



GROUP WORK : BLUE

DATE: 11-12 MAY 2022

Project fiche

CALL

https://ec.europa.eu/info/funding-tenders/opportunities/docs/2021-2027/esf/wp-call/2022/call-fiche_esf-2022-soc-innov_en.pdf

TITLE OF THE PROJECT	<i>Burger print3D</i>			
Funding programme <i>Indicate the selected funding programme and call and the priorities the project wants to address</i>				
General Objective	<i>reduce waste of food, less pollution, carbon footprint reduction through 3D print usages</i>			
Specific Objectives	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"> 1. Improving the knowledge of 3D printing food—we will divide participants in national groups and give them assignment to do research about 3D food printing in their countries. </td> </tr> <tr> <td style="padding: 5px;"> 2. increase employment of participatns involved </td> </tr> <tr> <td style="padding: 5px;"> 3 </td> </tr> </table>	1. Improving the knowledge of 3D printing food—we will divide participants in national groups and give them assignment to do research about 3D food printing in their countries.	2. increase employment of participatns involved	3
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2. increase employment of participatns involved				
3				
Target groups <i>Who will use and or benefit from the outputs?</i>	<i>young people between 18-30 years old. 50 participants in total (10 participants per partner). Important to have the gender balance. The young people must have this carattheristic:</i> <ul style="list-style-type: none"> - <i>Students, (high school or university) graduate in Science, ITC, cooking, nutritionist. (Mandatory)</i> - <i>unemployment</i> - <i>geografical and social obstacle</i> 			



<p>Summary of the project Short overview of the project</p>	<p><i>Burger Print 3D has the main goal to contribute to reduce pollution, food waste by using more sustainable way of cooking in restaurants through 3D print food. This project would like to create a path of increasing of professional and soft skills and employment of participants involved.</i></p> <p><i>Preparation time for whole project will be 24 months. In this process we are going to make this specific activities:</i></p> <ul style="list-style-type: none"> - <i>Research. we will send 2 Surveys. 1 For Restaurant in order to get to know how many restaurants have already been using the print 3D and how many restaurants would like to start to use it. 2° Survey is for people, in order to get to know how many people know about this innovation food and are curious to try this burger veg food.</i> - <i>Training for 50 young people between 18-30 y.o. (with characteristics above all). The training will focus on the deep knowledge of good and healthy ingredients, how to make burger like real test, have equal food for people with special food needs such as gluten free. During the training we will use the methodologies "Learning by doing" in order to get competence on how to use the printer food in the best way</i> - <i>Internship. after the training the participants will do the internship in the enterprise of our partners who have already been using the 3D print.</i> <p><i>At the end of the project we will have 50 participants who increase their professional and soft skill in the field of nutrition, innovation cooking and each participant or group of mixed participants will develop a business plan to open a restaurant in 3D print in the future.</i></p> <p><i>this project will have good impact in short term for the participants and organization involved but also a good impact in long term because we have disseminated the innovation food and vegetarian and veg food in order to increase the agricultural production and decrease the intensive farm. This could contribute to decrease the pollution due to animals who live in the intensive farm</i></p>

ACTIVITIES	RESULTS																								
	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	M13	M14	M15	M16	M17	M18	M19	M20	M21	M22	M23	M24	
WP1: Research and training																									
Survey in each country For Restaurant in order to get to know how many restaurants have already been using the print 3D and how many restaurants would like to start to use it.																									Specific information about the knowledge and needs of restaurants
Survey is for people. in order to get to know how many people know about this innovation food and are curious to try this burger veg food.																									Specific information about the thought of people about the topic
Training for 50 young people between 18-30 y.o. 2 transnational Mobilities of 10 days each																									increase deeping knowledge about good and healthy ingredients. how make burger like real test. have equal food for people with special food needs such as gluten free. increase competence on how to use the printer 3D food
WP2: Internship																									
after the training the participants will do the internship in the enterprises of our partners who have already been using the 3D print																									improving professional skills - Business plan of each participant or group of participants to open restaurants in 3D print food in the future
A2.2: [Short description of the activity]																									