

## Social Entrepreneurship and sustainable cooking

Social entrepreneurship is very interesting and important subjects for our students. During the school year they have the opportunity to learn what is entrepreneurial and how to become one. Through this project students (from „Slava Raškaj“ Zagreb, together with students from partner schools) participated in workshops in Zadar where they have shown a higher level of entrepreneurial way of thinking. They were very creative in combining entrepreneurial and social demands of project subject, such as Eco farming restaurant and zero waste restaurants. They also highlighted interesting ideas for reducing CO2 culinary production. Also, they had the opportunity to make a case study of European social entrepreneurship good examples.



In December 2017, students from Slava Raškaj“ Zagreb had an additional workshop about self employment through entrepreneurship. They gained knowledge about:

- self presentation and awareness about their entrepreneurial competence
- advantages in start up process
- what is needed to produce specific product
- legal framework for opening business
- marketing opportunities
- financial planning



During pop up activities with Finland students will have a chance to show what they have learned. It will be expected from them to create a product, marketing strategy and financial plan. All process must be in social entrepreneurial and ecological framework. The product will be presented to the public, so they will have real life experience.

**Are you interested to know what our future activities are? Do you want more info?**



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Facebook group: <https://www.facebook.com/Healthy.Future.Project>

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