

SMILEce

Competence Standard



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SMILEce COMPETENCE STANDARD

The SMILEce COMPETENCE STANDARD has been developed in order to create a working training course specifically focused on sustainably managing brewing and brewing related processes.

This training will help brewery owners, managers and employees know and understand the full range of brewing activities, observing the relevant technical, entrepreneurial; legislative and regulative; hygiene, health and safety procedures.

- Brewing section - To give an overview of brewing practices and skills, with a focus on sustainability and principles of circularity.
- Business section – to give some background into common business practices and areas that should be looked at when starting a business, including fundamental learning principles of sustainability and circularity.

Learners should be 16 years old or over to take this training. Learners do not require any prior training or qualifications. However, knowledge/skills may be an advantage for some learners.

This Competence Standard outlines the key competencies that learners will gain through the SMILEce training course in Sustainable Brewing Management. Each competency encompasses specific knowledge, skills, and responsibilities that learners will acquire, enabling them to excel in the brewing industry while promoting sustainability and professional growth.

Competence Standard: SMILEce Brewing Training Course

Competence 1: Professional operation and collaboration

- **Knowledge:** Learners will be able to understand and apply professional standards when interacting with colleagues, management, and customers in the brewing industry.

- **Skills:** Learners will be able to communicate effectively and professionally with all stakeholders, fostering positive relationships and collaboration.
- **Responsibility and Autonomy:** Learners will be able to independently navigate professional situations, demonstrating integrity and fostering a collaborative work environment autonomously.

Competence 2: Circular Brewing Implementation

- **Knowledge:** Learners will gain a comprehensive understanding of circularity principles applied throughout the brewing value chain, including sourcing raw materials, production processes, packaging, and waste management and be able to integrate these concepts into their brewery management practices.
- **Skills:** Learners will develop skills in implementing best practices related to circular brewing practices within brewery operations such as utilizing renewable energy sources, reducing water consumption, optimizing packaging materials for recyclability, and implementing strategies for waste reduction, recycling and minimizing environmental impact throughout the brewing process.
- **Responsibility and Autonomy:** Learners will take responsibility in evaluating current brewery practices and identifying opportunities for integrating circular business strategies into their operations. They will take ownership of implementing these strategies, demonstrating autonomy and responsibility in driving sustainable practices within their breweries.

Competence 3: Self-Directed Learning in Brewing

- **Knowledge:** Learners will understand the importance of continuous learning in the brewing industry and personal development to be able to identify opportunities for skill enhancement and career advancement.
- **Skills:** Learners will develop skills in self-directed learning, including setting learning goals and seeking out resources for professional development within the scope of brewing practices.
- **Responsibility and Autonomy:** Learners will take responsibility for their own learning process and skill development, actively seeking out

relevant resources and experiences to broaden their knowledge and skills for growth within the brewing industry.

Competence 4: Reflective Practice for Brewing Improvement

- **Knowledge:** Learners will understand the importance of reflective practice in brewing, including evaluating their own performance and identifying areas for improvement.
- **Skills:** Learners will develop the skill of critical self-reflection, analyzing their experiences and actions to gain insights into their strengths, weaknesses, and areas for development.
- **Responsibility and Autonomy:** Learners will take responsibility for their own continuous self-improvement, actively seeking feedback and implementing strategies to address areas of weakness, thus fostering professional development and growth.