

Certified Sustainability Practitioner Program

in Food & Beverage

Day 1

	MODULES
Live Session Day 1 Feb. 5, 2023 (09:00 – 1:00PM CST)	MODULE 1: Sustainability (ESG) and the Business Case for Adoption <ul style="list-style-type: none">▪ ESG & Sustainable Development Concepts▪ Definitions and Interpretations of Sustainability (ESG)▪ The Business Case for Sustainability for F&B▪ Sustainability (ESG Related Risks
	MODULE 2: Current Global Legislation for ESG and GHG emissions <ul style="list-style-type: none">▪ The Sustainable Development Goals for 2030▪ Local and International Legislation and Regulations for GHG Emissions and Sustainability▪ Global Overview and Trends for F&B
	MODULE 3: Sustainability (ESG) Reporting and other ESG Guidelines <ul style="list-style-type: none">▪ Steps for Sustainability Report Creation▪ Sustainability Reporting Trends▪ Carbon Reduction and Metrics▪ Sustainability and Supply Chain▪ Standards Applied to Supply Chain▪ Good Practices for Sustainability Report Communication
In-between the live sessions	HOMEWORK

Day 2

	MODULES
Live Session Day 2 Feb. 6, 2023 (09:00 – 1:00PM CST)	MODULE 4: Sustainability Strategy & Most Widely Used Standards & ESG Ratings) <ul style="list-style-type: none"> ▪ The Importance of Stakeholders ▪ How to Create a Strategy and Engage with the Stakeholders ▪ The importance of ESG Performance, Ratings and Indices ▪ Examples from F&B
	MODULE 5: Responsible Communication and How to Avoid Blue and Green Washing <ul style="list-style-type: none"> ▪ Responsible Communication ▪ Green and Cause-Related Marketing ▪ How to Avoid Green & Blue Washing ▪ How to Avoid SDG Washing ▪ Best Practices for Communication ▪ Sustainability Trends
	ASSIGNMENT INSTRUCTIONS CONCLUSIONS AND FEEDBACK
3 weeks after the training	Assignment submission