

## BEM Micro-credential



<b>BEM content (for all partners)</b>	Title/name of the credential	Forest Fruit Forager and Producer: Sustainable Foraging and Value-Added Production
	Function of microcredit / purpose	<p>Specialization / Upskilling</p> <p>This micro-credential is designed to provide individuals with the knowledge and skills to identify, forage, and process edible forest fruits sustainably. Participants will learn to distinguish edible varieties from toxic ones, implement eco-friendly harvesting techniques, and create value-added products such as jams, dried fruits, and beverages.</p> <p>By integrating green practices with innovative approaches, this program enables learners to contribute to sustainable food systems, biodiversity conservation, and rural economic development. Emphasis is placed on developing entrepreneurial skills, including branding and marketing forest fruit products to niche organic and tourism markets.</p> <p>Participants will also explore digital tools to enhance their practices, such as apps for plant identification, mapping foraging areas, and using social media to promote their products. The program bridges traditional foraging methods with modern business and sustainability concepts, empowering learners to:</p> <ul style="list-style-type: none"> <li>• Protect local ecosystems while maximizing economic opportunities.</li> <li>• Create educational tourism experiences, such as guided foraging tours.</li> </ul>

		<ul style="list-style-type: none"> <li>• Leverage digital tools to connect with wider markets.</li> </ul> <p>This credential is ideal for those seeking to turn their passion for nature into a sustainable profession or business.</p>
	Possible target groups	<ul style="list-style-type: none"> <li>• Foragers and forest product collectors.</li> <li>• Farmers and rural agriculture workers.</li> <li>• Entrepreneurs in natural and organic food production.</li> <li>• Hospitality and tourism professionals interested in sustainable practices.</li> <li>• Individuals pursuing self-sufficiency and natural food harvesting.</li> <li>• NGOs promoting environmental sustainability and rural development.</li> </ul>
	Branch/sector of application	<b>Agriculture, Hospitality and food production</b>
	Fields of application / work environment	<ul style="list-style-type: none"> <li>• Forest and rural areas with edible wild fruit varieties.</li> <li>• Food production facilities (e.g., for making jams, dried fruits, herbal teas).</li> <li>• Agro-tourism farms offering foraging experiences.</li> <li>• Organic and health food markets.</li> <li>• Tourist organizations focusing on nature exploration.</li> </ul>
	Typical work/professional tasks	<ul style="list-style-type: none"> <li>• Identifying and foraging edible forest fruits while avoiding toxic species.</li> <li>• Developing sustainable harvesting methods to protect biodiversity.</li> <li>• Processing forest fruits into products like jams, syrups, or dried snacks.</li> <li>• Organizing and leading educational foraging workshops or tourism experiences.</li> <li>• Marketing forest fruits and products to organic markets and tourism platforms.</li> <li>• Using digital tools for mapping, plant identification, and promotion.</li> </ul>

	<p>Learning outcomes (personal and job related)</p>	<p>Knowledge</p> <ul style="list-style-type: none"> <li>• Identification and growth patterns of common edible forest fruits.</li> <li>• Principles of sustainable foraging and environmental protection.</li> <li>• Awareness of local and national regulations on foraging and wild harvesting.</li> <li>• Fundamentals of digital tools for plant identification and area mapping.</li> </ul>	<p>Skills</p> <p><b>Computer Skills</b></p> <ul style="list-style-type: none"> <li>• Proficiency in using digital plant identification and mapping software.</li> <li>• Competence in using social media platforms for marketing foraged products.</li> <li>• Familiarity with basic graphic design and content creation tools (e.g., Canva, Photoshop) to promote foraging-based experiences.</li> </ul> <p><b>Job Skills</b></p> <ul style="list-style-type: none"> <li>• Distinguishing edible forest fruits from toxic varieties.</li> <li>• Practicing safe and eco-friendly foraging techniques</li> </ul>	<p>Competences</p> <ul style="list-style-type: none"> <li>• Independently apply eco-friendly practices to protect and conserve local biodiversity while foraging.</li> <li>• Develop and manage agro-tourism ventures centered on forest fruit foraging experiences.</li> <li>• Strategically use branding, marketing, and storytelling to position forest fruit products in niche markets.</li> <li>• Leverage digital tools and platforms to enhance efficiency, productivity, and market reach in forest fruit-related activities.</li> </ul>
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			innovative agro-tourism and foraging experiences. <ul style="list-style-type: none"> <li>Exhibiting tolerance and adaptability in diverse working environments.</li> </ul>	
	Validation	Criteria <ul style="list-style-type: none"> <li>Identification of at least five edible forest fruits during a practical foraging session.</li> <li>Safe foraging and differentiation of edible and toxic species.</li> <li>Creation of a finished product (e.g., jam, dried fruit, syrup) from foraged materials.</li> <li>Development of a digital portfolio, including a promotional plan for a forest fruit product or foraging experience.</li> </ul>	Procedures <ul style="list-style-type: none"> <li>Formation of Examination Committee</li> <li>Development of a practical project on a given topic</li> <li>Practical assessments conducted in natural foraging environments.</li> <li>Written or oral examination on sustainability and identification practices.</li> <li>Submission of a processed product and a marketing plan, evaluated by experts.</li> <li>Feedback from participants of guided foraging tours or workshops.</li> </ul>	
	Recognized/accepted (documented by <a href="#">MoU</a> )	<ul style="list-style-type: none"> <li>VET Centre</li> <li>Examination Centre</li> <li>Regional Development Agency for Bjelasica, Komovi, and Prokletije</li> <li>- Tourist Organization Berane</li> </ul>		
	Provider(s)	Regional Development Agency for Bjelasica, Komovi, and Prokletije Tourist Organization Berane		

		Vocational schools and training centres
<b>Additional information (if needed)</b>	Entry level / prerequisites	<p>Basic knowledge of botany, agriculture, or foraging is recommended but not required. Interest in natural food harvesting or rural tourism.</p> <ul style="list-style-type: none"> <li>• <b>Theoretical Learning (20 hours):</b> Edible forest fruits, sustainable foraging, and regulations.</li> <li>• <b>Practical Training (30 hours):</b> Foraging techniques, safe harvesting, and processing methods.</li> <li>• <b>Digital Tools Module (10 hours):</b> Plant identification apps, area mapping, and social media marketing.</li> <li>• <b>Independent Work (20 hours):</b> Developing products and promotional content.</li> <li>• <b>Assessment (10 hours):</b> Practical and theoretical evaluation.</li> </ul> <p><b>Total Hours:</b> 90 hours</p>
	Possible duration (recommendation)	
<b>Specific content (national) (if needed)</b>	Position in the chain of educational programs	Level III of NQF
	Aligned with Montenegro's National Qualifications Framework (NQF) level relevant to professional upskilling in agriculture, food and trade	
	Credits 4 ECTS	