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# THE FRAMEWORK

TRAINING FOR  
SUSTAINABLE  
FOOD SYSTEMS  
DEVELOPMENT



# T4F FRAMEWORK

The **T4F Framework** provides a coherent description of attitudes, skills and competences needed to create professionals of food sectors towards more sustainable food system.

**T4F** is a new professional training on development of green skills in order to re-skilling towards more "green thinking" the students and the professionals of the food sector.

The **T4F Framework** will be accessible in order to permit that every organisations providing Vocational Training will know which are the attitude, approach and key skills that they have to enhance in their country to facilitate the implementation of the VET course.



The food system is one of the major topic in sustainability: realising ecological, social, economic and health oriented sustainability goals in food productions and our daily food habits. The sustainable food systems consist of dimensions related to environmental and social impact, nutritional adequacy, cultural acceptance, affordability, and economic development. Achieving sustainability in professional food sector implies a long-term commitment to continuous improvement.

**Training for sustainable food system development** cover the following aspects in these four area of activities:

### **NUTRITIONAL AREA**

The nutritional area of sustainable food systems takes into account the implication that different foods have for our health in a long – term period. Proper food choices preserve our health and contribute to reduce the economic impact in public health expenditure. The main aim of this area is to explore the concept of sustainable diets and the risk, challenges and opportunity for novel ingredients. This area explores also the implication that lifestyle, ethic (and/or religious) choices and improper behaviour can have on our nutritional status.

### **ECOLOGICAL AREA**

The area includes the strategies for the management of land, water, food loss and food waste and living resources that promotes preservation and climate-smart production and consumption of foods with lower water and carbon footprints. The main goal of this area is to share smart management practices within the food supply chain to deal with the complex and dynamic nature of ecosystems and the absence of complete knowledge or understanding of the impact that the food system has on our environment.

### **ECONOMIC AREA**

To be considered sustainable, the food systems should be capable of paying all its debts, generating a positive cash flow, compensating for the negative externalities and may generate, and adequately remunerating workers and shareholders. Fostering green economy, circular economy and the local community resilience are the main aspects concerning this area. The main aim of this area of activity is to highlight through best practices that adopting sustainable approach like circular economy and local development is a value business opportunity for the food sector.

### **SOCIAL AREA**

Based on the principles of participation, empowerment and individual and collective responsibility, all of us are involved in fixing our food system. The social dimension on sustainable food systems takes into account of ethic and decent job as well as the community and its cultural identity.

The area aims to explore ethic and inclusive business models and how the relationship between food, conviviality and culinary traditions has a role in influencing lifestyles and production and economic factors.