

DIGITAL COURSE WITH TRAINING MATERIALS
AND TOOLS FOR ADULT EDUCATORS

TOPIC 11

ASSIGNMENT

DIGITAL APPS, PLATFORMS FOR NO LEFTOVER CULINARY ARTS NORDIC & BALTIC CULINARY ARTS



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FOR NO LEFTOVER CULINARY ARTS**
NORDIC & BALTIC CULINARY ARTS

Optional Length: 90 MINUTES

Overview:

This session introduces participants to digital tools and platforms that enhance no leftover practices in culinary operations. Through practical demonstrations, participants will learn how to use digital apps for meal planning, inventory management, and more. They will develop digital plans tailored to no leftover culinary arts, exploring the potential of various tools to streamline operations and minimize waste. Group activities will encourage the discovery and sharing of additional digital resources.

Agenda:

- Introduction to Digital Tools for No Leftover Practices (5 min)
- Overview of Relevant Apps and Platforms (5 min)
- Practical Session: Demonstrating a Digital Tool (30 min)
- Development of a Digital Plan for No Leftover Culinary Arts (10 min)
- Group Activity: Exploring Additional Digital Tools (15 min)
- Presentation and Feedback on Digital Plans (15 min)
- Individual Feedback and Evaluation (5 min)
- Conclusion and Next Steps (5 min)

Learning outcome:

Participants will proficiently use digital tools and platforms to enhance no leftover practices in culinary operations, from meal planning to inventory management.

STAGE: INTRODUCTION TO THE TOPIC (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
<p>Introduce the various digital tools and platforms available for culinary arts, focusing on no leftover strategies.</p>	<ul style="list-style-type: none"> • Slideshow, video and brochure of popular apps and platforms. Use our developed materials and your own with updates. There are ongoing updates..



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STAGE: UNDERSTANDING THE TOPIC (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Discuss how these digital tools can assist in meal planning, inventory management, and waste reduction.	Handouts, slides, video and brochure on no leftover digital tools and their benefits.

STAGE: UNDERSTANDING THE TOPIC IN THEORY AND PRACTICE (30 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Demonstration of a digital tool or app, showing how to plan a no leftover meal.	Digital devices with the app installed.

STAGE: DEVELOPMENT OF THE TOPIC (10 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Research, analyse and brainstorm other ways that digital tools can help in achieving no leftover goals.	Flipchart for notes

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STAGE: VALUE CREATION (15 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Create a no leftover digital plan for a restaurant or event using the tools demonstrated.	Planning software or apps.

STAGE: VALUE CREATION + TESTING THE LEARNING OUTCOME (15 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Implement the digital plan in a simulated environment.	Simulation software or tools, video and brochure on the digital tools.

STAGE: INDIVIDUAL FEEDBACK AND EVALUATION (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Provide feedback on the digital plan and its implementation.	Feedback forms or digital feedback tools.

STAGE: CONCLUSION (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Summarize the session's key points and introduce the next topic.	Closing slide. Use can use digital brochures, videos, own materials.



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QUESTIONS ON THE TOPIC:
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1. What are the most popular digital apps in Denmark for food waste reduction?
2. How can Estonian chefs use online platforms to share no leftover recipes?
3. What role do digital apps play in Icelandic meal planning to avoid leftovers?
4. How can Latvian consumers use technology to track their food inventory and reduce waste?
5. What are the best digital tools for Lithuanian chefs to optimize ingredient usage?
6. How do Danish apps help connect consumers with leftover food from restaurants?
7. What role do online platforms play in Estonian food education about reducing waste?
8. How can Icelandic food bloggers use digital platforms to promote no leftover cooking?
9. What are the benefits of using AI in Latvian kitchens to minimize food waste?
10. How can Lithuanian families use meal planning apps to ensure no food is wasted?
11. How can Danish food delivery platforms help reduce waste by offering smaller portions?
12. What are the best digital resources for Estonian food professionals to learn about sustainability?
13. How can Icelandic restaurants use digital reservation systems to reduce food waste?
14. What are some innovative digital solutions for waste management in Latvian culinary arts?
15. How can Lithuanian food networks use social media to promote no leftover practices?

Comment: these questions are provided in the set of session plans on the same topic.

Recommendation: You can always change the details of the questions: countries, type, etc;



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**RESOURCES ON THE TOPIC:
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Check other resources and references in the brochures on the NO LEFTOVER radiational and contemporary recipes.

APPLICATION: Too Good To Go: End Food Waste. Available at https://play.google.com/store/apps/details?id=com.app.tgtg&hl=en_US&pli=1

Video: Intel Newsroom. (2022). How can restaurants use tech to reduce food waste?. Available at <https://www.youtube.com/watch?v=eiBamZfQn0I>

For more links to the useful applications, please review our brochure on Teaching and Learning Tools for NO LEFTOVER Culinary Arts.

Check other resources and references in the brochures on the NO LEFTOVER radiational and contemporary recipes.