E-learning: free online training platform for the seafood industry

SEAFOOD TOMORROW

NUTRITIOUS, SAFE AND SUSTAINABLE SEAFOOD FOR CONSUMERS OF TOMORROW

SUMMARY

The **SEAFOOD**TOMORROW **e-learning tool is an interactive web-based training platform for those working and being trained to work in the blue economy. The tool addresses education gaps in the seafood sector and consists of five units (with 21 modules in total), on a diverse range of topics covering eco-innovative and sustainable seafood production and processing, management systems, traceability, seafood authentication, and communication. The tool primarily targets managers in the seafood sector. It is free to use and includes self-assessments, feedback, and certification upon completion.**

KNOWLEDGE NEED

To support growth of the European aquaculture sector, there is a need for improved professional skills and competences of workers and trainees in the sector. There is a demand for accessible interactive learning tools that allow users to work at their own pace. Addressing this need and addressing identified knowledge gaps in the seafood sector, the e-learning tool includes modules on all topics directly addressed by **SEAFOOD**TOMORROW.

RESULTS

The e-learning tool is based on OpenTEA, an interactive web platform developed in the EU-funded BROWSE project (GA 265307). OpenTEA is based on research exploring the experiences of academics generating learning or training content, and stakeholders exploiting these resources, as well as behaviours and perceptions of end-users within the agro-food sector. Based on results from a stakeholder consultation that explored users' needs, existing resources, and identified gaps in existing provision, the tool consists of 21 interactive modules addressing five key topics. Course materials are presented in a variety of formats, including short video lectures, videos, guidelines, notes, and links to reference materials, as well as case studies applicable to the working environment. Each module includes introductory information, a PowerPoint presentation, and a quiz which provides feedback on chosen answers. Preliminary and follow-up materials are also included, where necessary. Materials can be downloaded free-of-charge, and users are awarded a certificate of attendance upon completing 75% of the course.

IMPACTS

The **SEAFOOD**TOMORROW e-learning course aims to improve the professional skills and competences of those working in the seafood industry. The tool contributes to socio-economic growth by providing free, user-friendly and accessible information that empowers workers and other users to upskill, train and learn about innovative tools, outputs and learnings from the **SEAFOOD**TOMORROW project. This is expected to contribute to blue growth by increasing capacity, attracting younger generations, and increasing competition within the job market, which in turn will support seafood sector growth, sustainability and profitability.

Contributes to the UN Sustainable Development Goal 12: Responsible consumption and production and **Goal 4:** Quality Education

END-USERS & APPLICATIONS

➔ **Seafood industry managers/workers:** the tool is specifically designed for those working in aquaculture companies/farms, fisheries, fish/seaweed producers, fish feed producers, seafood processors and seafood retailers to use, improve their skills by learning about the project's research and solutions.

➔ **Seafood industry associations:** European and national/local associations of producers and processors can share the course among their associates to improve their knowledge and to provide possible solutions to their problems.

➔ **Research institutes:** PhD students and researchers in the seafood sector can find useful information on the latest research and innovations.

➔ **Seafood agencies:** managers, advisors, and national regulators can use the course to train their employees and improve the professional skills and competences of their workers and those working in the sector.

➔ **Higher education:** teachers, trainers and lecturers can use the course to supplement their teaching materials, sharing the latest research and innovations relevant to the seafood sector. University students can find materials relevant to their own studies.

DISSEMINATION AND EXPLOITATION

Exploitation activities for seafood industry:

- Horizon Results Platform: seafoodtomorrow.eu/horizon-results-platform
- Demonstration of the tool at **SEAFOOD**TOMORROW demonstration workshops, in Italy (March 2021) to support uptake and use of the tool.
- The course will be included in the Blue Academy for Professionals of the Seafood Industry BAPSI project

Exploitation activities for policy makers:

- Managers, regulators and policy makers will be reached through the final **SEAFOOD**TOMORROW event, and EC info session.

Dissemination activities for scientific community:

- Sacchettini G *et al.* (2021) The use of elearning technologies to train managers in the seafood sector. *Manuscript in preparation.*
- Demonstration at the **SEAFOOD**TOMORROW final event

Dissemination activities for consumers / all users:

- Website news article: seafoodtomorrow.eu/free-seafood-industry-e-learning-tool-out-now
- Promotion on Twitter and LinkedIn
- Press release, April 2021

INNOVATION STATUS

Web-based tool: opentea.eu/en/e-learning/courses-Creating-nutritious-safe-and-sustainable-seafood-for-consumers-of-tomorrow.29

Technology Readiness Level 9 – available for use

Patents and IPR: Not applicable

FUTURE RESEARCH

A potential area for further development would be translation of courses into additional languages, and improving individual modules by including resources such as video recordings of each lecture, quizzes and games, as well as additional topics to support growth and sustainability of the seafood sector. The course and its benefits must be promoted further to industry associations and to target end-users.

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