







"Food Waste management: from farm to fork"

ERASMUS+ PROGRAMME ACTION KA131 – BLENDED INTENSIVE PROGRAMMES



Blended intensive programme

- Blended teaching course for bachelor degree students
- 3 ECTS:
 - 2 credits on-line
 - 1 credit Erasmus week intensive course

3 partner institutions

Università di Foggia (dipartimento DAFNE) ITA

Agricultural University of Plovdiv (BGR)

Stefan Batory Academy of Applied Science - Skierniewice (POL)

Participants

10 students Skierniewice (POL)

5 students Plovdiv (BGR) 5 students Unifg (ITA)

duration

- On-line: 20 December 2025 07 January 2026
- Intensive course: 9-13 January 2026 Palazzo Maselli Accadia (FG)

Course contents

The **BIP course relevance** is related to this key topic for a sustainable agriculture and food production, as evidenced by the **2030 Sustainable Development Agenda of the United Nations**. The goal 12.3 of the UN Agenda states that: "by 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses".

The main Objective of the course is to create a multidisciplinary collaborative teaching environment in which the students will acquire knowledge in the food waste management and apply their knowledge to the definition of possible best practice to prevent and mitigate the food waste in all the sectors, from production to final consumption.

The objective of the course is to increase students' knowledge of the current food waste situation and to actively study novel strategies to prevent or mitigate food waste, which could be proposed as good practices.

The course target

- The BIP course is designed for 1st university cycle (bachelor, EQF6 level) and is mainly addressed at students from Agricultural Science, Food Science, Biology, Nutrition and Dietetics and Biotechnology.
- The first part of the course will be held in virtual mobility, and the second part will be held during physical mobility, for a total of 3 ECTS.

BIP activities

- Work groupds
- Food preparation and storage
- Visiting study to local agri-food companies
- Guided visits to Monti Dauni woods and villages



9-13 JANUARY Accadia (FG)







