



## EWWR good practices and case studies

### 1. Details of Action:

**EWWR Organiser:** COGERSA

**Country/Region:** Asturias/Spain

**Name of nominated project developer:** CIFP Hostelería y Turismo de Gijón

**Name of nominated action:** "Minimización de residuos y fomento de productos ecológicos" – Waste minimization and eco-product promotion

**Place:** CIFP Hostelería y Turismo

**Town:** Gijón

**Region:** Asturias

**Country:** Asturias

**Website:** <http://web.educastur.princast.es/ies/hosteler/web/>

**Nominee category:** Educational Establishment

**Dates of action:** 22, 23, 24, 25, 26

### 2. Please select the theme(s) highlighted in the action:

- Too Much Waste
- Better Consumption
- Better Production
- A Life for Products
- Less Waste thrown Away

### 3. Type of Action

- Action open to general public
- Action open to a target group
- Action based on the production of communication tools
- Other, please specify:



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#### 4. Please give a detailed and precise description of the action

CIFP Hosteleria y Turismo de Gijón is a professional school, in the tourism and hotel sector. It has an canteen for teachers and students and they sell the products that the cooking students make during the lessons.

Objectives to be achieved:

- To raise awareness of the hotel management and tourism students on waste reduction.
- Reduce waste in the school's canteen.
- Reduce packaging in bakery products.
- Raise awareness of our customers about plastic bags reduction.
- Improve the organic production.

Development of the action:

I. Talk to raise awareness of waste reduction in the hotel industry.

The talk began with the presentation of the SEPR in the centre by a teacher of the project. Then a video documentary about the effects of excess production / waste (12min) was shown. Finally, the student Tania Gonzalez presented the main guidelines of the reduction in the different sections of the professional catering: Purchasing and Procurement, Storage, Handling and Preservation. The reference text was "The Manual of Good Practices in Hospitality" from the Ministry of Environment.

II. Campaign "Breakfast Zero Waste" in the cafeteria of the CIFP.

Some measures were in taken in order to reduce waste in the school's canteen:

- Reduction of packaging in the presentation and sale of products: plastic wrap, aluminium foil, no doilies and smaller napkins.
- Squeezed natural juices instead of bottled ones
- Replace paper napkins (40x40) for smaller (20x20) ones.
- Change of single units of sugar for sugar bowls.

III. Manufacture and sale of organic products in the workshop.

On days 24, 25 and Friday 26 bakery products were completely organic. Teachers and students of the two-cycle courses pastries were involved. Some of the recipes are: organic grain muffins and cakes, and cookies made from leftovers.

Explanatory labels were designed for sale.

IV. Campaign "Zero Plastic Bag" in sales of bakery.

The campaign begins with information boards on the CIFP policy on plastic bags and customers are asked to bring a bag. Finally on Friday, cloth bags were handed out, to reward the good practices.

V. Reduced packaging and elaborations preparation workshop for sale.

Since the start of the school year, the packaging of the workshop products has been revised and many measure were taken. All this measures were applied and presented during the EWWR: Use half of a cardboard tray for each product, instead of a hole one, use no more packaging than a paper bag for muffins, reusable bakery tins (avoid aluminium tins and plastic film) and so on.



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**5. Please describe the target audience and how the action motivated its public/target audience, as well as the number of participants**

They involved the whole educational community and even their customers.

For example, it was a student who made the first approach to waste reduction in hotel sector with a talk. Then, both teachers and students identify waste produced and how they could be reduced. So this involvement was essential to achieve the good results they had.

In addition, they asked their customers to avoid plastic bags, and in month period the measure had a 100% acceptance.

Total participation: 240 (talk) + 150 cafeteria + 70 customers / week= 460 during EWWR (approx 4000 people)

**6. Please explain why you have decided to nominate this action for a EWWR Award, following the main criteria listed here below**

- 1) Visibility and communicational aspects
- 2) Good practice, originality and exemplarity
- 3) Quality of content and focus on waste prevention,
- 4) European reproducibility
- 5) Follow-up in long-term and lasting impact

This action has been developed in the appropriate way. It started with a diagnosis phase, where some excess of waste production was detected. Then, they were able to reduce waste in their productive process, involving students, teachers and customers.

In addition, it is very important than students of the hotel sector get clear formation about waste reduction, so that during their professional life they can apply this concept in their future jobs.

Every measure taken will last in time and is easily adoptable by any school with similar characteristics.

It is also remarkable the effort made to quantify every waste reduction.



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