

LTT IN ROME

On 20th- 24th of September 2021, was held in Rome and Lazio Region an LTT training week, as part of the ERASMUS + Zero Waste Power project in HoReCa.

The project was born from a partnership of 7 Italian, Croatian, Slovenian, Spanish and Irish hotel schools and training companies.

The main objective of the project is to provide companies in the HoReCa sector with some guidelines to reduce the waste of resources, reduce the amount of waste produced, limit the use of chemicals and reduce waste of water and electricity.

Within the project work, were also produced self-assessment tools that allow individual companies to self-assess themselves and undertake a path of improvement aimed at the main objective of Zero Waste Project: to produce Zero Waste!



Galileo.it coordinated three delegations, two Croatian and one Slovenian, visiting many facilities in Rome and in Lazio Region offering teachers and students involved in the training week a unique opportunity to develop their knowledge.

The first step was to show to the group the Italian food and wine excellences, Eataly is our best choice to do it!

The first accommodation facility involved in our training was the Hotel Horti 14. It was surprising to find, in the chaotic center of the city of Rome, frequented by thousands of people, an oasis of quiet and silence. In the heart of Trastevere district, next to the botanical garden, we got to know Alessandro Vannini, an authentic dreamer. His Hotel is a perfect mix of nature, art and linear architecture.

Inside the Horti 14 you can breathe love for art and the desire to make each guest's stay unforgettable, in full respect of nature and using only natural materials such as iron, wood, brass and marble.
(www.horti14.com)



On our journey into the realities that are particularly attentive to the environment in our country, we met two true pioneers of eco-sustainable commitment: Stefano Fassone and his Belgian wife Elisabeth De Coster. "Le Mole sul Farfa" (Ecolabel 2019) in Mompeo is a place that communicates to the visitor the feeling of quiet and warmth that can only be experienced at home, wherever it is. Vivid colors and smells that recall ancient rites and gestures that find their fulcrum in popular tradition. Ancient olive trees and deep and mysterious gorges on the Farfa river invite the traveler to venture into nature to breathe and experience contact with Mother Earth, also thanks to the trekking routes they have organized in the area. Every detail of the management has been designed to reduce the environmental impact, the consumption of water and energy and to enhance traditions, for example by using donkeys to clear the area of scrub and prevent fires.
(www.lemolesulfarfa.com)

A fixed stop in our training activities is a visit to AEPER (Roman Association of Restaurants, Bars and Ice Cream Shops) where President Claudio Pica and his staff welcomed the teachers and students. Deborah Caputo representing Aeper and Tito Livio Mongelli, of Galileo.it, illustrated the waste reduction policies promoted by Aeper for its members. (www.associazionebar.com)



Aeper offered students and teachers a snack with the excellent traditional pizza of Pizza Forum, which is committed to reducing food waste and energy waste and which has received, after a specific audit, the Zero Waste certification! The visit to Pizza Forum made us understand how would be possible to have a great quality pizza even in the full center of Rome!



Sympathy and hospitality but also excellent products and amazing pizza made Pizza Forum one of the best memories of this experience. (www.pizzaforumroma.it)

A lot of people open an HoReCa facility and make this work their life, only some ones create, starting from their own philosophy of life, a real temple. Marina Magi lives, creates and works 100% BIO, the temple of BIO in Rome. Every single thing in the 100% BIO restaurant is pervaded by the careful choice of ingredients, meticulous preparation and attention to customer needs. Completely organic ingredients, experiments in the kitchen and continuous search for new combinations are the philosophy of Marina and her staff who never forget respect for all living beings and for the planet that hosts us. (www.centopercento.bio)



Nature, calm, breathtaking scenery are the frame that Relais Castrum Boccea offers to visitors and customers. An oasis, a few kilometers from the center, which combines elegance with the taste of tradition and excellent cuisine. (www.relaiscastrumboccea.it)



Our journey ended in the kingdom of Simona Papagno "Criollo, Bistrot gelato". Simona's enthusiasm, creative mentality, her continuous search for new flavors to experiment surprised and fascinated us. The discovery of the ketogenic process and the careful choice of ingredients made us forget that what we were tasting was a "pizza" with tomato gelato, a creation of Chef Alessio Occhioni. And while Simona and the Chef led us towards new taste experiences Antonella Colafranceschi took us to the discovery of the Japanese tea ceremony and Angiolo Manetti created, around us, with his photos, the scenography for this multisensory experience. (www.facebook.com/Criollo-II-bistrot-del-gelato-2403175039954415) (www.angiolomanetti.it)



During one of the visits, Luigi Sciarra, President of the SKAL International Club of Rome also intervened, presenting us Skal, the oldest and largest organization of tourism experts and managers in the world. (<https://www.skalroma.org>)

It was a kaleidoscopic, fascinating, fun and educational experience. Could you ask for more?

PARTNERS



CALLIDUS
ISTANOVNA ZA OBRAZOVANJE CORALSH



Cámara
Granada



Are you interested to know what our future activities are? Do you want more info?



Please visit our web site: www.zerowastepower.eu



Facebook group: www.facebook.com/Zero-Waste-project-106267330786207



Instagram: www.instagram.com/zerowasteproject2019



email: zero.waste.project.2019@gmail.com

This project has been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.