



Co-funded by
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Food Ethics for Future farming and Restaurant Leaders

Acronym: Food Ethics

Project number: 2023-2-LT01-KA210-VET-000175319



Proposal of EU micro-credentials model for Food Ethics



Microcredentials for Module 1: Ethical promotion of farming products with applied Psychology and Neuroscience

Learner's Name/ Surname	<i>[Auto-filled at enrollment or issuance]</i>
Name of the Micro-credential	Ethical promotion of farming products with applied Psychology and Neuroscience
Country(ies)/ Region(s) of the issuer	EU / Food Ethics Project Consortium
Awarding bodies	Food Ethics Consortium
Date of issuing	<i>[To be auto-generated at credential completion]</i>
Module number/ name	Module 1: Ethical promotion of farming products with applied Psychology and Neuroscience
Module description	This module introduces learners to the ethical principles governing food production and restaurant practices: the use of local and seasonal ingredients, environmental and economic sustainability, transparent menu communication, and the social role of chefs and restaurateurs. The course integrates contributions from chefs, food producers, psychologists and sector experts to show how tradition, territory, ethical food choices and gastronomic quality can coexist within a sustainable business model.
Keywords	Food ethics, mediterranean diet, territory and seasonality, environmental and economic sustainability, ethical restaurant management, gastronomic tradition, consumer psychology, transparent menu communication, local supply chains
Notional workload needed to achieve the learning outcomes	The notional workload corresponds to the full duration of the lessons provided in the module, as recorded in the official teaching materials.



<p>Learning outcomes</p>	<p>By the end of the module, learners will be able to:</p> <p>KNOWLEDGE</p> <ul style="list-style-type: none"> ✦ Describe the foundations of food ethics, including sustainability, fair economic practices and transparency in communicating with customers. ✦ Recognise the value of territory, seasonality, traditions and local supply chains in food preparation (bread, spontaneous vegetables, wines, artisanal fishery). ✦ Understand the main psychological and social factors influencing consumer food choices (cost, taste, food safety, ethical values). <p>SKILLS</p> <ul style="list-style-type: none"> ✦ Apply sustainable strategies to menu design (balancing plant-based and animal-based ingredients, reducing waste, responsible pairings, transparent ingredient listing). ✦ Integrate local and seasonal ingredients into professional culinary preparations while respecting local traditions and territory. ✦ Communicate clearly and accurately to customers the origin and ethical value of ingredients used. <p>COMPETENCES</p> <ul style="list-style-type: none"> ✦ Critically evaluate real ethical dilemmas in restaurant settings (cost vs quality, health vs pleasure, local vs global sourcing). ✦ Collaborate with local producers and understand the social and economic impact of food systems.
<p>Level of the learning experience leading to the micro-credential</p>	<p>QF Level 4–5</p>
<p>Type of assessment</p>	<ul style="list-style-type: none"> ✦ Post-module proficiency test ✦ 10-question multiple-choice test with 4 choices ✦ The success criteria is at least 8 correct answers
<p>Learning environment</p>	<p>Digital environment- Massive Online Open Course https://foodethics.eu/ — Module 1: https://foodethics.eu/it-1-eng/</p>
<p>Qualifications connected to the micro-credentials</p>	<p>This micro-credential is stackable and forms part of the larger <i>Food Ethics</i> curriculum.</p> <p>This micro-credential is relevant to:</p> <ul style="list-style-type: none"> ✦ early-stage culinary professionals ✦ post-secondary VET learners ✦ Vocational qualification in hospitality ✦ Certificates in sustainable cooking or Mediterranean gastronomy ✦ Training units within Erasmus+ VET programmes <p>It can be used for continuous professional development (CPD), upskilling, and validation of non-formal learning within the hospitality and sustainable gastronomy sectors.</p>



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Microcredentials for Module 3: Projects creation of synergy farmers-restaurants.

Learner's Name/Surname	<i>[Auto-filled at enrollment or issuance]</i>
Name of the Micro-credential	Projects creation of synergy farmers-restaurants.
Country(ies)/Region(s) of the issuer	EU / Food Ethics Project Consortium
Awarding bodies	Food Ethics Consortium
Date of issuing	<i>[To be auto-generated at credential completion]</i>
Module number/name	Module 3: Projects creation of synergy farmers-restaurants.
Module description	This module focuses on the creation of sustainable, ethical, and economically viable partnerships between farmers and restaurants. Through a real-life joint restaurant–farm model, learners explore effective practices for achieving synergy between primary food production and gastronomy. The module presents integrated farm-to-table systems where high-quality, environmentally friendly, non-GMO food products are produced and directly supplied to the restaurant.
Keywords	Farm-to-table, farmers–restaurant synergy, sustainable agriculture, non-GMO food, local supply chains, zero-waste cooking, traditional Bulgarian food products, wine production, animal welfare, circular economy
Notional workload needed to achieve the learning outcomes	Corresponding to the full duration of the lessons and learning materials provided in the module.



<p>Learning outcomes</p>	<p>By the end of the module, learners will be able to:</p> <p>KNOWLEDGE</p> <ul style="list-style-type: none"> • Describe the principles of creating synergy between farms and restaurants within a sustainable food system. • Identify the healthy properties and culinary uses of key food products: chicken meat, chicken eggs, corn, wine, dairy products, and vegetables. • Understand the production processes of traditional Bulgarian agricultural products, including wine, dairy, and sheep farming. • Recognise the importance of zero-waste practices and the reuse of residual products from food and wine production. <p>SKILLS</p> <ul style="list-style-type: none"> • Apply farm-to-table practices in restaurant menu planning using locally produced ingredients. • Integrate zero-waste cooking techniques, including the use of by-products from winemaking and food processing. • Select and use traditional Bulgarian products (yogurt, butter, white brine cheese, cottage cheese, yellow cheese) in professional culinary preparations. • Collaborate effectively with farmers to ensure product quality, sustainability, and traceability. <p>COMPETENCES</p> <ul style="list-style-type: none"> • Evaluate sustainable business models that combine farming and restaurant operations. • Demonstrate responsible decision-making related to resource efficiency, animal welfare, and environmental impact. • Promote ethical consumption through transparent communication about product origin and production methods. • Support circular economy practices, including the use of sheep wool and agricultural by-products.
<p>Level of the learning experience leading to the micro-credential</p>	<p>QF Level 4–5</p>



Type of assessment	<ul style="list-style-type: none">✦ Post-module proficiency test✦ 10-question multiple-choice test with 4 choices✦ The success criteria is at least 8 correct answers
Learning environment	Digital environment- Massive Online Open Course https://foodethics.eu/ — Module 3: https://foodethics.eu/bg-1-bg/
Qualifications connected to the micro-credentials	<p>This micro-credential is stackable and forms part of the larger <i>Food Ethics</i> curriculum.</p> <p>This micro-credential is relevant to:</p> <ul style="list-style-type: none">✦ early-stage culinary professionals✦ post-secondary VET learners✦ Vocational qualification in hospitality✦ Certificates in sustainable cooking or Mediterranean gastronomy✦ Training units within Erasmus+ VET programmes <p>It can be used for continuous professional development (CPD), upskilling, and validation of non-formal learning within the hospitality and sustainable gastronomy sectors.</p>



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Microcredentials for Module 1: Ethical promotion of farming products with applied Psychology and Neuroscience

Learner's Name/Surname	<i>[Auto-filled at enrollment or issuance]</i>
Name of the Micro-credential	<i>Food Ethics Applied in Farming and Restaurants</i>
Country(ies)/Region(s) of the issuer	EU / Food Ethics Project Consortium
Awarding bodies	Food Ethics Consortium
Date of issuing	<i>[To be auto-generated at credential completion]</i>
Module number/name	Module 3: <i>Food Ethics Applied in Farming and Restaurants</i>
Module description	This module introduces learners to the ethical principles governing food production and restaurant practices: the use of local and seasonal ingredients, environmental and economic sustainability, transparent menu communication, and the social role of chefs and restaurateurs. The course integrates contributions from chefs, food producers, psychologists and sector experts to show how tradition, territory, ethical food choices and gastronomic quality can coexist within a sustainable business model.
Keywords	Food ethics, non-traditional farms, organic farming, historic cuisine, territory and seasonality, environmental and economic sustainability, ethical restaurant management, gastronomic tradition, transparent menu communication, local supply chains, zero-waste method, VET training of food ethics
Notional workload needed to achieve the learning outcomes	The notional workload corresponds to the full duration of the lessons provided in the module, as recorded in the official teaching materials.



<p>Learning outcomes</p>	<p>By the end of the module, learners will be able to:</p> <p>KNOWLEDGE</p> <ul style="list-style-type: none"> ✦ Describe the organic farming, zero-waste concept, historic cuisine and it's attributes. ✦ Recognise the value of zero-waste culture, historic local products cuisine, the benefits of organic farming and it's food quality, seasonality, traditions and local supply chains in organic food preparation. ✦ Understand the necessity of local, organic and traditional and historic cuisine in everyday life, the necessity and benefits of zero-waste culture. <p>SKILLS</p> <ul style="list-style-type: none"> ✦ Apply sustainable strategies to run the organic farm and manage farm and culinary wastes. ✦ Integrate local and organic farmers in food providers' chain. ✦ Communicate clearly and accurately to peer and farmers about the value of ethic, organic farming and it's products. <p>COMPETENCES</p> <ul style="list-style-type: none"> ✦ Critically evaluate real ethical dilemmas in farm management (cost vs quality, health vs cost). ✦ Collaborate with local producers and understand the social and economic impact of food systems.
<p>Level of the learning experience leading to the micro-credential</p>	<p>QF Level 4–5</p>
<p>Type of assessment</p>	<ul style="list-style-type: none"> ✦ Post-module proficiency test ✦ 10-question multiple-choice test with 2- 4 choices ✦ The success criteria is at least 6 correct answers
<p>Learning environment</p>	<p>Digital environment- Massive Online Open Course https://foodethics.eu/ — Module 3: https://foodethics.eu/lt-1-eng/</p>
<p>Qualifications connected to the micro-credentials</p>	<p>This micro-credential is stackable and forms part of the larger <i>Food Ethics</i> curriculum.</p> <p>This micro-credential is relevant to:</p> <ul style="list-style-type: none"> ✦ early-stage farming and culinary professionals ✦ secondary and post-secondary VET learners ✦ Certificates in sustainable farming or gastronomy ✦ Training units within Erasmus+ VET programmes <p>It can be used for continuous professional development (CPD), upskilling, and validation of non-formal learning within the hospitality and sustainable gastronomy sectors.</p>