

FCP Core Module: Topics, Learning Outcomes, Benefits and Delivery Methods

Section 1 – The Big, Global Picture

Topic	Scope	Learning outcome			Slides	Benefits	Delivery method
		Manufacturer / Suppliers	Dealer Reseller	Operator			
Climate and Environmental Challenges	To provide an understanding, evidence and statistics related to climate disruption and the causes	How to provide authoritative advice on climate change and carbon reduction to channel partners	How to provide authoritative advice on climate change and carbon reduction to channel partners	How to provide authoritative advice on climate change and carbon reduction to channel partners	6-8	Delegates will be provided with a science-based resource as a tool to be able to initiate discussions on climate change with clients and colleagues as well as gain the confidence required to be able to challenge misconceptions on the impacts and causes of the warming of our planet, particularly in relation to the foodservice sector.	Recorded slides to watch at delegates own pace (Section 1 – 20-30 mins)
What are greenhouse gasses?	Brief overview of the science behind greenhouse gases	Understand the effects of greenhouse gases	Understand the effects of greenhouse gases	Understand the effects of greenhouse gases	9-10		
What is Carbon and How Does it Relate to the Atmosphere? What is Carbon's Relationship to Energy	Explain what "carbon" is in relation to the effects on the atmosphere	Understand the effects of Carbon in the atmosphere	Understand the effects of Carbon in the atmosphere	Understand the effects of Carbon in the atmosphere	11-13		
Impacts of climate change Taking action on emissions and climate change	To gain knowledge of the overarching implications of climate change for the foodservice supply chain	Understand the impacts of climate change generally and more specifically to the food service sector	Understand the impacts of climate change generally and more specifically to the food service sector	Understand the impacts of climate change generally and more specifically to the food service sector	14-15		

	General energy and carbon saving tips						
IPCC Sustainable Development Goals	Relevance of SDGs to foodservice (11 of 17)	Understand the IPCC sustainable development goals and how the manufacturer/ supplier can help towards achieving these goals Understand the need for other goals in relation to sustainability	Understand the IPCC sustainable development goals and how the operator can help towards achieving these goals Understand the need for other goals in relation to sustainability	Understand the IPCC sustainable development goals and how the lifecycle of a product help towards achieving these goals Understand the need for other goals in relation to sustainability	-	To gain confidence when discussing and considering the impacts of the foodservice sector on the environment and global sustainable development.	Virtual tutorial and discussion – 30 mins

Section 2 – Measurement, Reporting and Legislation

Topic	Scope	Learning outcome			Slides	Benefits	Learning outcome
		Manufacturer / Suppliers	Dealer Reseller	Operator			
Net Zero Carbon and Carbon Neutrality	Explain Key terminology in emissions reduction: Net Zero/Zero carbon and carbon neutral	Understand the different terms of carbon reduction commitments	Understand the different terms of carbon reduction commitments	Understand the different terms of carbon reduction commitments	19		Recorded slides to watch at delegates own pace (Section 2 – 30-40 mins)
The UKs Net Zero Emissions Plans	An overview of what the UK is doing to combat climate change	To understand the actions being taken to manage climate change	To understand the actions being taken to manage climate change at a	To understand the actions being taken to manage climate change at a	20-22		

		at a national and global level	national and global level	a national and global level			
Why do we measure Carbon? How do we measure Carbon? Where do we start?	<p>Explain how to measure carbon and where the conversion factors come from and how to use them. Explain the importance of measuring carbon emissions and how we monitor and manage emissions.</p> <p>Understand emissions reduction targets.</p>	<p>Understand type 1, 2 and 3 emissions and how to calculate them.</p> <p>Understand why we measure carbon emissions and how to monitor and manage them</p>	<p>Understand type 1, 2 and 3 emissions and how to calculate them.</p> <p>Understand why we measure carbon emissions and how to monitor and manage them</p>	<p>Understand type 1, 2 and 3 emissions and how to calculate them.</p> <p>Understand why we measure carbon emissions and how to monitor and manage them</p>	<p>Why: 23</p> <p>How: 24-28</p> <p>Targets: 29, 30</p>	<p>Delegates to be able to complete simple carbon foot printing of their own and their clients products/operations</p>	
Carbon Offsetting, Insetting and Removals	<p>Explain the correct philosophy in relation to Carbon offsetting and when it should be applied</p>	<p>Understanding the correct philosophy in relation to Carbon offsetting and when it should be applied</p>	<p>Understanding the correct philosophy in relation to Carbon offsetting and when it should be applied</p>	<p>Understanding the correct philosophy in relation to Carbon offsetting and when it should be applied</p>	31-39		
Regulatory framework and	<p>Making environmental</p>	<p>Understand the regulatory framework to</p>	<p>Understand the regulatory framework to</p>	<p>Understand the regulatory framework to</p>	<p>Making claims: 40, 41</p>		<p>Study at your own pace with</p>

government guidance	claims on goods and services Overview of the European Directives and Explain UK regulations and legislation: <u>CE & UKCA marks</u> <u>Eco Design directive</u> <u>WEEE</u> <u>RoHS</u> <u>SCIP</u> <u>REACH</u> <u>Water</u> <u>Waste/Packaging</u> <u>Food waste and FOG</u> ESOS SECR	remain compliant.	remain compliant.	remain compliant.	Regulations overview: 42 <u>CE & UKCA marks</u> : 43 Ecodesign Directive: 44 WEEE: 45 RoHS: 46 SCIP: 47 REACH: 48 Water 49-52 Waste: 53 Food waste: 54,55 FOG: 56 SECR: 57 ESOS: 58, 59	provided reading materials and check back/multiple choice and short answer questions
----------------------------	--	-------------------	-------------------	-------------------	---	--

Section 3 – Carbon Reduction in the Food Service Sector

Topic	Scope	Learning outcome			Slides	Benefits	Learning outcome
		Manufacturer / Suppliers	Dealer Reseller	Operator			
Carbon reduction context in the food sector	Describe the foodservice sectors position in global climate change and how we might begin to reduce the	Understanding emissions reduction context and challenges in the foodservice sector	Understanding emissions reduction context and challenges in the foodservice sector	Understanding emissions reduction context and challenges in the foodservice sector		Foodservice sector carbon overview: 62, 63 Net zero and emissions	I Recorded slides to watch at delegates own pace (Section 3 – 50

	three scopes of emissions	Understanding scope 1,2 & 3 for food service businesses	Understanding scope 1,2 & 3 for food service businesses	Understanding scope 1,2 & 3 for food service businesses		scopes for foodservice operations: 64-67
Types of foodservice equipment and Carbon	Describe the types of equipment in relation to emissions in operation: Refrigeration, Cooking and warming, Ware-washing, Ventilation, Hot Beverages, Light equipment and small wares To provide practical actions and strategies to reduce emissions that can be taken in the workplace (end user operations)	Understand the types of products, and their associated carbon measures in operation and how to reduce them. Understand that repairs and maintenance actions involve carbon emissions, how these can be minimised	Understand the types of products, and their associated carbon measures in operation and how to reduce them. Understand that repairs and maintenance actions involve carbon emissions, how these can be minimised	Understand the types of products, and their associated carbon measures in operation and how to reduce them. Understand that repairs and maintenance actions involve carbon emissions, how these can be minimised		Foodservice establishment equipment emissions and reduction strategies: 68-76 Maintenance: 77, 78 Electrification: 79, 80 Hydrogen: 81
Increasing the asset value of a site	Explain increasing the asset value: Buildings: <u>BREEAM</u> <u>LEED</u> <u>SKA</u>	Understand BREEAM and other schemes / services for improving building assets Understand the asset value of equipment and be	Understand BREEAM and other schemes / services for improving building assets Understand the asset value	Understand BREEAM and other schemes / services for improving building assets Understand the asset value over its lifetime.		Buildings: 82 Renewables: 83 Equipment: 84-85 Investors: 86

	<p><u>Alternative energy</u></p> <p>Equipment: ETL Energy Technology List FEA five point plan</p> <p>Business: <u>Satisfying the investor</u></p>	able to promote the benefit to the buyer	during operation of equipment				
Supply chain integrity	<p>Explain Practical ways to hold the supply chain together and make it a value chain 'Mind the Gap research' findings "See attached CESA report"</p>	Understanding the supply chain, to enable strategies to prevent gaps or breaks in the supply chain and look at ways of reducing carbon	Understand the supply chain, to enable strategies to prevent gaps or breaks in the supply chain and look at ways of reducing carbon	Understand the supply chain, to enable strategies to prolong the lifespan of the product and look at ways of reducing carbon		87, 88 89: Group discussion supply chain proforma	Recorded working group discussion
Process of Projects	<p>Explaining the key points of a <u>small to large project</u>:</p> <p><u>Taking the Brief</u> Kitchen / front of house design requirements Full Installation</p>	Understanding the important roles of each stage of a Project in the food service sector and how this relates to Carbon and sustainability.	Understanding the important roles of each stage of a Project in the food service sector and how this relates to Carbon and sustainability.	Understanding the important roles of each stage of a Project in the food service sector and how this relates to Carbon and sustainability.		Wider projects: 90-92 Menu modelling: 93-95	Recorded slides to watch at delegates own pace (Section 3 – 50 mins)

	Facilities Management Smart buildings <u>Connectivity</u> <u>Menu modelling</u>						
Life Cycle Assessment	Enable individuals and business to implement initiatives to manage and reduce carbon over the lifecycle of a product and/or kitchen	To understand what affects the carbon footprint of a product over its lifetime and how to improve it To understand the effects of the manufacturer / supplier on the embodied carbon footprint of their product / service	To understand what affects the carbon footprint of a product over its lifetime and how to improve it and convey this to customers	To understand what affects the carbon footprint of a product over its lifetime and how to improve it Selection of equipment with the lowest embodied carbon. View to reparability and longevity			LCA: 96-99
End of (first) life use	Resale and Asset realisation Repurposing <u>Life cycle assessment guide</u> <u>Embodied Carbon buildings</u> <u>Life cycle assessment buildings</u>	Understand relevant legislation after use value	Understand relevant legislation after use value	Understand relevant legislation after use value			Ramco: 101

Section 4: Final Summary, discussion and close

Topic	Scope	Learning outcome	Slides	Benefits
-------	-------	------------------	--------	----------

		Manufacturer / Suppliers	Dealer Reseller	Operator			Delivery method
Practical issues from delegates to address real life challenges for their business / teams	<p>Student participation to discuss open-ended topics relating to any real-life, practical issues and challenges for their business / teams.</p> <p>Compare theory to real life situations and how understanding of carbon and sustainability can improve business credibility</p>	Learn about practical issues you and others experience, and how the Carbon and Sustainability training can improve business credibility	Learn about practical issues you and others experience, and how the Carbon and Sustainability training can improve business credibility	Learn about practical issues you and others experience, and how the Carbon and Sustainability training can improve business credibility			Working group discussion