



Creating awareness, networks and pathways around sustainable coffee consumption

Last April, the ECOffee project partners and coffee sustainability professionals convened in Vilamoura, Portugal, for an enriching exchange of insights and practices, as part of the project's activities. Over three days of workshops and trainings, they delved into the project's outcomes and discussed strategies to enhance the sustainability of coffee consumption (Pic1).

Highlights of the gathering included:

- Presentations from Maastricht University's PhD researcher, Maria Tomai, who shared invaluable guidance on navigating the educational material developed, including the e-guidebook and the video tutorials;
- Release of a groundbreaking smartphone application poised to transform sustainability within the coffee ecosystem;
- Experts from the Coffee industry presented brewing practices and explained the importance of choosing specialty coffee.

Later, **in July**, the first national workshop took place in Maastricht. Hosted at the facilities of Blanche Dael, a cafeteria within the network of the ECOffee Consumers project, participants got informed about the projects deliverables and provided constructive feedback on the mobile application (Pic2).

About the ECOffee Project:

The "ECOffee" Erasmus project is dedicated to advancing environmental sustainability in the coffee industry through innovative educational endeavours. Our focus lies in crafting training materials for vocational education and training (VET) providers, students, and industry professionals. By promoting sustainable practices and fostering awareness of environmental concerns, we aim to usher in a more eco-conscious era for coffee production, distribution, and consumption.

Modules within the project span topics such as sustainable farming techniques, waste management, energy efficiency, and eco-friendly packaging solutions. Ultimately, our mission is to empower stakeholders with the knowledge and skills necessary to drive positive change in the coffee sector.

Read more about it here: <https://www.maastrichtuniversity.nl/news/double-espresso-systems-thinking>

Pic 1:



Pic 2:

