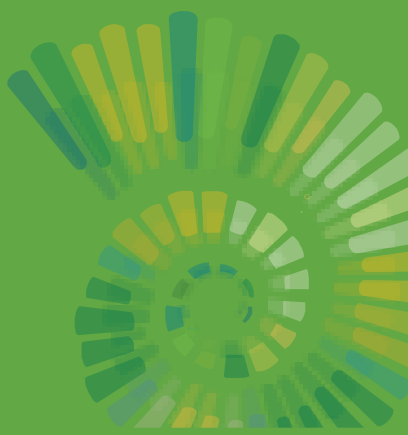
eco smart hospitality

Green and Digital Skills for Sustainable Hospitality

The EcoSmart Glossary

Plain-Language Terms for Green & Digital Hospitality Resources



EcoSmart Glossary · July 2026

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Co-funded by the European Union

This project has been funded with support from the European Commission. This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use, which may be made of the information contained therein 2024-1-IE01-KA220-VET-000248988

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01 | ABOUT THIS GLOSSARY

Pilot testers of both the EcoSmart Competence Framework and Curriculum (WP2) and the Training Resources, Toolbox and VET Packages (WP3) asked for the same thing: **plain-language explanations of specialist terms, with hospitality examples, accessible to learners at every level.**

As one tester put it: *"Some concepts such as ESG, behavioural nudges, circular economy indicators and greenwashing could benefit from simpler introductory explanations."*

This glossary answers that request.

It spans every published EcoSmart output — the Framework, the Curriculum, the seven training modules, the case studies and the Digital Toolbox — and uses one definition per term, everywhere.

Tutors should distribute it alongside any module; SME teams can pin it to the noticeboard. The seven shared programme terms in Section 02 also appear on slide 5 of every module, identical in every language.

All EcoSmart resources are free to download at https://ecosmartproject.eu/open-educational-resources-en/

02 | THE SEVEN SHARED ECOSMART PROGRAMME TERMS

Identical in every module and every language. Trainers use them consistently and correct drift gently.

Circular

Describing systems where materials and energy stay in use, repaired, reused, refilled, redesigned, composted, instead of following the take-make-dispose line. In a hospitality property, every input can have a next use: food, linen, furniture, packaging, water, even waste heat.

Why it matters: Waste is paid for twice — once on the supplier invoice and again in the bin. Every circular move cuts both payments, which is why circular thinking tends to reach the profit line faster than almost any other sustainability practice.

Watch out: Recycling is the last resort inside a circular system, never its definition. The hierarchy runs prevent, reuse, repair, then recycle — most of the value sits in the first three.

In practice: *Spent coffee grounds go to a community garden as compost rather than into the bin, as Sweet'n'Green does in Ireland.*

In practice: *Crolly Distillery sends spent grain to local farms as feed and recovers heat from the distilling process.*

In practice: *Hotel Luise furnished a "circular room" with cradle-to-cradle materials — everything in it has a designed next life.*

In the modules: Module 2 is dedicated to it; the resource-flow mapping tool in the Digital Toolbox turns it into a one-week exercise.

Greenwashing

Claims of environmental benefit that are vague, exaggerated, unverifiable or misleading, from an "eco-friendly room" with nothing behind it, to nature imagery implying more than the operation delivers. EU rules on green claims now require substantiation, so an unverifiable claim is a legal risk as well as a reputational one.

Why it matters: Trust is the currency of sustainability communication, and one debunked claim discredits ten real actions. The antidote is specificity: claims that are measurable, dated and provable.

Watch out: Most SME greenwashing is accidental — enthusiasm outrunning evidence. Apply the 30-second test before publishing: could you prove this claim, on the spot, to a sceptical guest?

In practice: *"Eco-friendly room" with nothing to back it up. The fix: make one specific claim you can prove in 30 seconds.*

In practice: *"Our electricity has been 100% renewable since 2024 — generated by our own 210 panels" (as Hotel Elias can say) beats any green logo.*

In practice: *A menu that names the farm and the food miles turns a vague "local produce" line into a checkable fact.*

In the modules: Module 7 tackles it head-on; Module 3 designs guest touchpoints credible enough never to need the vague version.

Guest journey

The whole experience of a guest from discovery to post-stay, seen as one designed sequence rather than a set of departments: search and website, booking, pre-arrival messages, arrival, the room, dining, activities, checkout, the review and the return. Each step is a touchpoint that can carry the property's values — or quietly contradict them.

Why it matters: Sustainability becomes real for guests only where the journey makes it visible, and the journey is where nudges live: the default option at each touchpoint decides most guest behaviour. A journey lens also shows where money leaks — OTA commissions at discovery, no-shows at booking, waste at breakfast.

Watch out: The journey does not end at checkout. The review, the shared photo and the repeat booking are part of it. And back-of-house choices guests never see (procurement, energy, prep) still shape what they experience.

In practice: *Website, booking, arrival, room, breakfast, checkout, review — sustainability can be visible (or invisible) at every step.*

In practice: *The website tells the sourcing story before arrival; check-in mentions the refill station; the room makes the sustainable choice the easy one.*

In practice: *A post-stay email closes the loop: thanks, one number ("together our guests saved 40,000 litres this year"), and a direct-booking link for next time.*

In the modules: Module 3 anchors it end to end; Module 7 teaches you to tell its story credibly.

Responsible AI

Using AI with a named purpose, guardrails and human verification. Before any tool goes live: know exactly what job it does, what data it touches, where that data goes, and who checks the output before it reaches a guest. It spans privacy, bias, transparency and keeping a human in the loop wherever trust is at stake.

Why it matters: AI genuinely saves hospitality time — drafting, forecasting, answering routine questions. But hospitality's product is trust and welcome, and a single invented answer or mishandled guest record spends what took years to earn.

Watch out: "The tool said so" is never an answer a guest should hear. And guest personal data never goes into public AI tools without consent, a purpose, and care about where it ends up.

In practice: *An AI drafts replies to guest reviews; a person reads, edits and approves every one before it is sent.*

In practice: *A forecasting tool suggests Saturday's order; the chef decides — the data informs, the human owns the call.*

In practice: *A chatbot handles "what time is check-in?" at 2 a.m., and hands anything unusual to a person by design.*

In the modules: Module 4 is built around it — practical, jargon-free AI adopted at SME scale, responsibly.

Sufficiency

Designing around the right amount, enough for a great experience, and no more. Sufficiency is distinct from efficiency: efficiency delivers the same output with less input, while sufficiency asks whether all of that output was needed in the first place. The two together are far stronger than either alone.

Why it matters: The cheapest kilowatt, litre and kilogram are the ones never used. Portions, amenities, laundry cycles and buffets sized to real need cut cost and waste with no loss of quality — and often a gain, because curation reads as care.

Watch out: Sufficiency is a design choice, never rationing. The guest keeps full choice; what changes is the default. If a guest feels short-changed, the design needs work, not the principle.

In practice: *A breakfast selection window instead of a full buffet: guests still choose, far less is thrown away.*

In practice: *Towels changed on request rather than daily by default — with the choice stated warmly, not as a scolding.*

In practice: *Right-sized portions with seconds gladly offered: lower plate waste, and the kitchen learns what "enough" actually is.*

In the modules: Modules 1 and 3 carry it — sufficiency is one of the quiet foundations of sustainable customer experience design.

Sustainability

Meeting the needs of the present without compromising the ability of future generations to meet theirs. In hospitality it always carries three strands at once: environmental (energy, water, waste, sourcing), social (people, fair work, community) and economic (a business healthy enough to last). A practice is only truly sustainable when it holds up on all three.

Why it matters: Guests increasingly choose on it, corporate clients and platforms ask for evidence of it, regulation is

moving steadily towards it — and a sustainable property is usually a cheaper-to-run property. The business case and the environmental case mostly point the same way.

Watch out: The most common narrowing is collapsing sustainability into recycling. It is equally about what you buy, how you roster and retain people, and whether the business model itself can last.

In practice: *Buying fish from a local supplier whose stocks are managed so there will still be fish to buy in ten years.*

In practice: *A roster designed so experienced staff stay — social sustainability that also cuts the cost and churn of constant rehiring.*

In practice: *Energy per guest night tracked monthly and falling year on year: sustainability you can show a bank, a client or an inspector.*

In the modules: The thread running through all seven modules; Module 1 grounds it in the daily operations of a real shift.

Twin transition

The green transition and the digital transition treated as one journey rather than two, because each makes the other work. Digital tools measure, automate and communicate the green effort; green priorities give digital investment a purpose beyond gadgets. The term comes from EU policy, and it is the organising idea behind the whole EcoSmart programme.

Why it matters: SMEs rarely have budget for two separate transformations. Pursued together, every euro works twice: a smart meter is a digital tool whose entire job is green; a food-waste sensor pays for itself in purchasing.

Watch out: The twin fails when one leg is missing — digital without purpose (technology for its own sake) or green without measurement (claims without numbers).

In practice: *A guesthouse installs a smart heating control (digital) that cuts its energy use by a fifth (green).*

In practice: *An AI camera on the kitchen bin identifies what is thrown away, so prep and portions change within a week.*

In practice: *A booking dashboard shows the quiet Tuesdays, and the answer becomes a low-energy midweek offer rather than empty heated rooms.*

In the modules: The framing of the entire framework: Cluster 1 and Cluster 2 are its two legs; Cluster 3 teaches you to lead it.

03 | SUSTAINABILITY & ESG TERMS

Behavioural nudge

A design choice that makes the better option the easy or default option, without removing choice.

> ***In practice:*** *Towel reuse as the default with an opt-out; smaller plates at the buffet; the vegetarian dish listed first.*

Biodiversity

The variety of plant and animal life an area supports — something hospitality grounds and sourcing choices directly affect.

> ***In practice:*** *Hotel GSH keeps sheep for grounds-keeping instead of petrol mowers; the lawn becomes habitat.*

Carbon footprint

The total greenhouse gases caused by an activity, product or business, usually counted in kilograms or tonnes of CO2.

> ***In practice:*** *Hotel Lücke in Germany tracks kilograms of CO2 per guest per night, so it can see whether changes are working.*

Carbon neutral

Emissions measured, reduced, and the remainder balanced through verified offsets — with proof at every step.

> ***In practice:*** *A café measures its footprint, cuts what it can, funds a verified project for the rest, and can show the numbers behind the claim.*

Circular economy

An economic model where products and materials are kept in use as long as possible through repair, reuse, refill, redesign and recycling — as opposed to the take-make-dispose "linear" model.

> ***In practice:*** *Crolly Distillery sends spent grain to local farms as feed; Hotel Luise built a hotel room from cradle-to-cradle certified materials.*

Circularity indicators

Simple measurements that show whether circular practices are working: kilograms of food waste per week, share of packaging reused, water used per guest night.

> ***In practice:*** *Weigh the food waste bin every Friday. The trend line is your indicator.*

Composting

Turning food and garden waste into soil improver rather than landfill.

> ***In practice:*** *Sweet'n'Green gives its coffee grounds to Tidy Towns volunteers to fertilise community planting.*

Cradle to Cradle (C2C)

A certification for products designed so their materials can be fully reused or safely returned to nature.

> ***In practice:*** *Hotel Luise built a circular hotel room from C2C-certified materials; Hotel GSH used them throughout its build.*

CSR (Corporate Social Responsibility)

A business's wider responsibility to society and environment, often published as an annual report.

> ***In practice:*** *Hotel Lücke reports annually on CO2 per guest, apprenticeship share and community involvement.*

Decarbonisation

Reducing the carbon emissions of a business step by step over time.

> ***In practice:*** *Hotel Elias in Germany: 210 solar panels, battery storage, and electric-vehicle charging — a decarbonisation pathway with named milestones.*

Double materiality

Looking at sustainability from two sides at once: how the world affects your business (rising energy costs, water restrictions) and how your business affects the world (emissions, waste, community).

> ***In practice:*** *Drought affects a Costa Brava hotel's operations; the hotel's water use affects the drought. Both sides matter.*

Eco-certification

Independent schemes that verify a business's environmental practice — Green Key, Origin Green, GreenHospitality.ie and similar.

> ***In practice:*** *Coco Hotel and Hotel GSH are Green Key certified; the plaque means an external auditor has checked the claims.*

Energy audit

A structured review of where a property uses — and wastes — energy, producing a prioritised list of fixes.

> ***In practice:*** *Jinny's Bakery's audit led to LED lighting, refrigeration upgrades and insulation: same bakes, lower bills.*

Energy monitoring

Tracking energy use continuously so waste shows up as data rather than as a surprise bill.

> ***In practice:*** *A monitoring system reveals equipment left running overnight; the fix costs nothing and saves every week.*

ESG (Environmental, Social, Governance)

A way of describing how a business manages its impact on the environment, its people and community, and how it is run. Increasingly used by banks, insurers, corporate clients and booking platforms to assess businesses.

> ***In practice:*** *A hotel's ESG story covers its energy use (E), staff training and community links (S), and honest record-keeping and management (G).*

ESRS / CSRD

European sustainability reporting standards and the directive behind them. They apply directly to large companies — and indirectly to SMEs, because large corporate clients ask their suppliers for data.

> ***In practice:*** *A hotel that hosts corporate events may be asked for its energy and waste figures as part of a client's supply-chain reporting.*

Food miles

The distance food travels from producer to plate — one signal (among several) of its footprint.

> ***In practice:*** *Strawberries in December travel a long way; a seasonal menu shrinks the number without shrinking choice.*

Food waste hierarchy

The order of preference for dealing with surplus food: prevent first, then redistribute to people, then animal feed, then compost, and disposal only as the last resort.

> ***In practice:*** *Bunshin Robot Café redistributes surplus meals through Too Good To Go before anything reaches a bin.*

Green claims

Statements a business makes about its environmental performance. Under EU rules, claims must be specific, accurate and verifiable.

> ***In practice:*** *"We compost 100% of our coffee grounds — 40 kg a week" beats "we care about the planet".*

Green skills

The practical competences people need to work sustainably — the skills gap EcoSmart exists to close.

> ***In practice:*** *Reading an energy meter, briefing a green team, explaining a claim to a guest: green skills in daily work.*

Life-cycle thinking

Judging a product by its whole life — raw materials, manufacture, use, and end of life — rather than purchase price alone.

> ***In practice:*** *A cheaper mattress replaced twice as often costs more, in money and materials, than a repairable one.*

Local sourcing

Buying from nearby producers — cutting food miles, strengthening the local economy and giving menus a story guests value.

> ***In practice:*** *Heritage Flavours builds seasonal menus from local producers around Bursa; the provenance is the marketing.*

Net zero

Cutting emissions as close to zero as possible, and balancing only the small remainder with verified removals. Real reductions come first; offsets are the last step, never the first.

> ***In practice:*** *A hotel halves its energy use, switches to renewable electricity, then offsets the residual footprint it cannot yet remove.*

Offsetting

Paying for projects that avoid or remove emissions elsewhere to balance emissions you cannot yet eliminate.

> ***In practice:*** *Coco Hotel ties tree-planting through Eden Reforestation to every booking — a per-stay offset guests can see.*

Regenerative practice

Going beyond doing less harm to actively restoring — soil, biodiversity, community.

> ***In practice:*** *A kitchen garden, wildflower verges and local hiring restore more than they consume.*

Renewable energy

Energy from sources that replenish naturally: solar, wind, hydro, biomass.

> ***In practice:*** *Hotel Elias runs 210 solar panels with 50 kW of battery storage; Coco Hotel draws on its group's solar park.*

Resource efficiency

Getting the same or better service from less energy, water and materials.

> ***In practice:*** *Jinny's Bakery's energy audit led to LED lighting and refrigeration upgrades: same bakes, lower bills.*

Scope 1, 2 and 3 emissions

A standard way of sorting a business's emissions: Scope 1 — from things you burn or run yourself (gas boiler, company van); Scope 2 — from the electricity you buy; Scope 3 — everything upstream and downstream (suppliers, deliveries, guest travel, waste).

> ***In practice:*** *A restaurant's biggest footprint is usually Scope 3: the food it buys. Menu choices move the needle more than light bulbs.*

Single-use plastics

Items used once and discarded — straws, sachets, miniatures — now restricted under EU rules and disappearing from good hospitality.

> ***In practice:*** *Refillable dispensers and water stations replace miniatures and bottles; guests increasingly expect it.*

Sufficiency-based service design

Designing service around what guests actually need and value rather than maximum abundance.

> ***In practice:*** *Menu-led breakfast instead of a groaning buffet, as at Coco Hotel in Copenhagen — better experience, less waste.*

Sustainable procurement

Making buying decisions on environmental and social criteria as well as cost and quality.

> ***In practice:*** *A supplier checklist: packaging take-back, delivery consolidation, certifications, distance — reviewed once a year.*

Systems thinking

Seeing how parts connect — so a fix in one place helps rather than harms another.

> ***In practice:*** *Food waste connects purchasing, prep, portioning and guest behaviour; weighing the bin changes the ordering.*

04 | DIGITAL, DATA & AI TERMS

A/B testing

Trying two versions on real audiences and keeping the one that performs better.

In practice: *Two email subject lines, half the list each; the winner goes to everyone next time.*

AI (Artificial Intelligence)

Software that performs tasks that normally need human judgement, such as answering questions, spotting patterns or making predictions.

In practice: *A booking system that predicts Saturday covers from past data, weather and local events.*

AI hallucination

When a generative AI states something confidently that is simply wrong. The reason every AI draft needs a human read.

In practice: *An AI invents an opening-hours change in a guest reply; the person reviewing catches it before it sends.*

Automation

Letting software handle routine, rule-based tasks so people can do the human parts of hospitality.

In practice: *Booking confirmations, invoice matching and shift reminders run themselves; the team keeps the welcome.*

Booking engine

The tool that takes reservations directly on your own website, commission-free.

In practice: *A "Book direct" button with a small perk beats paying commission on the same guest.*

Channel manager

Software that keeps availability and prices in sync across all booking platforms at once.

In practice: *One update changes the rate everywhere — and double bookings stop happening.*

Chatbot

Software that answers routine guest questions automatically, best used with a clear handover to a human.

In practice: *"What time is check-in?" answered instantly at 2 a.m.; anything unusual routes to the front desk.*

Cloud computing

Software and storage accessed over the internet rather than installed on one machine.

In practice: *A cloud PMS works from the front desk, the kitchen tablet and the owner's phone — always the same live data.*

CRM (Customer Relationship Management)

A system for remembering guests — preferences, history, consent — and communicating with them well.

In practice: *Pre-arrival emails, a birthday note, a post-stay thank-you: automated, but personal because the data is right.*

Cybersecurity

Protecting your systems, payments and guest data from attack — increasingly a basic of digital hospitality.

In practice: *Strong passwords, software updates, two-person checks on payment changes, and staff who can spot a phishing email.*

Dashboard

A single view that brings your chosen KPIs together so decisions are easier — a whiteboard counts.

In practice: *One page: this week's bookings, food waste kilos, energy reading, review average. Ten minutes every Monday.*

Data literacy

The ability to read the numbers a business already produces, and use them in decisions.

In practice: *Reading occupancy, covers, energy use and review scores together each Monday, and changing one thing as a result.*

Data-informed decision

A decision supported by numbers and made with judgement — the aim of data literacy.

> ***In practice:*** *The dashboard says Tuesdays are dying; the owner decides whether the answer is an offer, a closure or a rethink.*

Digital maturity

Where a business currently sits on its digital journey. The point is progress from where you are, at a pace you control.

> ***In practice:*** *The pilot found hospitality at every stage at once — the modules are built to meet each of them.*

Digital transformation

Bringing digital tools into how a business operates and serves guests — step by step and with a purpose, rather than technology for its own sake.

> ***In practice:*** *The Doolin Inn adopted a cloud property-management system to streamline bookings and free up time for guests.*

Direct booking

A reservation made with you rather than through a platform — no commission, and the guest relationship is yours.

> ***In practice:*** *Kar Tanesi grows direct bookings through Instagram; every one improves the margin.*

GDPR / data protection

European rules on collecting and using personal data. Guests' data belongs to them; you hold it with consent, securely, for a purpose.

> ***In practice:*** *Marketing emails go only to guests who ticked the box — and unsubscribe works first time.*

Generative AI

AI that produces new content — text, images, replies — from a prompt. Useful for drafts; always reviewed by a person before use.

> ***In practice:*** *Drafting a social media post about your new local supplier, then editing it so it sounds like you.*

KPI (Key Performance Indicator)

A number a business chooses to watch because it reflects something that matters. A good KPI supports a real, recurring decision.

> ***In practice:*** *Food cost percentage, energy per guest night, direct-booking share, review score. Pick the few that drive decisions.*

Machine learning

Software that finds patterns in data and improves with experience — the engine behind most practical AI.

> ***In practice:*** *A forecasting tool learns that rain plus a match day means more covers, and orders accordingly.*

Online reputation management

Watching and responding to reviews across platforms, and learning from what they say.

> ***In practice:*** *Every review answered within a week; recurring comments about breakfast queues become a rota change.*

OTA (Online Travel Agency)

Booking platforms such as Booking.com and Expedia. They bring visibility and take commission — so the balance between OTA and direct bookings is a cost decision.

> ***In practice:*** *Kar Tanesi Boutique Hotel uses online platforms for reach while building direct bookings through Instagram.*

PMS (Property Management System)

The software that runs a hospitality property: reservations, check-in, billing, housekeeping and reporting, increasingly cloud-based.

> ***In practice:*** *Cloudbeds, Mews and Little Hotelier are examples in the Digital Toolbox.*

Prompt

The instruction you give a generative AI tool. Better prompts — context, audience, tone — produce better drafts.

> ***In practice:*** *"Write a warm 60-word reply to this review, mentioning our new local supplier" beats "write a reply".*

Revenue management

Adjusting prices to demand so rooms and tables earn what they are worth.

> ***In practice:*** *Higher rates for the festival weekend, a midweek offer in the quiet season — decided from data, reviewed weekly.*

SEO (Search Engine Optimisation)

Making your website findable for the searches your guests actually type.

> ***In practice:*** *"Pet-friendly guesthouse Leitrim" on your homepage wins guests a generic "welcome" page never sees.*

Smart hospitality technology

Connected devices and software that automate routine operations: smart thermostats, occupancy-based lighting, digital checklists, sensor-based food-waste scales.

> ***In practice:*** *Winnow's AI camera weighs and identifies what a kitchen throws away, so the chef can change prep and portions.*

Smart technology / IoT

Connected devices — thermostats, sensors, meters — that measure and adjust automatically.

> ***In practice:*** *Occupancy-based heating drops empty rooms two degrees; the saving appears on the next bill.*

05 | FRAMEWORKS, EDUCATION & RECOGNITION TERMS

All resources: https://ecosmartproject.eu/open-educational-resources-en/

Anchor case

The real business example carried through a module, turning concepts into decisions someone actually made.

In practice: *Module 6 is anchored by Hotel Elias — a transformation with named milestones learners can copy.*

Assessment rubric

Shared criteria for judging learner work, so assessment is consistent and transparent.

In practice: *The EcoSmart rubric scores clarity of practice, fit to framework and communicability — on one page.*

Blended learning

Mixing self-paced online study with live sessions so contact time goes to discussion and practice.

In practice: *Learners watch the module opening at home; the classroom starts at the pivot moment.*

Competence framework

A structured map of the knowledge, skills and attitudes needed for a role or field, used to design training and assess progress.

In practice: *The EcoSmart Green and Digital Competence Framework — free to download on the project website.*

CPD (Continuing Professional Development)

Structured learning people do throughout their careers, in short flexible formats.

In practice: *EcoSmart's micro-CPD mode: one 45-minute lunch-and-learn scene, one tool, one agreed action.*

DigComp

The European digital competence framework for citizens: information and data literacy, communication, content creation, safety and problem solving.

In practice: *Module 5 (Data Literacy) builds DigComp's information and data literacy competences with hospitality numbers.*

Digital Toolbox

The EcoSmart bank of 30+ practical tools — audits, checklists, planners, calculators — mapped to each module.

In practice: *After Module 2, the resource-flow mapping template turns the session into Monday-morning action.*

EntreComp

The European entrepreneurship competence framework: spotting opportunities, mobilising resources, and turning ideas into action.

In practice: *The transfer task at the end of every module is EntreComp's "into action" principle at work.*

EQF (European Qualifications Framework)

The eight-level scale that lets qualifications be compared across European countries.

In practice: *A level-5 award in Ireland can be read and recognised by an employer in Denmark through the EQF.*

Erasmus+

The EU programme for education, training, youth and sport that co-funds EcoSmart Hospitality.

In practice: *EcoSmart is a KA220-VET cooperation partnership: six partners, five countries, one hospitality mission.*

GreenComp

The European sustainability competence framework: the knowledge, skills and attitudes people need to think and act sustainably. One of the three EU frameworks the EcoSmart Framework maps to.

In practice: *The Curriculum's "embodying sustainability values" outcomes are GreenComp competences translated into*

hospitality practice.

Knowledge Sharing Hub

The project's online home: case study library, peer community, media suite and training course.

In practice: *A trainer downloads a case pack; an owner joins the peer group; both start from the Hub.*

Learning outcome

A specific, observable thing a learner can do after training — the building block of module and curriculum design.

In practice: *"Maps a property's top three resource flows and picks one circular intervention to pilot."*

Learning pathway

A recommended route through modules that builds capability step by step, while each step stands alone.

In practice: *Cluster 1 lays foundations, Cluster 2 builds digital edge, Cluster 3 leads the change — or start anywhere.*

Micro-credential

A short, focused certificate recognising a specific skill, increasingly used for professional upskilling.

In practice: *A learner completing all Cluster 1 modules and transfer tasks builds a portfolio designed to support future micro-credential badging.*

OER (Open Educational Resource)

Learning material published free for anyone to use and adapt.

In practice: *All seven EcoSmart modules and their case studies are OERs — download, deliver, adapt.*

QQI (Quality and Qualifications Ireland)

Ireland's national body for quality-assuring further and higher education awards.

In practice: *Pilot testers at MSLETB plan to use EcoSmart modules to enrich existing QQI programmes.*

Self-assessment

A learner rating their own confidence before and after training; the change measures distance travelled.

In practice: *Three statements, scored 1–5, before the module and two weeks after the transfer task.*

Train the Trainer

Preparing trainers to deliver a programme consistently — shared structure, language and quality bar.

In practice: *The A5 methodology equips every partner country to deliver EcoSmart as one coherent journey.*

Transfer task

The workplace task that closes every EcoSmart module: the learner applies the session in their own property within one to two weeks.

In practice: *After Module 2: map one resource flow for a week and propose one circular move, roughly costed.*

Tutor guide

The practical brief a tutor uses to run a module: outcomes, cases, moves, stumbling points, prep.

In practice: *The A12 VET Package carries a tutor guide plus background knowledge for each of the seven modules.*

VET (Vocational Education and Training)

Education that prepares people for skilled work — delivered by colleges, training boards, private providers and in-company trainers.

In practice: *The EcoSmart VET Packages give VET providers ready-made modules, tutor guides and assessment tools.*

Work-based learning

Learning that happens in the workplace itself, applied to real tasks.

In practice: *Every EcoSmart transfer task is work-based learning: the property is the classroom for two weeks.*