

Restaurants Canada Show 2020

Leaders in Environmentally Accountable Foodservice



Sustainable Foodservice Professional (SFP) Program

Co-developed by LEAF and The Next Course, the SFP provides inspiring e-learning experiences on best practices in 'future proof' sustainability principles across all aspects of foodservice and hospitality operations and management.

Engaging, mobile friendly course, robust certification methods and its 3 levels of learning achievements.



Level 1

The future proof
hospitality
professional
certificate course.



Level 2

The future-proof
foodservice
professional course.



Level 3

Sustainable
foodservice
professional
certificate.



LEVEL ONE

The future proof hospitality professional certificate course.

Duration: 5 hour

Learning method: online interactive media and instructional methods

Course objectives:

- to establish (or update) a workplace culture based on resilient, sustainable goals and practices.



LEVEL TWO

The future-proof foodservice professional course.

Duration: 10 hours

Learning method: 90% self-guided online, 10% online dialogue with an instructor

Course objectives

- designed to be a component of a culinary arts or hospitality certificate diploma program.
- Individual design project describing operations and management of a future proof sustainable foodservice outlet.



LEVEL THREE

Sustainable foodservice Professional Course

Duration: 35 hours

Learning method: 80% e-learning, 20% instructor based

Course objectives:

- providing a detailed approach to sustainable operations and management of foodservice/hospitality facilities.





Contact

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