



DiSHed
Digitalisation of Sustainable
Health Education

Sustainable Priorities in Food Industries



Zero Waste

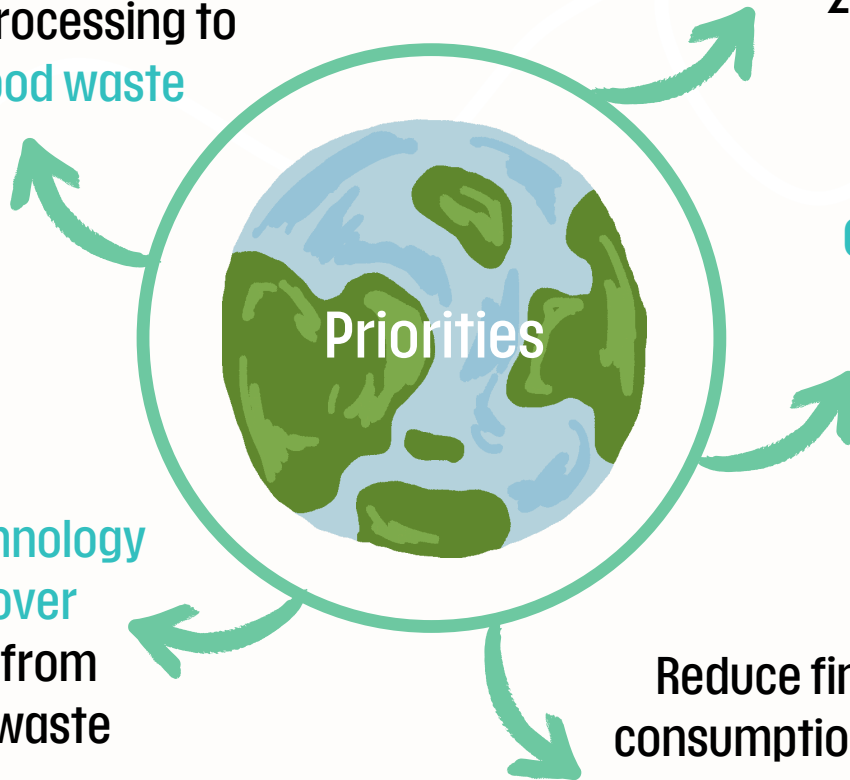
Better warehousing,
inventory management
& product processing to
reduce food waste

All plastic packaging
recyclable before
2030

Composting &
recycling
programs

Using technology
to recover
energy from
organic waste

Reduce final energy
consumption by at least
40% and reduce primary
energy consumption by
42.5% by 2030



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DiSHed is an Erasmus+ project that digitally upskills
VET educators to transform food and health
programs to meet sustainable practices.
Project no: 2022-1-IE01-KA220-VET-000087508



Co-funded by
the European Union

Sustainable Priorities in Food Industries



Resource Management

Purchasing policies

eg. organic raw materials, local products & sustainability certifications

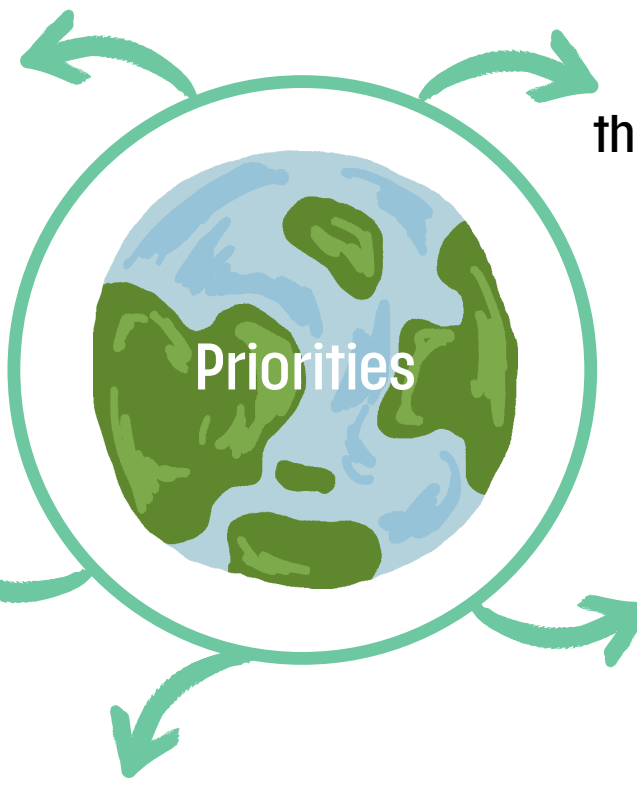
Fair trade

throughout supply chain

Farm to fork strategy

Greenhouse gases reduced to 55% by 2030 & neutrality by 2050 (EU Parliament decree)

Optimizing resources
through energy-efficient,
water-efficient & recycling
technologies



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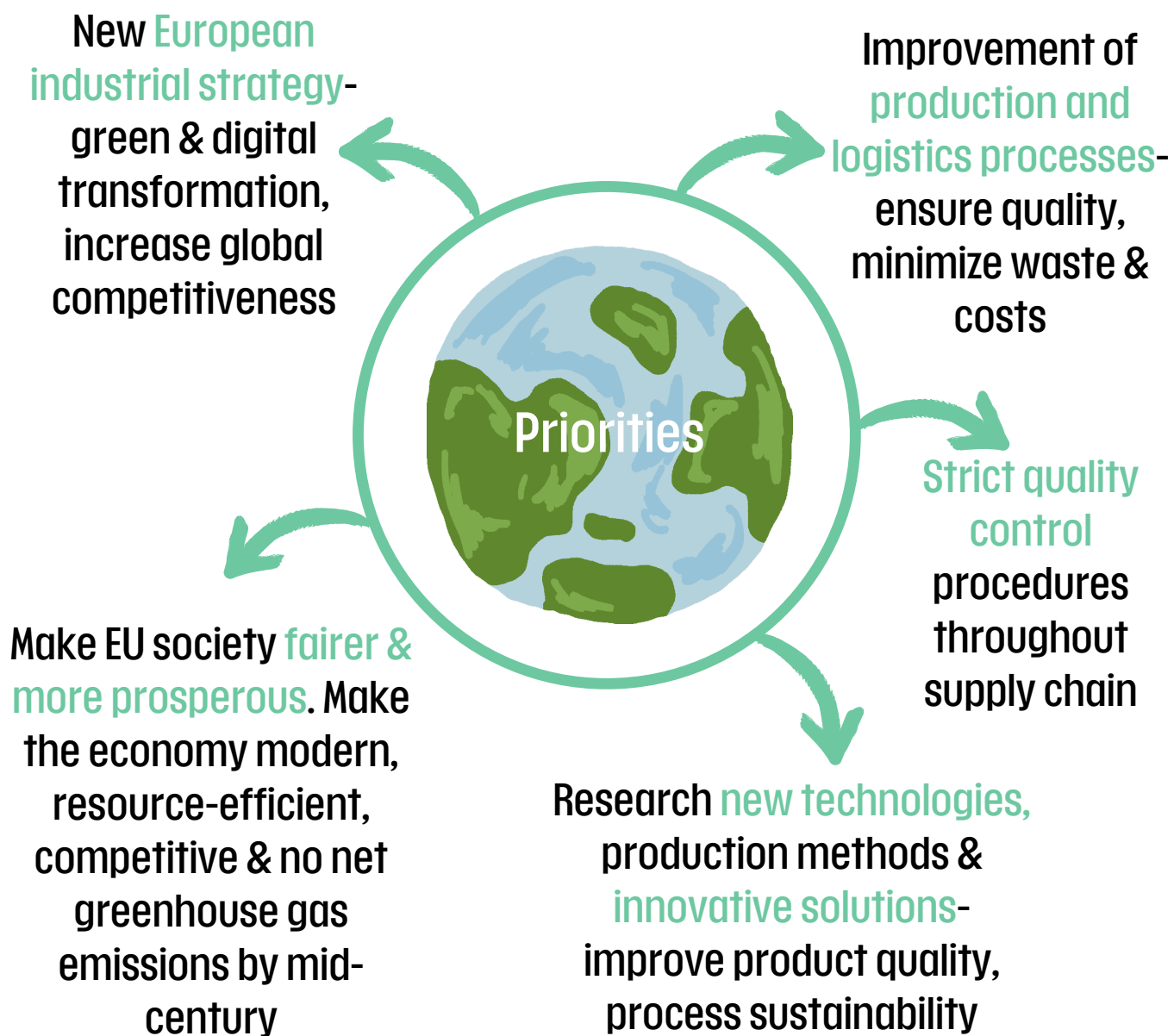
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Quality



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