

Spotlight on Sustainability (Taster Session) – 2hrs

Learners will gain a basic awareness about what sustainability means in relation to the food and drink sector and how they can make a difference. Learners will receive a certificate of attendance. This is a great introduction to Level 3.

Next date: Tuesday 17 January 2-4pm (other dates running from February-April 2023)

[More details](#)

Level 3 Sustainable Practices for the Food and Drink Industry – 10hrs (4hrs taught over two online sessions + 6hrs independent study outside of class times)

This course will equip learners with the knowledge about what sustainability means and how sustainable practices can be adopted by the food and drink industry. Study areas include the *17 Sustainable Development Goals, environment impacts and remedies, food waste management, energy and water efficiency, use of digital skills and QR coding for marketing and packaging*. Learners will receive a Level 3 certificate of achievement.

Next date: Friday 20 & 27 January 2-4pm (other dates running from February-April 2023)

[More details](#)

All courses are delivered by [Blessing Nwokocho](#), Lecturer in Food Technology and Sustainability within the School of Animal, Rural and Environmental Sciences at Nottingham Trent University.

Course enquiries/booking and eligibility check to brackshortcourses@ntu.ac.uk or by calling 0115 8486576.