

## TEMPLATE FOR THE GOOD PRACTICE

### What is a good practice?

A good practice is not only a practice that is good, but a practice that has been proven to work well and produce good results, and is therefore recommended as a model (p. 1). It is based on infrastructure modernization and vocational skills upgrading.

Element	Description
Title*	<b>Operation of a Culinary Hub as a Center for Professional Development of School Catering Staff</b> within the framework of the School Nutrition Reform.
Name of the VET Provider	<a href="#">Vocational Education and Training Institution "Boryspil Vocational College"</a> .
Thematic domain	<ul style="list-style-type: none"><li>• <b>Innovation</b> (implementation of new technological recipe cards).</li><li>• <b>Digital</b> (e-platforms for school meal accounting).</li><li>• <b>Green</b> (minimization of food waste).</li><li>• <b>Lifelong learning</b> (skill upgrading for adult cooks).</li><li>• <b>Creating partnerships/skills ecosystems</b> (cooperation with territorial communities of Kyiv Region).</li></ul>
Introduction*	The context is shaped by the launch of the nationwide School Nutrition Reform. The need emerged due to outdated school kitchen equipment and a gap in staff qualifications regarding the updated menu. The practice has been actively implemented <b>since 2023–2024</b> following a large-scale modernization of laboratory facilities.
Stakeholders and Partners	<b>Beneficiaries:</b> school children of Kyiv Oblast. <b>Users:</b> school kitchen cooks and catering managers. <b>Partners:</b> Kyiv Regional State Administration, Department of Education and Science of Kyiv Regional State Administration, Ministry of Education and Science of Ukraine, and territorial communities (e.g., Voronkiv, Dymer, etc.).
Impact*	<b>Positive impact:</b> improvement of food quality and promotion of a healthy eating culture among children. <b>Social impact:</b> communities receive qualified staff capable of independently implementing HACCP standards and operating innovative equipment. The evidence is shown by the successful certification of the trained staff.
Innovation and Success Factors*	The innovation lies in the transition from theoretical learning to <b>100% practical workshops</b> in a specially created, state-of-the-art laboratory. Success factors: availability of certified trainers ("agents of change"),

institutional support, and hub equipment including combi-steamers, blast chillers, and modern appliances.

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<b>Constraints*</b>	<b>Challenges:</b> psychological resistance of older-generation cooks toward new technological recipe cards; logistical challenges of staff commuting from remote communities. <b>Addressed by:</b> involving psychological trainers and developing flexible, short-term intensive training schedules.
<b>Lessons learned*</b>	Modernizing equipment in schools does not work without systemic retraining of personnel. The most effective training format is small-group, peer-to-peer work, where college instructors act as facilitators.
<b>Replicability and/or up-scaling</b>	The practice is fully adapted for scaling across other regions of Ukraine through the network of regional Centers of Vocational Excellence (CoVEs). The main condition for replication is co-financing by local communities to cover raw food material costs during practical sessions.
<b>Contact details</b>	17 Volodymyra Malyka St, Boryspil, Kyiv Oblast, 08304; tel: +380 4595 72233.
<b>URL of the practice</b>	Materials and updates are available on the college's official <a href="#">Facebook page</a> .
<b>Related resources that have been developed</b>	Technological recipe cards for the updated school menu, "Sanitation and Hygiene in School Kitchens" guidelines, instructional videos, and technical manuals for modern thermal equipment operation.