



Who are the partners of this project ?

**Lead partner:**

CEFAL Emilia Romagna – IT ([www.cefal.it](http://www.cefal.it))

**Co-beneficiaries:**

**From Croatia :**

- AZRRI: Agency for Rural Development - [www.azrri.hr](http://www.azrri.hr)
- Region of Istria: [www.istra-istria.hr](http://www.istra-istria.hr)

**From Italy :**

- CASA ARTUSI - [www.casartusi.it](http://www.casartusi.it)
- Scuola Centrale Formazione - [www.scformazione.org](http://www.scformazione.org)

**From Belgium :** CEC - [www.cecassbl.org](http://www.cecassbl.org)

**From Romania :**

- CIVITAS Foundation - [www.civitas.ro](http://www.civitas.ro)
- LUNCA - [www.luncasomesuluimic.info](http://www.luncasomesuluimic.info)

**From Poland:** DOT - <http://www.dot.org.pl/>

**From France :** AFMR ETCHARRY - <http://www.afmr-etcharry.com/>



**Welcome to our fourth newsletter of the Erasmus + Strategic Partnership CAVA project.**

**Echoes of the Multiplier event CAVA at the European Economic and Social Committee in Brussels the 23<sup>rd</sup> of June 2016.**



The project is co-funded by the European Union



This seminar, held in the Economic and Social European Committee (EESC), presented the first three results of the project “CAVA: Competences for Added Value Agro-food Micro-Productions: Entrepreneurial Development in Rural Areas” funded by the Erasmus+ programme of the European Commission - KA2 Strategic partnership.

The European Commission has registered in the European 2020 Strategy the priority "Promoting sustainable growth" and also the issue of the new skills for new jobs. The Commission highlights that more than 20 million jobs are already in relation to the environment, and these figures are expected to increase thanks to the EU's efforts to move towards a greener tomorrow.

For this approach to be successful, it is necessary that young people and adults in training and also the workers acquire skills tailored to the green jobs of tomorrow.

It is one of the goals of the project CAVA that is designed to promote the economic and rural development and tourism encouraging short food-supply chains and the valorisation of local products. The project aims also to the acquisition and improvement of behavioural, technical and entrepreneurial skills in the field of food processing in SMEs, social enterprises for young people in training, farmers and low skilled public in agriculture and catering sectors.



- **Maurizio Reale** Vice-President of the section of Agriculture, Rural Development and Environment at the EESC welcomed the participants of the seminar and explained that EESC is working on similar subjects.

You can find on EESC website: (<http://www.eesc.europa.eu/?i=portal.en.search&q=list+of+creative+jobs+in+rural+areas>) a list of several initiatives about creating jobs in rural areas answering to the emerging needs in various realities at local and national level.

At European level there are no general rules regarding this specific subject that CAVA project is dealing with. This collaboration with several Countries with different realities is very positive. The CAVA project gives an added value by focusing on short food-supply chains issues creating job opportunities at local level and also respectful of the environment. This is absolutely timely, this is in the heart of the Economic and Social European Committee's priorities. These matters are also part of the discussion at the level of the Common Agriculture Policy (CAP) and EESC has been trying to establish joint policies focusing on sustainable development at territorial levels by supporting local markets that can be granted through the CAP. Mr Reale also underlined that CAVA is carrying a work that is very important for EESC because it is not a top down approach but on the contrary it's a bottom up approach. The opinion at EESC level is legally binding Institutions need EESC opinion. EESC

don't influence the final decision but they are the body giving a concrete opinion based on local realities because EESC gathers all the representatives of the civil society.



**Lorena Sassi** of Scuola Centrale Formazione presented the CAVA strategic partnership. CAVA is a 3 year-long project about competences for food processing in short chain. The project gathers 10 partners from 6 Countries: CEFAL Emilia Romagna, as coordinator, Casa Artusi and Scuola Centrale Formazione from Italy, the Agency for Rural Development of Istria Region Ltd and the Region of Istria from Croatia, the CIVITAS Foundation for Civil Society and the Cooperativa Agricola Lunca Somesului Mic from Romania, DOT-Lower Silesia Tourist Board Organisation from Poland, Etcharry Formation Développement from France, and the Comité Européen de Coordination, that is a European Umbrella organisation based in Belgium and gathering members from 14 European Countries. A partnership very wide from a geographic point of view and also very various for the nature and competences of partners that are different and complementary. We have local and regional authorities, rural development and tourism organisations, training centers, Umbrella organisations in the field of social inclusion and vocational training.... (For more information see CAVA website <http://cavapro.weebly.com/>. "Our hope is that the results of this project become permanent!"



**Professor Marco Dalla Rosa**, Head of the Interdepartmental Centre for Agro food Industrial Research at the University of Bologna Alma Mater Studiorum, who is the scientific supervisor of the project, presented the first output concerning the repertory of training experiences for micro-food processing.

This repertory gathers 72 cases studies mainly focused on dairy, meat, fruit and vegetables and catering sectors.

The report gives a good representation of many different possibilities for the implementation of micro-scale activities in the food production and preparation.

The report also underlines the possible concerns regarding the micro enterprise activity mainly due to limited income and sometimes to the limited added-value to the foods that are the objects of the micro-production.

The case studies show that the qualification of the workers and technicians employed or trained in those micro-production units is a way to perform a permanent education, very often starting from low level of technical education such as professional secondary school.

Legislation and regulatory aspects are very important. All the food companies even micro must have an auto-control manual and HACCP plan.

In conclusion Pr. Dalla Rosa underlined that many best practices of the project are useful to be used as teaching material.

It is important to set theoretical and practical activities in relation to the participant entry level, learning by doing requires reporting and training material for theory and practices, learning tools, training in labs or incubators to plan business and entrepreneurship

activities.



Txomin Larre from Etchary Formation Développement presented the second output, i.e. the results of the analysis of the elements of quality and the definition of key technical and professional skills in agro-food processing and trade to define paths for the development of added-value in local agro-food and tourism sector.

Five categories of institutions have been investigated: 1. Consortia, 2. Restaurants and agro-tourisms, 3. Rural farms, 4. Artisans processing traditional products, 5. Projects, Schools and training centers.

Partners filled SWOT analysis of their national cases in order to identify the key success factors and difficulties.

Five entrepreneurial key skills have been identified: project, management, financings, networking, marketing, together with technical competences about quality, safety and hygiene of products.

Mr Larre presented and commented same case studies and listed some recurrent success factors such as team working, time management, clear business plan, Hygiene control etc.



The third output of the CAVA project was presented by Laura Minieri, from CEFAL Emilia Romagna, within a Double Interview in parallel with Séverine Andre from AID Coordination, Belgium, who's coordinating another KA2 project funded by the Belgian Erasmus+ Agency about a new professional profile of "Eco-Restaurateur". The double interview compared the Training Units that both projects are developing about different competences, the target groups they're addressing to and the characteristics of the training paths they'll pilot during the their testing phase.



In conclusion, Éric Degimbe CEC director stressed that organic agriculture can be and will be- he hopes – the future of the agricultural economy.

It may decrease the loss of employment in the agricultural sector because it is much more intensive in labour resources and some of these jobs doesn't require high qualifications, it reduces or removes the negative effects on the environment and by domino effect on the health and quality of life for all.

For all of these factors, organic agriculture and generally greening of the economy is an

