

European Institute of Innovation & Technology

A body of the European Union

Community good practices in Education

Case studies from: **EIT Food** 2023





EIT Food

EIT Food's Professional Education & Certification System: A Better Way to Recognise Agrifood Workers

EIT Food's Professional Education & Certification System helps fulfil the long-term needs of the agrifood industry:

- Innovating the food system as it exists
- Equipping the food industry workforce with the skills they need to face future challenges
- Providing financial resources so SMEs can develop and adapt worker skill sets
- Creating a structure where new acquired skills can be formally recognised

The programme benefits employees first and foremost. By giving them training in innovation and formal certification for these new skills, agrifood workers can gain recognition as high-skill workers and access higher-paying opportunities.

It also:

• Develops a universal and accessible language for agrifood professionals' innovation skills

- Enhances HR practices within the industry
- Enhances recognition of the EIT Label
- Enhances quality assurance in teaching and learning

• Creates a pan-European market for training as part of the European Skills Agenda and Pact for Skills



Certifying Learners and Those that Teach Them

The programme is built on two key structures:

 EIT Food Learning Services which provides an EU-wide quality assurance and accreditation system of education delivery system. It provides training courses for trainers to become EIT Food Accredited Course Providers.

 EIT Food Assessment which provides independent certification of learner achievement, recognising mastery of essential innovation skills.

The transparency, independence, and quality of these processes is guaranteed through a Learning & Assessment Advisory Board made up of industry experts, educators, SMEs, research institutes, alumni, and current learners.

The New System Promotes Better Informed Choices and Discussions

At the macro level, the two professional education and certification programmes stimulate productive dialogue on skills gaps in the industry and skills variations between different countries. At the individual level, the programmes directly teach trainees how to choose educational opportunities and how to combine knowledge and practice. The programme's broad training portfolio can be challenging to carry out but it is also its fundamental strength as the agrifood sector requires people trained in many different specialised areas.

Participants' feedback allows EIT Food to gather important information about dynamically changing conditions on the ground and to adapt its lifelong learning programmes accordingly. The professional education and certification system has had measurably positive impacts so far on the technical and social skills of the trainees.



Lessons Learned and Best Practices

• It is important to raise awareness of the importance of measuring, acquiring and certifying skills as a prerequisite for programme implementation

• Cooperation with the public sector increases the programme's impact while cooperation with the private sector makes it possible to align trainings with industry knowledge and challenges

• Providing an online tool for pre-selecting training courses helps users find the information they need

• Diverse groups of participants allow for a better and more open exchange of experience and knowledge

• Teaching practical knowledge that can be applied in everyday activities increases the ability of learners to retain information

EIT Food

Cross-Sector Replication is Possible with Collaboration and Communication

The programme model is replicable if:

- KICs organise joint courses while sharing their best practices with each other
- Learning outcomes that are universally applicable across sectors are measured and presented, such as data management and leadership skills
- Awareness around the EIT Label brand is raised to attract more stakeholders to the programme

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