

SECAD PARTNERSHIP



SUSTAINABILITY FOR FOOD AND DRINK BUSINESSES TRAINING PROGRAMME OUTLINE 2021 - 2022



SECAD's 'Sustainability for Food and Drink Businesses' Training Programme, South & West Cork, is funded under the LEADER Programme (2014-2020) through the European Agricultural Fund for Rural Development – Europe Investing in Rural Areas. Approvals for the awards of funding under this initiative are made by Cork County Council's LEADER Local Action Groups which are a subgroup of the South and West Cork Local Community Development Committees (LCDCs).



Rialtas
na hÉireann
Government
of Ireland

Tionscatal Éireann
Project Ireland
2040



The European Agricultural Fund
for Rural Development:
Europe investing in rural areas



Department of Rural and
Community Development

An Roinn Forbartha
Tuaithe agus Pobail



LCDC
Coistí um Fhorbairt Pobail Áitiúil
Choirne Chorcaí
Cork County Local Community Development
Committees

INTRODUCTION

SECAD's "**Sustainability for Food and Drink Businesses**" programme aims to provide practical training support to food and drink businesses wishing to pursue more environmentally conscious actions within their business operations. The programme has been designed and developed in collaboration with our expert delivery partners, The Clean Technology Centre (MTU), SustHub and Change by Degrees and will be delivered through a series of live online workshops, one-2-one training opportunities and case study site visits to explore best practice in action. By adopting this holistic approach, participants will be supported to identify practical and achievable solutions which address sustainability challenges such as sustainable sourcing & supply chain practices, packaging, energy, water & waste, consumer education, carbon emissions, renewable energy and climate change.

The programme targets food and drink businesses located within South, East and West Cork. Invaluable support can also be provided to those considering taking the first steps towards achieving accredited sustainability status under programmes such as Bord Bia's Origin Green Programme and BIM's Green Seafood Business Programme.

WHY TAKE THIS COURSE

In today's competitive business landscape, sustainability and authentic green credentials are no longer 'nice to haves', but 'must haves'. Business owners are now accountable for their financial, social, and environmental responsibilities and the legacy they wish to leave in our world. The UN's Sustainable Development Goals reinforce the responsibility of food businesses across the production and supply chain to feed the world sustainably and reduce their environmental footprint. But how can you, as a business, make practical and cost-efficient changes to help achieve this?

Join our expert trainers and immerse your business in the why, the what, the how, the when and the where of sustainability. Gain a clearer understanding of how your business can play a role in addressing issues such as climate change, carbon, stakeholder engagement, resource efficiency, value generation, design thinking and the circular economy. Develop action plans which will drive your sustainability performance while also identifying greener and potentially more cost-effective methods of production and distribution. Learn practical, affordable tips, tools and skills and avail of tailored business supports to apply immediately in your business.

Training is fully funded under the LEADER Food Initiative, part of the Rural Development Programme 2014-2020, so there is no cost to participating businesses.

12 RESPONSIBLE CONSUMPTION AND PRODUCTION



PROGRAMME OVERVIEW

Running from September 2021 - February 2022, the programme will include:

- 10 x 2-hour, live and interactive, online workshops which will give participants a more in-depth understanding of sustainability issues relevant to the food sector and provide practical tools for developing and implementing sustainability action plans
- The opportunity to avail of tailored 'one-2-one' on-site/virtual training with our expert trainers who will provide support unique to your own business needs
- Case study site visits to experience best-practice sustainability/resource efficiency in action (Covid restrictions permitting)
- Networking and collaboration opportunities



ELIGIBILITY CRITERIA

This programme is designed to support artisan, micro, small and medium sized food and drink businesses wishing to improve or implement sustainable practices.

To qualify, participants should be:

- Based within South, East or West Cork, with priority given to those located in SECAD's LEADER areas
- An established food/drink business already trading or in the process of registration
- Committed to attending the online workshops in order to avail of the one-to-one training supports

PROGRAMME SCHEDULE

Live, online workshops will run from 10.00 am - 12.00 pm on assigned dates as follows:

Workshop Title	Trainer	South Cork	West Cork
Sustainability - The What and the How: A practical introduction to sustainability, to include green finance and green procurement	SustHub	9th September	10th September
Resource Efficiency and Environmental Management Systems: Management energy, water, and waste	Clean Technology Centre	23rd September	24th September
Our Food and Our Environment : Sustainable food production and understanding the impact of food production on biodiversity and implementing sustainable food systems	Clean Technology Centre	7th October	8th October
Climate change: Measure your Carbon Footprint	SustHub	28th October	29th October
Communication: Engaging the Marketplace - Understanding Consumer behavior and Sustainable consumption	Change By Degrees	4th November	5th November
Managing Food Waste	Clean Technology Centre	18th November	19th November
Packaging, Storage, Transport & Distribution: Sustainable Supply Chain Design	SustHub	2nd December	3rd December
Building a Sustainability Culture: Engaging Employees & Suppliers	Change By Degrees	13th January	14th January
Circular Economy Proposition Design	SustHub	27th January	28th January
Design Thinking, Innovation & Sustainability	SustHub	10th February	11th February

* Detailed workshop descriptions are available on request.

**Dates for case study visits to follow.



ONE TO ONE TRAINING SUPPORTS

In addition to the online workshops, the programme offers tailored one-2-one support (either on-site at your business or virtually) which will focus on the specific needs of your business and reviewing your sustainability goals. Our delivery partners have significant expertise in working directly with client companies across multiple sectors. They will work closely with business owners/key staff to assess existing practices and identify solutions that will enable them to achieve their sustainability goals and improve resource efficiency. A key outcome of the one-2-one training will be to develop an action plan for the business where the business will agree on a number of “key projects” that could be further analysed and costed.

The type of supports available through these one-2-one training sessions include:

- Reviewing data on company resource usage, including energy, water, and waste to ensure that:(a) to better understand current levels of spend (b) to ensure that businesses are getting value for money on their utilities, and (c) to demonstrate how businesses can generate environmental KPIs.
- Reviewing where materials, energy, and water are used in the main operation of the business and identifying opportunities to improve or change these operations in order to meet with best practice.
- Identifying opportunities for improved energy efficiency, energy-efficient technologies, and renewable energy alternatives where practical.
- Reviewing management practices with a view to implementing waste prevention and reuse approaches and reducing waste to landfill where feasible.
- How to engage with staff
- Carbon foot-printing and better carbon management
- Responsible supply chains & being a responsible business
- Sustainability strategy design, target setting, and reporting
- Circular economy
- Design thinking and innovation

ABOUT OUR TRAINING PARTNERS

The programme will be delivered by a panel of professional trainers who are each highly experienced in their respective fields. They have supported multiple food businesses, of various sizes and at various stages of their development, to adopt more sustainable business practices while in many instances achieving considerable cost savings.

Our experts include professionals from SustHub; one of Ireland’s leading Corporate Sustainability and Circular Economy companies, The Clean Technology Centre (CTC) based at Munster Technological University; providing consultancy to organisations in all key areas of sustainability, and Change by Degrees; a sustainability consultancy with over 20 years international experience in climate and environment strategy, communications and employee and customer engagement.

Further details can be found overleaf.



SUSTHUB

A CLEARSTREAM SOLUTIONS BUSINESS

(www.susthub.ie)



SustHub is a training division of Clearstream Solutions, one of Ireland's leading Corporate Sustainability and Circular Economy companies. Although the process of Carbon Management and Sustainability training is relatively immature in Ireland, Clearstream has built up a strong local and international client base and has extensive knowledge and expertise in this specialist area over the past 12 years. The company has won the Green Small Organisation Award at the Irish National Green Awards, the EnviroCom Special Merit Category award, and was also awarded the Dublin Chamber Sustainable Business Challenge (SME). ClearStream is also a member of the Enterprise Ireland Green Service Providers.

THE CLEAN TECHNOLOGY CENTRE (CTC), MTU

(www.ctc-cork.ie)



The Clean Technology Centre is an independent, not for profit organisation established within Munster Technological University and has been providing innovative and effective resource efficiency solutions since established in 1992. The team at the Clean Technology Centre have a proven track record and varied experience in research, technical environmental analysis and reporting, behaviour change, public engagement, training and communication. CTC's work in resource efficiency approaches and research has been highly acclaimed and has driven national and regional programmes and methodologies. CTC has managed 3 key NWPP Resource Efficiency Programmes between 2018 and 2020 (Green Business Programme, Green Hospitality Programme and Green Healthcare Programme). CTC has successfully carried out over 100 national and international, pure and applied environmental research projects since its inception - both individually and with over 120 partners from 31 countries.

CHANGE BY DEGREES

(www.changebydegrees.com)



Change by Degrees is a sustainability consultancy with over 20 years of international experience in climate and environment strategy, communications, and employee and customer engagement. Their consultancy services are designed to enable businesses to grow better and respond effectively to the increasing demand for sustainable business practice, through workshops, SDG mapping, strategy development, and best practice policy guidance. They bring environmental sustainability and climate change know-how to your business to help you assess climate risk, build resilience, secure supply chains, attract and retain staff, respond to changing regulations and communicate your impact legitimately. Their tailored advice and communications planning will increase employee loyalty and productivity and ultimately reduce business costs. Change by Degrees has delivered training and workshops to businesses in Ireland on all aspects of sustainability policy and strategy, employee education and engagement, and on reporting and communications. Clients include Musgrave, the National Treasury Management Agency, Gas Networks Ireland, Ervia, Irish Water, Poppulo, Dept of the Taoiseach, Depart of Communications, Climate Action and the Environment, Department of Foreign Affairs and Trade, Cork City Council, and the Blue Haven Collection.



For more information or to register for
this training programme, please
contact:

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www.secad.ie/food

Thank You!

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