



CASE STUDY

FOOD SKILLS CYMRU PROGRAMME

HIGHLIGHTS

- 5 Decarbonisation Workshops delivered
- Delivery Period 2022-2023

CLIENT: LANTRA

LOCATION: POWYS, WALES

THE CHALLENGE

Arthian was appointed by Lantra to deliver a series of decarbonisation workshops to food and drink sector clients for the Food Skills Cymru programme. The workshops addressed specific elements of decarbonisation, including Energy Efficiency and Management, Renewables Generations Systems, Decarbonisation of Heating Systems, Decarbonisation of Cooling and Refrigeration Systems and Decarbonisation of Food Waste and Packaging.

Our Training Centre has over 10 years of experience in developing and delivering IEMA Certified and Approved courses. As market leaders in training development and delivery, we provide a wide variety of bespoke training courses for public and private clients across numerous industry sectors, ranging from SMEs to international organisations. All of our IEMA-Certified trainers are also environmental consultants, who regularly work with clients to establish decarbonisation programmes which include identifying greenhouse gas (GHG) emissions baselines, calculating decarbonisation trajectory analysis and determining carbon reduction targets and measures.



info@arthian.com



www.arthian.com



+44 0141 227 2300



The Solution

The courses for the Food Skills Cymru programme were developed holistically, including discussion points, exercises, scenarios and case studies as well as the provision of information and examples, ensuring opportunities for clarification and full learner understanding. As all trainers are certified environmental consultants, they were well-placed to answer all delegate questions.

The workshops were designed to work together, highlighting ways that businesses within the sector could reduce emissions in a systematic and effective way - similar to the way that the team would have worked with the organisation outside of a training situation.

The first workshop focused on Energy Efficiency and Management. This workshop gave attendees an excellent overview of the science and methodology behind carbon management and reduction, as well as actionable ways to reduce emissions that began in their offices and warehouses. The second workshop focused on Renewables Generations Systems, and detailed the ways that renewable energy sources could be easily and efficiently installed in offices and warehouses. The third workshop focused on the decarbonisation of heating systems - one of the UK's most considerable pollutants. The session focused on the ins and outs of current boiler systems, ways that businesses could make their heating systems more sustainable, as well as the process of implementing a newer, more sustainable heating option - and the steps required to ensure that the impact was beneficial.

As businesses in the food and drink sector, these delegates were very interested in the process of cooling and refrigeration systems, and the fourth workshop focused on just that. Delegates learned about the science behind decarbonisation and cooling, as well as small adjustments to make their business more sustainable throughout the cooling process. Finally, the last workshop focused on decarbonising food waste and packaging, which saw trainers teach businesses about effective waste reduction techniques as well as interrogate their current packaging methods, looking for places to improve sustainability.

Decarbonisation is a critical part of the UK's journey to Net Zero Carbon, and education is one of the first and most important steps. The Arthian team was pleased to be a part of Lantra's Food Skills Cymru programme.



info@arthian.com



www.arthian.com



+44 0141 227 2300

