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**Food for Thought 2.0: Equipping future hospitality employees with a sound knowledge of local food systems and sustainable food practices**

**Email/newsletter copy**

Email title: Have your say on the importance of sustainability and local food systems in catering and hospitality education

**What skills does your business need to engage with local food systems and sustainable food practices?**

Local food systems and sustainability have been identified as key trends that will have an impact on the hospitality industry, but how important are they for your business and what skills and knowledge do you need future talent to hold?

This is your opportunity to influence the curriculum and ensure that students leave education armed with the skills and knowledge that businesses like yours are looking for.

Please take 5 minutes to share your views in our survey. The results will be used to establish the content requirements for an educational programme for catering and hospitality students, and to identify optimal learning methods that attract and motivate young learners.

[**Take the survey now**](https://www.surveymonkey.co.uk/r/FFT2021)

**Social media**

**LinkedIn**

Local food systems and sustainability have been identified as key trends that will have an impact on the hospitality industry, but how important are they for your business and what skills and knowledge do you need future talent to hold? Don’t miss out on your opportunity to influence the curriculum and ensure that students leave education armed with the skills and knowledge that businesses like yours are looking for. Take our short survey here: <https://www.surveymonkey.co.uk/r/FFT2021>

#FFTSkillsSurvey #FoodSustainability

Twitter

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Have your say in our short survey: <https://www.surveymonkey.co.uk/r/FFT2021>