environment; Business and

Finance; Access and Continuing Learning; creative and Cultural Industrial Industries; Health and Well-Being; Humanities and General Education. The college target groups are varied and cover most areas and employment sectors within the college, within industry and throughout local Community Centres along with partnerships with a number of voluntary organisations and regeneration agencies, social inclusion groups and housing associations. We have substantial experience of skills training for all learners, including vulnerable target groups, including long termed unemployed, young people, school leavers, lone parents, those with little or no core/basic skills, migrant workers, refugees, and the Black Minority and Ethnic community groups. Glasgow Clyde college also led in a previous project of this nature providing Educational and Employment Pathways for Speaker of Other Languages and can bring this experience into the project. Glasgow Clyde College leads a number of projects and as such will lead on Workshops/Work Packages around ECVET and fully cooperate within the other participants and host a partnership meeting and provide reports as required. College staff from our General Education, Hospitality and Tourism will participate in the process of enhancing ECVET by using a team of ECVET experts to examine linking of the SCQF credit system with ECVET in environmental vocational education and deliver the project within the college curriculum and disseminate to partners. In Scotland it is recognised the need for borderless European Lifelong Learning by making it easier for individuals to have their learning recognised, transferred and accumulated towards qualifications. Glasgow Clyde College through its work with SCQF and SQA are part of the team taking this forward and will use contacts with these bodies to enhance the project and develop a best practice along with the framework of training and report on market needs. This project allows for the college to get a better understanding of how the ECVET system is working across the EU and provide a shared understanding of qualifications and how they relate to partner organisations and within EU vocational training. The college uses many quality systems including Education Scotland (formerly called Her Majesty's Inspectorate of Education (HMIE)). The aims of such external reviews can be described as follows: Evaluates the college against the three key principles of High quality learning, Learner engagement and Quality culture. Which supports and promotes quality enhancement in the college to provide the best possible experience for the learner; provide information to Scottish Ministers, SSC and the public on the quality of colleges and the education and training they provide; - provide an independent evaluation to assist colleges in informing prospective and current learners of the quality of the college's programmes and services; complement college-led internal review and self-evaluation; contribute to a strategic overview of quality across the sector for SFC and identify excellence and sector-leading and innovative practice for wider dissemination. This process complements EU European VET tools as EQARF/EQAVET, ECVET or EQF, the SQE is matched against the EQF.

**IFI** (<http://ifionline.com/es>) services of consultancy in training, labour risks prevention, quality, new technologies and development of national, European and international projects. IFI carries out its activity in two main business areas:

a) Non-regulated vocational training, continuous and occupational training: it has successfully carried out and managed plenty of Training Plans for workers of companies and group of companies, and for unemployed people in collaboration with the Public Service of Employment and several local and Autonomous Administrations. IFI's training offer consists of more than 200 courses, related to several areas, such as agri-food, property, socio-sanitary, cleaning and legal sectors. Moreover, IFI offers a wide range of training courses related to: managing and personal skills, business administration and management, Human Resources, Business for Social Responsibility, Maintenance and manufacture, Logistics, Commerce, Marketing, Quality, Environmental area, NTIC's, Design and Multimedia, Office

automation and Languages. It is specialized in design, management and rendering of training courses as well as the corresponding search of financing search.

b) Consultancy and projects: IFI, as a result of its wide experience in training courses, has carried out a service of consultancy and projects, characterized by a personalized customer service, individual monitoring, permanent attention and care of the aspects more relevant.

IFI's European projects are related to the following areas: Socio-labour field (labour integration of disadvantage groups, equal opportunities, conciliation of Work and Family life, Corporate Responsibility, diversity management in enterprises, labour relations and Human Resources Management, health and safety at work), business promotion, information society; education and vocational training and territorial development. IFI has a wide experience in Lifelong Learning Programme (Leonardo Transfer of Innovation, Development of Innovation, Networks and Partnership, Grundtvig Partnership and Multilateral, Transversal Programme - KA2 - and Erasmus), Community Initiative EQUAL, etc. IFI is certified in conformance with UNE-EN ISO 9001:2000 for: "Consultancy and technical assistance to the implementation of projects related to the information society. Development and management of European projects", "Professional training focused in the employment". IFI has implemented over 67 projects in the field of adult professional training, focusing in particular in the field of employment, entrepreneurship and equal opportunity.

**GIP-FCIP de Basse Normandie** (<https://www.ac-caen.fr>) GIP FCIP de Basse Normandie (ministry of national education) is a department of the head-office of State Education in Lower Normandy (Le rectorat de CAEN). It enables public educational institutions, initial or ongoing, to develop projects, mostly with EU funding under Interreg, ESF, former Leonardo da Vinci, Grundtvig and currently Erasmus+. The main expertise of the GIP FCIP regards social responsibility of organisations (equal opportunities diversity, gender equality, sustainable development) and training design and organization particularly in adult training as part of the GRETA network. GIP FCIP has been involved in several projects addressing the hospitality trade and particularly the sustainability issue. Projects were developed under the Equal initiative dealing with the attractiveness of employment in the hospitality trade and more recently through a Grundtvig learning partnership project called "Host with the most"; one of its outcome was the creation of a competence reference framework for the hospitality industry with regards to green competence, awareness, knowledge for the employees of the trade. It was also the leader of Ecuisine, a Leonardo transfer of innovation which has produced outstanding elearning tools regarding both professional catering competence and preparation of work experience abroad in restaurants in four languages Polish, German, English and French. GIP FCIP has developed a strong relationship with companies and representatives of the trade, particularly through the APIIH, union of hospitality companies and an association of businesses created with the Equal initiative whose goal is to promote CSR in the hospitality trade.

**MOSQI.TO** (<http://www.mosqi.to>) is a digital marketing and innovative business with more than 8 years of experience. Along these years we have been dealing with all sort of marketing tasks, developing our skills in animation, video, outdoor communication, website development, mobile and UX design. Our main advantage is both - digital and marketing skill with understanding of target group needs. MOSQI.TO has been successful working for commercial companies such as ING, Unilever, Commerz Bank, but also for foundations and no-profit organizations.



Our company is based in a quite difficult region of Poland – Lodz, still very underdeveloped city with higher than average unemployment rate. So far we have been partners in 2 Grundtvig and Leonardo projects, which were very successful. etc.), experience in the use of the Europass system and experience in organising vocational skills demonstrations, among other things.

**Les Petits Plats dans les Grands**, (<http://www.lespetitsplatsdanslesgrands.fr/>) was created as an outcome of an Equal project called "Convergences dans les métiers de l'hôtellerie restauration". It is an association of hospitality enterprises strongly committed to the promotion of the trade sector, successful initiatives related to training and vocational orientation, human resources management and sustainability. It is an organization typically involved in CSR in a sector which has to promote its attractiveness.

### 3. Dissemination Strategy

#### 3.1. Objectives

Our dissemination strategy was to identify and involve key stakeholders (include VETs, enterprises, partners, policy makers at national and European levels) in the project from the start and throughout the entire project to ensure relevance and maximum exposure and influence.

Work Package 6 **Project Evaluation Dissemination, Valorisation** led by Associazione NET dealt with the activities of promotion, dissemination and valorisation to ensure the maximum engagement of our target audiences and potential to influence positive change at both a European and Country level where possible.

The ultimate goal of our dissemination activities was to bring about a change of practice resulting from the adoption of the products, materials and approaches developed by our project. Therefore, we have mainly targeted our efforts towards those people that are in a position to influence the “change” within their organisations.

#### 3.2. The methodology

**The following steps have been followed:**

Objectives	Target groups	Method – means
Familiarise partnership members' institutions with project	Partners , specialist staff in each institution	Face to face meeting, personal contact
Raise awareness of the progress of the project	Partners , specialist staff in each institution, institution managers, entrepreneurs contacted	Meeting in each partner institution, website, leaflet
Promote the project through the press	Wide public	Articles Press releases
Adaptation and transfer of the model	Partners' institutions, professionals, trainers, local stakeholders and policymakers, entrepreneurs	Training manual Workshops Conferences
Promote findings of project	Partners' institutions, professionals, trainers, entrepreneurs, local stakeholders and policymakers, entrepreneurs	The research Website, Multilateral event

### 3.3 The Logo

A research work was done previously to have the best logo for the project. 5 proposals were sent and one selected.

The proposals were the following ones:




And the selected one was this:



### 3.4. Website

The website provides information about education partners and enterprise partners that joined the project, detailed information about the transfer process, activities and results, and a photo gallery. The site hosts the promotional video and the instruction manual as guides to vocational schools on how to approach and partner with enterprises. These materials also provide guides to enterprises on how best to work with vocational schools to bring the greatest economic benefits during hard economic times.

<http://www.greenapron.eu/>



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# ERASMUS +



Sostiene progetti e attività nei settori dell'istruzione,, della formazione, della gioventù e dello sport.

**Il nuovo programma Erasmus permette di supportare iniziative nel campo dell'educazione, della formazione, della gioventù e dello sport per il periodo 2014-2020.**

Erasmus sostituisce sette diversi precedenti programmi dell' UE - LLP riunendo

- Il programma di apprendimento permanente (Erasmus, Leonardo da Vinci, Comenius, Grundtvig and Jean Monnet)
- Il programma Gioventù in azione
- Cinque programmi di cooperazione internazionale (Erasmus Mundus, Tempus, Alfa, Edulink, programma per la cooperazione con i paesi industrializzati)

## ERASMUS +

Sostiene progetti e attività nei settori dell'istruzione,, della formazione, della gioventù e dello sport.

Erasmus sostituisce sette diversi precedenti programmi dell' UE - LLP riunendo

– Il programma Gioventù in azione

GENNAIO 9TH, 2015 [LASCIA TE UN COMMENTO](#) [GREENAPRON](#)

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Nome \*

Email \*

Sito web

Commento

Invia commento



This website reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information.

### 3.5. Leaflet

The leaflets have been designed to help people have a first introduction to the Green Apron project, what it is, who are the partners, what can be done and where it is possible to find more about it.

It was decided to produce leaflets because they are very easy to distribute and can be disseminated and read or viewed by a larger, widespread target audience.

A first draft of the leaflet was designed by Associazione NET in English and Italian and is supposed to be translated in all the languages of the partnership.

- English version



- Italian version

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File Modifica Vista Finestra ?

Apri

1 / 2 100%

Strumenti Compila e firma Commento

*Una mucca o una pecora morte che giacciono in un pascolo sono considerate carogne. La stessa carcassa, trattata e appesa a un chiodo in macelleria, passa per cibo!*

J.H. Kellogg

*Tutti gli esseri tremano di fronte alla violenza. Tutti temono la morte. Tutti amano la vita.*

Buddha



**GREEN APRON**

**PARTENARIATO STRATEGICO ERASMUS +**

**2014-1RO01-KA202-002764**

**GREEN APRON**

**PARTENARIATO STRATEGICO ERASMUS +**

Per ulteriori info contattare  
ASSOCIAZIONE NET  
Viale Portogallo 4/A  
35127 Ponte San Nicolò (Padova)

Tel.: 049/8961994  
Fax: 049/8961993  
E-mail: info@associazionenet.it





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Apri

2 / 2 100%

Strumenti Compila e firma Commento

**PARTNER DEL PROGETTO:**

- INSTITUTUL NATIONAL DE CERCETARE-DEZVOLTARE PENTRU BIORESURSE ALIMENTARE (ROMANIA)
- Associazione N.E.T. Networking Education & Training (ITALIA)
- Glasgow Clyde College (UK)
- INSTITUTO DE FORMACION INTEGRAL SL (SPAGNA)
- GIP-FCIP de Basse Normandie (FRANCIA)
- MOSQI.TO (POLONIA)
- Les Petits Plats dans les Grands (FRANCIA)

**STRATEGIC PARTNERSHIP**


**COS'E' GREEN APRON ?**

L'Associazione NET è riuscita ad ottenere finanziamenti nell'ambito del nuovo Erasmus + Large scale strategic partnership per il progetto dal titolo "Green apron" (grembiule verde) assieme ad altri 6 partner di 5 paesi diversi (Romania, Scozia, Francia, Spagna e Polonia).

Un'attenta ricerca pre-progettuale aveva dimostrato come ci fosse ormai la necessità di variare l'alimentazione di ristoranti, mense, trattorie, per riuscire a soddisfare una clientela che ormai per motivi di salute (vedi celiaci o intolleranti) o etici (vegetariani/vegani) hanno la necessità di una dieta diversa da quella che viene considerata tradizionale.

Il progetto quindi mira in **prima istanza a:**

- formare gli insegnanti/formatori delle scuole/centri di cucina ad una **dieta "plant-based"** cioè senza sostanze di origine animale.




- I medesimi insegnanti/formatori formeranno poi gli **studenti delle scuole e futuri cuochi.**
- Sarà quindi realizzato un **percorso comune di 100 ore in modalità "face to face"** e integrato da materiale multimediale.
- Verrà inoltre realizzato anche un **manuale per i formatori** su come utilizzare e sfruttare il nuovo modulo formativo.

La realizzazione del percorso, inoltre, seguirà gli standard e le modalità **ECVET secondo l'EQF (European qualification Framework).**

Iniziato nel settembre del 2014 siamo ora alla fase di ricerca e formazione formatori.

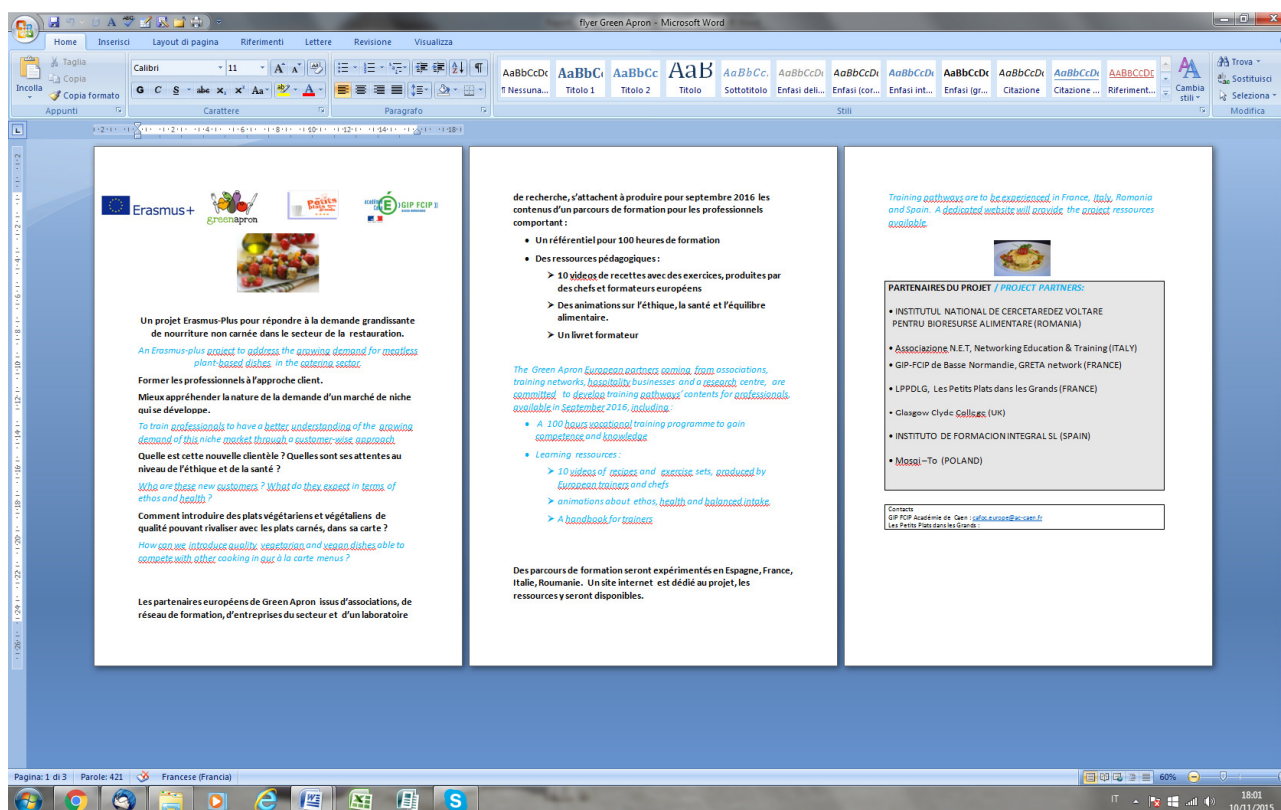
La fine è prevista ad Agosto 2016.

A breve sarà disponibile anche un sito.



12:00 26/10/2015

## French draft version



UK, Romania and Poland are going to prepare their flyers for the second year of the project.

### 3.6. The research

The training system in the different countries with a special focus on the hotel/cuisine training education. It describes the criteria and objects that the curriculum of a "plant-based cuisine" should obtain. The research report description will be based on the analysis of the current vocational training situation in each partner country with regards to its structure and contents and in the training leading to become a professional chef. The research will be carried out on document analyses, semi-structured interviews and quantitative online surveys.

The research is targeted at both enterprises as well as at school management and teachers. Since each country has its own educational system and economic conditions, and that small/medium enterprises (SMEs) and vocational education and training (VET) institutions have differing needs and capacities when it comes to co-operation, the outcome will be differentiated offerings. Readers will be encouraged to learn from the experiences of the others and perhaps outline new solutions. ([http://www.greenapron.eu/wordpress/?page\\_id=72](http://www.greenapron.eu/wordpress/?page_id=72))

### 3.8. Events

All the partners organised dissemination events in their countries designed to draw together a wide range of people from the education and training system, enterprises, central government departments, local government and non-governmental organisations. During the events the invited people could reflect on the key findings emerging from the project development and possibly suggest the future contribution of policy in this respect.

For each event, partners have filled in a template (see section below) collecting all the information related to the event and the audience invited.



## DISSEMINATION AND EXPLOITATION OF RESULTS

### Events in Romania

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b>  <i>Max 2500 characters</i>	Dissemination regarding the "Green Apron" project.  <b>Conference for launching new project: POSDRU/183/5.1/S/152890</b>  The following elements were presented: <ul style="list-style-type: none"> <li>- Project funded under Erasmus+ Programme of the EU.</li> <li>- Project partners</li> <li>- Goal and objectives</li> <li>- Activities</li> </ul>		
<b>Activity start date (dd-mm-yyyy)</b>	<b>22-04-2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	NA		
<b>Name/s of implementing partner/s</b>	IBA Bucharest		
<b>Country</b>	<b>Region</b>	<b>City</b>	
Romania		Ramnicu-Valcea	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	End users of the Green Apron products		89

<b>Which institutions/organisations were targeted?</b>	<i>IBA Bucharest</i>
<b>Organisation type</b>	<i>Research Institute</i>
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	Large public.

## Events in Italy

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b> <i>Max 2500 characters</i>	<b>CREATION OF A STAKEHOLDERS GROUP</b>  <b>Contacts and networking to introduce GREEN APRON project and to create a stakeholders group to have throughout the project</b>		
<b>Activity start date (dd-mm-yyyy)</b>	January 2015		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	_____		
<b>Name/s of implementing partner/s</b>	Associazione NET		
<b>Country</b>	<b>Region</b>	<b>City</b>	
IT	ITD3	PD	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
<i>Hotel and tourism</i>  <i>Restaurant and catering</i>	<i>Vocational schools in the field of cooking and reception, trainers, training centre, restaurant owners, chefs, other European associations working in projects.</i>		100
<b>Which institutions/organisations were targeted?</b>			
<b>Organisation type</b>			
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	<p>Target sectors that can be interested in developing projects related to the plant-based diet and/or know the potential also from the employability point of view in this field.</p> <p>Sectors involved represent a possible target to continue GREEN APRON project</p>		

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b> <i>Max 2500 characters</i>	<b>Multiplier event</b> <b>The multiplier event was open to stakeholders, trainers and restaurant owners as well as people who would like to know more about the issue of the project</b>		
<b>Activity start date (dd-mm-yyyy)</b>	<b>13 March 2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	_____		
<b>Name/s of implementing partner/s</b>	<b>Associazione NET</b>		
<b>Country</b>	<b>Region</b>	<b>City</b>	
<i>IT</i>	<i>ITD3</i>	<i>PD</i>	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
<i>Hotel and tourism</i> <i>Restaurant and catering</i>	<i>Vocational schools in the field of cooking and reception, trainers, training centre, restaurant owners, chefs, people interested in the project.</i>		24
<b>Which institutions/organisations were targeted?</b>			
<b>Organisation type</b>			
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	Target sectors that can be interested in developing projects related to the plant-base diet and/or know the potential also from the employability point of view in this field. Sectors involved represent a possible target to continue GREEN APRON project		

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b> <i>Max 2500 characters</i>	<b>DISSEMINATION ACTIVITIES WITHIN OTHER EUROPEAN PROJECT</b>  <b>Explanation and description of Green Apron project to be disseminated during In Green Shape transnational meeting in Abano Terme and dissemination of the leaflet</b>		
<b>Activity start date (dd-mm-yyyy)</b>	19 <sup>th</sup> June 2015		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	_____		
<b>Name/s of implementing partner/s</b>	Associazione NET		
<b>Country</b>	<b>Region</b>	<b>City</b>	
IT	ITD3	PD	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
Hotel and tourism Restaurant and catering	other European associations working in projects.		20
<b>Which institutions/organisations were targeted?</b>			
<b>Organisation type</b>			
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	<p>Target sectors that can be interested in developing projects related to the plant-based diet and/or know the potential also from the employability point of view in this field.</p> <p>Sectors involved represent a possible target to continue GREEN APRON project</p>		

## Events in Spain

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b>  <i>Max 2500 characters</i>	<p>Internal dissemination of information regarding the “Green Apron” project.</p> <p>As a part of the internal practice within IFI to horizontally disseminate information about the various projects in implementation or in preparation, during Jan 2015, on the occasion of staff meetings organized in the Madrid and Bucharest offices, there was a presentation of the “Green Apron” project.</p> <p>The following elements were presented:</p> <ul style="list-style-type: none"> <li>- Project funded under Erasmus+ Programme of the EU.</li> <li>- Rationale</li> <li>- Goal and objectives</li> <li>- Activities</li> <li>- Role of IFI in the project</li> <li>- Project partners.</li> </ul>		
<b>Activity start date (dd-mm-yyyy)</b>	<b>05-01-2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	<b>NA</b>		
<b>Name/s of implementing partner/s</b>	<b>Instituto de Formación Integral (IFI)</b>		
<b>Country</b>	<b>Region</b>	<b>City</b>	
<i>Spain</i>	<i>Madrid</i>	<i>Madrid</i>	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	<i>Staff</i>		30

<b>Which institutions/organisations were targeted?</b>	<i>Instituto de Formación Integral (IFI)</i>
<b>Organisation type</b>	<i>Training provider</i>
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	There is a practice within IFI to internally disseminate information regarding present or future projects, in order to ensure a horizontal exchange of good practices and valorisation of the significant experience of the teams in many international projects from the VET field.

## Events in UK

**Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.**

<b>Activity description</b>  <i>Max 2500 characters</i>	<p>College Dissemination to Senior Management, Curriculum Management and Department staff involved within project delivery. Those attending the meeting are responsible for the management and dissemination across the college and are responsible for the governance of the college, many of the board members are from awarding bodies, SCQF, commerce and industry.</p> <p>The following information disseminated:</p> <p>The project is led by a Romanian Partner who has previous experience in project delivery throughout the EU for a number of years and will be directly supported through the Italian organisation NET who has worked with Anniesland College since 1996 The project is within Erasmus + programme and is aimed at supporting unemployed into the world of catering and cooking. Green Apron is an innovative support and training programme which aids unemployed chefs or chefs who need to diversify their skills and competences to become more competitive and sustainable, and to support students/learners who wish to secure a career within this sector. Green Apron is about developing skills within the Vegetarian Catering Sector. This project will complement the previous Anniesland project E_Cuisine, the project was very successful in France, Poland, and Germany and encouraged accessed to employment in the catering sector and our input will take the skills from our previous project and assist with the development and enhancement of the Green Apron project.</p> <p>The project is based around the development of a general qualification based around the ECVET process. Glasgow Clyde has been working on the ECVET process via 2 of our current EU projects ECOLAV and VISTA and has the ECVET skills along with the knowledge of the E_Cuisine project for our input to the project supported via SCQF. We would have an input from the faculty of Business and Finance, Catering and Hospitality section.</p>
<b>Activity start date (dd-mm-yyyy)</b>	<b>Nov 2014</b>
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	<b>None</b>
<b>Name/s of implementing partner/s</b>	<b>Glasgow Clyde College</b>



Country	Region	City
<i>Scotland - UK</i>	<i>South West Scotland</i>	Glasgow and the West
Targeted sectors	Targeted groups	Activity Number of participants
	<i>College management and College Staff</i>	20
Which institutions/organisations were targeted?	<i>Glasgow Clyde College</i>	
Organisation type	<i>College of Further and Higher Education</i>	
Why have these institutions/organisations been chosen? What is their relevance towards the project objective?	As project delivery partner the college will always highlight any new project across the college campuses to keep other faculties fully informed of European project activity.	

Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b> <i>Max 2500 characters</i>	College Staff Development Week: Disseminated project activity to college staff members over a 1 week long staff development week. The college hosted 3 separate days to disseminate project approval and current activity to date, this took place over 3 days during the 3rd week in Feb. The idea is to keep the college staff (1000) fully informed of EU projects and to raise awareness of EU activity across the college faculties.		
<b>Activity start date (dd-mm-yyyy)</b>	<b>Feb 2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	<b>None</b>		
<b>Name/s of implementing partner/s</b>	<b>Glasgow Clyde College</b>		
<b>Country</b>	<b>Region</b>	<b>City</b>	
<i>Scotland - UK</i>	<i>South West Scotland</i>	<i>Glasgow and the West</i>	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	<i>College management and College Staff</i>		45
<b>Which institutions/organisations were targeted?</b>  <b>Organisation type</b>	<i>Glasgow Clyde College</i>  <i>College of Further and Higher Education</i>		
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	It is college policy to keep all college staff fully informed of EU activity and to disseminate the Green Apron project across all staff members, both teachers and support staff.		

<b>Activity description</b> <i>Max 2500 characters</i>	Dissemination of the Green Apron project to the wider college community across Glasgow and the West of Scotland. The project was reported to the WOSCOP Groups (West of Scotland Colleges Operational Programme). This organisation represents a large number of Scotland's colleges and meet every 10 weeks. During the meeting the college disseminate current European projects and Glasgow Clyde College took the opportunity to disseminate the Green Apron project to the wider college group. The meeting was attended by representatives from both Teaching and support staff along with college management personnel, the Green Apron project was well received with a number of project requires from college outwit Glasgow and the local region.		
<b>Activity start date (dd-mm-yyyy)</b>	<b>Feb 2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	None		
<b>Name/s of implementing partner/s</b>	Glasgow Clyde College		
<b>Country</b>	<b>Region</b>	<b>City</b>	
<i>Scotland - UK</i>	<i>South West Scotland</i>	Glasgow and the West	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	<i>The WOSCOP group and a number of other Regional Colleges from across Scotland</i>		20
<b>Which institutions/organisations were targeted?</b>	<i>Glasgow Clyde College</i>		
<b>Organisation type</b>	<i>College of Further and Higher Education</i>		
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	It is college policy to keep nationally college staff fully informed of EU activity and to disseminate the Green Apron project across all staff members, both teachers and support staff.		

<b>Activity description</b> <i>Max 2500 characters</i>	The college is a member and founder provider of Scotland Food and Drink Skills Academy and has taken the opportunity to disseminate the Green Apron activity through this network of providers for the Food and Drink skills sector. Activity was to highlight the college project and the provision of new materials addressing the green/vegetarian sector and the new training to go along with the project delivery.		
<b>Activity start date (dd-mm-yyyy)</b>	<b>March 2015</b>		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	<b>None</b>		
<b>Name/s of implementing partner/s</b>	<b>Glasgow Clyde College</b>		
<b>Country</b>	<b>Region</b>	<b>City</b>	
<i>Scotland - UK</i>	<i>South West Scotland</i>	<i>Glasgow and the West</i>	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	<i>The SFDSA – Scotland Food and Drink Skills Academy.</i>		10
<b>Which institutions/organisations were targeted?</b>  <b>Organisation type</b>	<i>Glasgow Clyde College</i>  <i>College of Further and Higher Education</i>		
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	This institute is a major influencer and addresses the food and drink sector on skills and training provision for Scotland food and drink sector.		

## Events in France

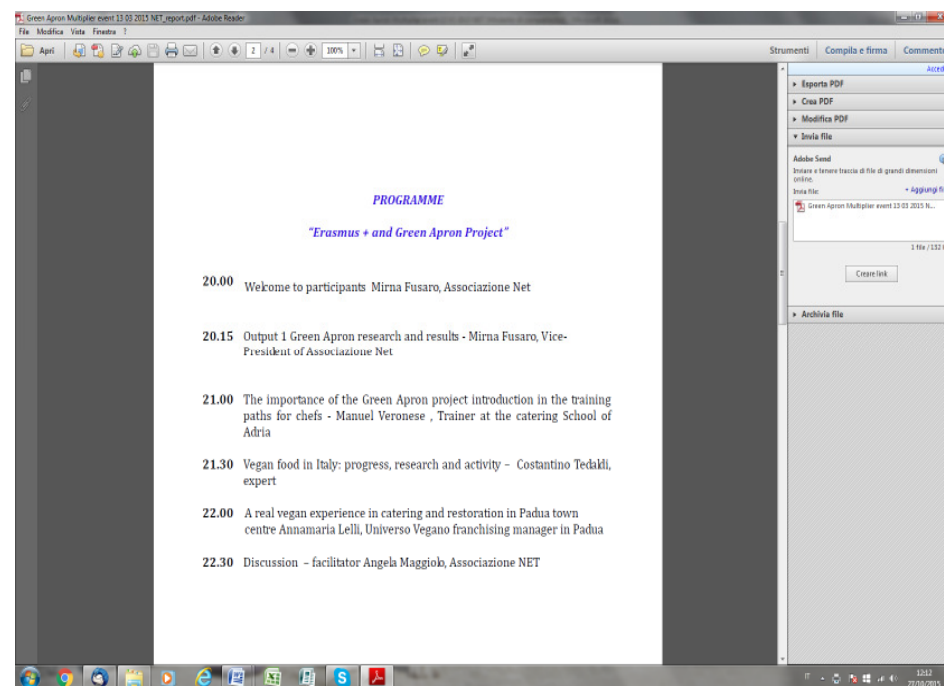
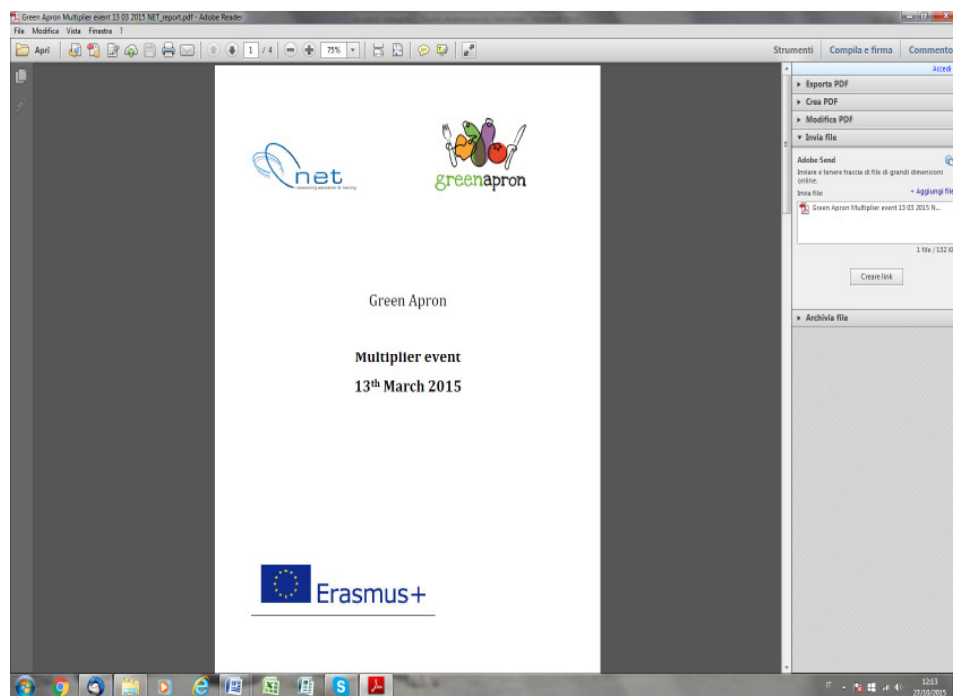
Describe clearly and briefly the progress of the activities for the dissemination and exploitation of results.

<b>Activity description</b> <i>Max 2500 characters</i>	Together with GIPFCIP/greta network , LPPDLG have implemented a vast dissemination plan through the contribution to various events called “les rendez vous de l’hôtellerie restauration” throughout Lower Normandy. Green Apron logo is now featuring in all the communication documents of LPPDLG and the project was advertised in the following events:		
<b>Activity start date</b> ( <i>dd-mm-yyyy</i> )	5th February / 28th April		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	We need to produce tools to collect feed-back from attendants and measure impact. We believe this should be GA partnerships' work.		
<b>Name/s of implementing partner/s</b>	LPPDLG and GIP FCIP / GRETA network		
<b>Country</b>	<b>Region</b>	<b>Cities</b>	
	<i>Lower Normandy</i>	Bagnoles de l’Orne, 5th feb Bayeux , 3rd March Avranches, 9th March Caen 10th March L’Aigle 12th March Dives sur Mer 13th March Deauville 16th 617th March Granville 20th March Falaise 28th March	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
	Businesses , people in training , job seekers , students liable to be inspired into the trade, decision makers from the region and employment agencies, the general public		4000

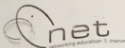
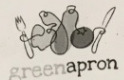
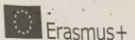
<b>Which institutions/organisations were targeted?</b>	Our purpose is to find relevant stakeholders who are to be made aware of the new demand of customers for non-meat plant-based food.
<b>Organisation type</b>	
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	The niche market is growing and companies should be able to address it with a consistent offer. We mainly target companies and the training environment, including future and current staff of the trade which contribute to these events.

### 3.9 Multiplier event in Italy

A first multiplier event was held in Italy by Associazione N.E.T.

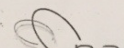
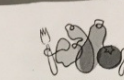
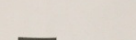


# Signatures

Multiplier event – green apron project  
 Code 2014-1-RO01-KA202-001823  
 Ponte San Nicolò (Padova), Italy  
 13<sup>th</sup> of March 2015

No.	Name	Organisation and contact details	Signature
1	MICHELA CESTANOVA	ORIZZONTI - LUMINIST - V.le dell'Industria 11/38939332	<i>[Signature]</i>
2	ELENA BONAPAROLA	Via Libera 9 Sanomolino (Cuneo) V.le del sole 339134653 elena.bonaparola@alice.it	<i>[Signature]</i>
3	MICHELA BASSAN	Scuola elementare PDS Acquadina michela.giorgio@alice.it	<i>[Signature]</i>
4	MARILENA MAGGIOL	RAINBOW CIRCLE ASS. PEDIAGIONE S. LUCA rainbowcircle.org@gmail.com V.le ROMA 200 4111111111	<i>[Signature]</i>
5	FRANCESCO DE PASQUALE	CANINARIGLIO 2329 3021 (VERONA) maggiorana@alice.it cel 33939332	<i>[Signature]</i>
6	GIULIA STRASO	Via S. Maria 11 33001 AVIANO (CN) giulia.stras@gmail.com cel 33939332	<i>[Signature]</i>
7	CRISTINA PASINI	ORIZZONTI - LUMINIST - V.le S. RENE PASINI (VA) tel 043454585 cristina.pasini@gmail.com	<i>[Signature]</i>
8	ELISABETTA GIACOMINI	ORIZZONTI - LUMINIST - V.le S. RENE PASINI (VA) tel 043454585 elisabetta.giacomini@alice.it	<i>[Signature]</i>
9	MARICA DE ANGELI	ORIZZONTI - LUMINIST - V.le S. RENE PASINI (VA) tel 043454585 marica.deangeli@alice.it	<i>[Signature]</i>
10	POLATO MARTINA	Scuola dell'infanzia Madonna delle Grazie martina.polato@gmail.com	<i>[Signature]</i>
11	MARILENA BERGAMO	Via S. RENE PASINI 42 P.S. NICOLO marilena.bergamo@alice.it	<i>[Signature]</i>
12	FILIPPO PIGON	Via F. R. 20 P.S. NICOLO (PD) filippo.pigon@gmail.com	<i>[Signature]</i>
13	LUCIA LONGHINI	Via S. R. ROBE 20, MONSELICE (PD) lucalungini1979@alice.it	<i>[Signature]</i>
14	GIOVANNI COZZI	CASA ARSIZI V.le del sole 23/24 P. S. NICOLO 47231 (PD) 043454585 - info@arsizi.it	<i>[Signature]</i>
15	MARINA ZUCCHETTI	Scuola elementare ARSIZI V.le del sole 23/24 P.S. NICOLO (PD) cel 33939332	<i>[Signature]</i>
16	MICAELA MUSCHI	V.le S. R. ROBE 20 P.S. NICOLO (PD) michaela.muschi@gmail.com cel 33939332	<i>[Signature]</i>

17	MARIA SARAIN	V.le S. R. ROBE 20 P.S. NICOLO (PD) 043454585	<i>[Signature]</i>
18	FILIPPO MARITON	V.le S. R. ROBE 20 P.S. NICOLO (PD) 33939332	<i>[Signature]</i>
19	FABIO POLATO	Via S. MAURO 3/3 CASALDIENE (PD) cel 3356152130	<i>[Signature]</i>
20	ANNA DE LUCA	Via S. R. ROBE 20 P.S. NICOLO (PD) anna.deluca@gmail.com	<i>[Signature]</i>
21	CATERINA TOLO	Via PEROSI 54 PIANICA (VE) caterina.tolo@gmail.com	<i>[Signature]</i>
22	FLAVIANA PALA MUDA	Via TIRABOZZI 10 P.S. NICOLO (PD) flaviana.pala@gmail.com	<i>[Signature]</i>
23	PAULETTA FALLI	Via S. R. ROBE 20 P.S. NICOLO (PD) pauletta.falli@gmail.com	<i>[Signature]</i>
24	BEATRICE BERGAMINI	Via S. R. ROBE 20 P.S. NICOLO (PD) beatrice.bergamini@gmail.com	<i>[Signature]</i>
25			
26			
27			
28			
29			
30			



### 3.10 Press releases

Associazione N.E.T. sent a short article to the local magazine just to introduce the project to a vast public.

<b>Activity description</b> <i>Max 2500 characters</i>	<b>ARTICLE PUBLISHED IN THE LOCAL MUNICIPALITY GAZETTE</b> Elaboration and publication of an article about GREEN APRON project delivered to all the inhabitants of the municipality of Ponte San Nicolò.		
<b>Activity start date (dd-mm-yyyy)</b>	January 2015		
<b>Deviations from initial proposal or subsequent amendments, including change reasons</b>	_____		
<b>Name/s of implementing partner/s</b>	Associazione NET		
<b>Country</b>	<b>Region</b>	<b>City</b>	
IT	ITD3	PD	
<b>Targeted sectors</b>	<b>Targeted groups</b>		<b>Activity Number of participants</b>
<i>Hotel and tourism</i> <i>Restaurant and catering</i>	<i>Wild audience</i>		13500 (inhabitants of Ponte San Nicolò council)
<b>Which institutions/organisations were targeted?</b>	Any type		
<b>Organisation type</b>			
<b>Why have these institutions/organisations been chosen? What is their relevance towards the project objective?</b>	Target sectors that can be interested in developing projects related to the plant-base diet and/or know the potential also from the employability point of view in this field. Sectors involved represent a possible target to continue GREEN APRON project		

ASSOCIAZIONE N.E.T

## ASSOCIAZIONE NET PARTNER DEL PROGETTO "GREEN APRON"

L'Europa cambia le modalità di finanziamento per iniziative e progetti per svantaggiati, ma l'associazione NET riesce a presentare ed ottenere contributi per idee e iniziative innovative e utili. Nell'ambito del nuovo Erasmus + Large scale strategic partnership, l'associazione ha ottenuto un progetto dal titolo "Green apron" (grembiule verde) assieme ad altri 6 partner di 5 Paesi diversi (National Centre for Bioresources – Romania, Glyde College – Scotland, Gip – France, IFI – Spain, Les petits plats dans le grand – France e Mosquito – Poland).

Un'attenta ricerca pre progettuale aveva dimostrato come ci fosse ormai la necessità di variare l'alimentazione di risto-

ranti, mense, trattorie, per riuscire a soddisfare una clientela che per motivi di salute (vedi celiaci o intolleranti) o etici (vegetariani/vegani) ha l'esigenza di una dieta diversa, da quella che viene considerata tradizionale. Il progetto, quindi, mira in prima istanza a formare gli insegnanti/formatori delle scuole/centri di cucina ad una dieta "plant-based", cioè senza sostanze di origine animale. I medesimi insegnanti/formatori formeranno poi gli studenti delle scuole e futuri cuochi. Sarà, quindi, realizzato un percorso comune di 100 ore in modalità "face to face" e integrato da materiale multimediale. Verrà, inoltre, realizzato anche un manuale per i formatori su come utilizzare



greenapron

e sfruttare il nuovo modulo formativo. La realizzazione del percorso, inoltre, seguirà gli standard e le modalità ECVET secondo l'EQF (European qualification Framework). Iniziato nel settembre del 2014, siamo ora alla fase di ricerca. La fine è prevista ad agosto 2016. A breve sarà disponibile anche un sito.

Tutte le informazioni saranno comunque presenti nel sito dell'Associazione N.E.T.: [www.associazionenet.it](http://www.associazionenet.it). Per ulteriori informazioni 049.8961994.

### 3.11 Partners web sites and Green apron

Associazione N.E.T. - [http://www.associazionenet.it/portal/default.asp?id=1227&idcategoria=1326&lang=ita&sez=progetti\\_internazionali](http://www.associazionenet.it/portal/default.asp?id=1227&idcategoria=1326&lang=ita&sez=progetti_internazionali)

Glasgow Clyde College: <http://www.glasgowclyde.ac.uk/about-us/european-projects>

GIP: <https://www.ac-caen.fr/enseignement-et-formation/formation-continue-pour-adulte/>