

Healthy Future's Fourth Transnational Meeting in Croatia

The fourth transnational meeting of Healthy Future project took place on the 20th and 21st of March in Zadar, Croatia.

There were 12 representatives of the 5 partners of the consortium – from Finland Omnia and Ekami, from Italy Galileo.it and from Croatia Centar Slava Raškaj and HTUŠ which also hosted the meeting. The meeting took place at the premises of our hosting partner HTUŠ - Hotelijersko-turistička i ugostiteljska škola Zadar. During the meeting all partners reviewed the outcomes of their work. The main objective of the meeting itself was to further develop and finalize the main intellectual outputs of the project

Each of the partners is progressing with developing their outcomes. All partners also participated in group work where two mixed teams worked together to establish successful frame for the e-guide by brainstorming different ideas of sustainable entrepreneurship.

The visit included a guided tour of Zadar old town, which has 3,000-year-old history. The tour was well-organized and intriguing. Especially memorable was the Sea organ.



We also visited huge farm Vrana which is located near Lake Vrana. They stated: "Production in Vrana is extremely complex and is therefore divided into multiple profit centers" (Vrana d.o.o. 2018). After that we visited Maškovića Han (westernmost oriental building in Europe), where we had lunch that was prepared with local products. Lastly we went to the very windy Vransko Jezero with a spectacular view over the Nature park.

Omnia hotel, restaurant and culinary vocational school from Espoo attended the fourth transnational partner meeting of Heathy future project.

In this meeting there were two representatives from Omnia, International Coordinator (Mr) Mika Heino who is also responsible to make sure that the project meets its objectives and (Mrs) Oona Haapakorpi, Lecturer in Food Production who is in charge of the professional content. In this project Omnia is the project manager.



The purpose of the project is to change the food culture and eating habits more in line with sustainable direction. The aim is to use more local ingredients and local produce to reduce the carbon footprint. During the project we have made two books: “e-Guide for Social entrepreneurship” (e-guide) and e-Cookbook (e-book).

E-guide:

The purpose of the e-guide is to help the students to understand what we mean by social entrepreneurship. And at the same time the e-guide gives the students an idea of the entrepreneurial spirit of sustainable development. Therefore the e-guide is looking to answer the questions: Is there an entrepreneurial model that allows your business activities to have a positive impact on the environment and society around you while at the same time making a profit? Is it also possible in the area of catering?

In the e-guide we will include: Environmental activities such as reducing emissions and food waste, energy use in food processing in connection with catering sector, packaging and the environment issues.



E-book:

The E-book is a comprehensive reference book that will help you prepare and enjoy healthy meal. The E-book improves awareness of healthy eating habits together with healthy food and climate-focused choices. The book also helps you to understand what we mean by healthy food choices, climate change and vegetable enhanced diet. In this book we have included about 36 recipes, which are developed by students

The project consortium is also developing digital Open Badges in the field of sustainable development. Therefore we have integrated about 20 Open Badges into the books. However, there are altogether 38 Open Badges. In Finland Open Badges of sustainable development are also integrated into the new curriculum.

The members of the consortium are just about to launch Open Badges:

- [ITK Web seminaari 4.4.18 : Osaamismerkki osana osaamisperusteisuutta](http://www.healthyfutureproject.eu/event/itk-web-seminaari-openbadgetit-osana-osaamisperusteisuutta/) (link: <http://www.healthyfutureproject.eu/event/itk-web-seminaari-openbadgetit-osana-osaamisperusteisuutta/>)
- [Healthy Future project, Osaamismerkki osana osaamisperusteisuutta](http://www.healthyfutureproject.eu/event/healthy-future-project-osaamismerkki-osana-osaamisperusteisuutta/), 11.4.2018. Hämeenlinna, Finland (link: <http://www.healthyfutureproject.eu/event/healthy-future-project-osaamismerkki-osana-osaamisperusteisuutta/>)
- [Open Badges](http://www.healthyfutureproject.eu/event/itk-posteri-openbadgetit-osana-osaamisperusteisuutta/) in ITK meeting 12.4-13.4.2018. Hämeenlinna, Finland (link: <http://www.healthyfutureproject.eu/event/itk-posteri-openbadgetit-osana-osaamisperusteisuutta/>)



The project is developing cooperation between vocational culinary schools and colleges and working life in the fields of health, tourism & catering and environmental technologies mainly in Finland, Croatia, Italy. The project is co-funded by the European Commission's Erasmus+ program. The project partners are Omnia and Ekami from Finland, Galileo.it from Italy and Centar za odgoj i obrazovanje Slava Raškaj Zagreb and Hotelijsko-turistička i ugostiteljska škola Zadar from Croatia. 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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