



CALL FOR PARTNERS

Project Title: BOSTAN – Building Organic Sustainable Tastes Across Nations / KA154-YOU

Venue: Istanbul, Türkiye

Duration of Mobilty: 9 days (7 activity + 2 travel), preceded by a 2-day APV

Number of Participants: 6

Project Summary

BOSTAN – Building Organic Sustainable Tastes Across Nations is an international education and awareness project based on the idea that the home and the kitchen are the places where sustainability can be implemented in the most concrete and daily manner. In line with the axes of seasonal eating, zero-waste kitchen practices, and supporting local agriculture, the project aims to popularize a sustainable food culture by bringing together participants from different countries.

The core starting point of the project is to produce concrete, applicable, and cross-culturally transferable solutions at individual and societal levels against global challenges such as the climate crisis and food waste. Accordingly, BOSTAN aims to establish a learning and implementation network that will be carried out in cooperation with youth organizations, non-governmental organizations, academics, and expert trainers in the participant countries.

- Sensitizing participants to the individual, societal, and environmental benefits of seasonal and zero-waste eating.
- Equipping participants with concrete skills in zero-waste cooking and seasonal eating that can be directly applied to daily life through practical workshops.
- Encouraging the consumption of seasonal and regional products by establishing partnerships with local producers, and making short supply chains visible.
- Reaching wider audiences with the produced content and materials through NGOs and youth organizations.
- Creating a sustainable network for knowledge and experience sharing with partner organizations, trainers, and volunteers from different countries.

What We Seek

- Mutual and long-term partnership
- Focus on sustainable agriculture, nutrition, and civic engagement
- Motivated participants aged 18–25
- Active contribution to project development and dissemination
- Experience in zero-waste kitchen practices
- Capacity for organizing culinary workshops and farmer connections.

