





Sustainable Practices for the Food and Drink Industry

This online course is available at no cost to employees of eligible small or medium-sized businesses in the food and drink sector.

This Level 3 course is designed to equip learners with the knowledge of what sustainability means and how sustainable practices can be adopted by a food and drink business.







This course will teach you about integrating sustainability into the workforce, food waste reduction and how to make better use of your available resources.

During this course, you will learn about:

- the food industry and the environment-impacts and remedies
- food waste management, energy and water efficiency
- elements of marketing, use of digital skills for QR coding for sustainability marketing, marketing/packaging info and development
- QR code for marketing and packaging website.

To find out more about the course please follow the link below: https://bit.ly/SPfFoodandDrink

To enquire or speak to someone about the course you can email brackshortcourses@ntu.ac.uk or call 0115 848 6576.

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