

An exclusive event has celebrated the end of the High Level Course

The 8th editions of the High Level Course dedicated to chefs and catering professionals across Europe has ended and its conclusion has been celebrated with an exclusive event. Attending the event, together with all its the players of the project - the Barilla Foundation, ALMA, ENAIP NET, JAMK and NUTRITICS- there were the students of the last edition of the course edition, teachers and institutional figures to share the results achieved so far.



"In these 8 editions Climate Smart Chefs has trained **more than 160 chefs, from all over Europe**, receiving **more than 500 applications** and delivering a total of **more than 250 hours of training**," summarizes **Andrea Sinigaglia, General Manager of ALMA**-



It was characterized by the involvement of major figures in the sector, from academics, to chefs, to producers of excellent raw materials . We deployed technology with Nutritics, which created the **"FoodPrint" software used today by more than 1,300 chefs** to calculate the impact of a menu and make it as sustainable as possible. We created an e-learning platform for students thanks to the expertise of partners such as Enaip. Finally, we were able to gather concrete feedback on the quality of the course thanks to the survey conducted by Jamk, which highlighted how much and in what areas has improved the participants' ability to be Climate Smart Chefs".



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Last months to participate to CLIMATE SMART CHEFS AWARD!



ALMA La Scuola Internazionale di Cucina Italiana, Piazza Garibaldi, 26 - 43052 Colorno Parma - Italia



Don't miss your chance to **win exclusive prizes** and **to be recognized** as Chef or non-profit organisation concretely committed to

Non perdere l'opportunità di vincere premi esclusivi e di essere riconosciuto come Chef o come organizzazione no-profit concretamente impegnata nella sostenibilità

AIMED AT

Rivolto a

- 🌱 Chefs
- 🌱 Non-profit organisations

PRIZES

Premi

- ★ High level courses
- Corsi di alta formazione*
- ★ Digital Tools
- Strumenti digitali*
- ★ Monetary Awards
- Premi in denaro*
- ★ High visibility
- Grande visibilità*

APPLICATIONS OPEN UNTIL

Iscrizioni aperte fino a

Jun 10th 2024

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Download the full Climate Smart Chefs Vision 2030 report

Food sector is an ever-evolving field, and chefs are pioneers of culinary innovation.

Promoting research and development into sustainable cooking techniques and plant-based alternatives can help to reduce the environmental impact of the food industry.

From October 2022 to July 2023 chefs and food experts from across the hospitality industry, civil society, education and government met during 5 workshops to develop together the Vision 2030: a report with guidelines that are aimed at decision-makers at EU level to input into future policies on food and climate change.

Il settore alimentare è un campo in continua evoluzione e gli chef sono pionieri dell'innovazione in cucina.

Promuovere la ricerca e lo sviluppo di tecniche di cottura sostenibili e di alternative a base vegetale può contribuire a ridurre l'impatto ambientale della food industry.

Da ottobre 2022 a luglio 2023, chef ed esperti del settore alimentare provenienti dal mondo dell'ospitalità, dalla società civile, dall'istruzione e dalle istituzioni si sono incontrati nel corso di 5 workshop per sviluppare insieme la Vision 2030: un rapporto con linee guida indirizzate ai decision-makers a livello europeo, per contribuire alle future politiche in materia di alimentazione e cambiamenti climatici.

[Download the full report](#)

[Scarica il report completo](#)



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il suo cibo, la sua terra



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