

SUSPRO PROTOCOL TEMPLATE

In the face of the current health crisis with the COVID-19 pandemic, sustainable gastronomy demands new forms of production and consumption. To educate society, institutions and schools must redefine an educational strategy that addresses sustainability issues, in the culinary and gastronomic sector, as well as in the other educational sectors.

The concept of sustainability provides an umbrella under which schools can link a wide range of actions and/or projects, giving them added value and achieving greater efficiency. Therefore, a sustainable education strategy is not possible without:

- An institutional document that sets out a set of commitments, rules, standards, and procedures. By producing this written institutional commitment, schools bear witness to what is enacted, the strategy can be known by all, it provides certainty, clarity, and accessibility.
- Transmitting this document that establishes the new culture for the school.
- In addition, as a place of learning, schools can help students to understand their impact on the planet, to evaluate the evidence for themselves and to give them the knowledge and skills they need to be active members of society.

The SUSPRO project will generate a series of outcomes that will tackle the previously mentioned needs. Through the Sustainability Protocol, and the Digital and Face-to-Face workshops, it is expected that the project will achieve the following objectives:

- To acknowledge the importance of education to achieve sustainable development.
- To promote Education for Sustainable Development (ESD) as a key element for quality education.
- To ensure that all generations understand the impact of climate change and are better equipped to act.
- To collaborate internationally to adopt common guidelines and actions for the inclusion of sustainability as part of the culture of education centres.
- To achieve the necessary momentum and take a first step towards changing the current model of our educational centres and adopt a model based on environmental sustainability.
- To transmit this new sustainable culture adopted by the institution to students and staff, especially to those from the culinary and gastronomy, sector, by translating the institutional protocol into interactive activities.