



LIFE
CLIMATE
SMART
CHEFS



Format
Online + On site

ENG

Language
English



Duration
36 hours

8 eds.

Jan/ Mar/ May/ Jun/
Sep/ Nov **2023**
Jan/ Feb **2024**



FREE attendance
Limited number
20 trainees/ ed.

HIGH-LEVEL COURSE
FOR CULINARY PROFESSIONALS

A BETTER FUTURE STARTS AT THE RESTAURANT

Drive the change. Become a climate-smart chef.

Food is both a cause and a victim of climate change. We all know this is a big challenge, but we do not always know

what we can do about it in our daily lives and our jobs. As chefs, in fact, we can do a lot about it. This course shows you how.

Learning outcomes

By participating to the course you will learn:

- Why food is important for our planet's future and for solving climate change and other environmental challenges.
- How food can be good for our health and good for the environment.
- How you can make this happen in your role as a chef to create menus that are delicious, healthy, affordable and good for the planet. But also profitable!
- How to reduce food waste and save money.
- How to communicate the value of sustainability with your staff, suppliers and customers.
- How to use a specially designed menu engineering tool to create menus that are healthy, affordable and good for the planet.

Still have questions? Contact Us

✉ almalife@scuolacucina.it

🌐 www.climatesmartchefs.eu

About the course

Description

The course includes **36 hours** of training and will be partly online and partly in person in the fantastic training facilities of **ALMA**, the School of Italian Culinary Arts in the heart of the Food Valley, Colorno, Italy.

Sessions will be taught by experts in the field, professional chefs and trainers. The course is **free to attend**. Support could be provided for accommodation costs.

Requirements

Who is the course for?

- 18 years old+
- Operator or student in the restaurant or hospitality sector
- Working/ studying across the EU
- With basic understanding of English language.



ON SITE EXPERIENCE

You will have the opportunity to put the knowledge acquired into practice and live a unique experience in the Italian Food Valley at ALMA.



CLIMATE SMART CHEFS AWARD

After the course, you will have the chance to become the first winner of the Climate Smart Chefs Award.

Click on this link to fill in and submit the application form

[APPLY NOW](#)

Still have questions? Contact Us