

Sustainability report 21–23

SUMMARY

Perho
CULINARY, TOURISM
& BUSINESS College



Sustainable education



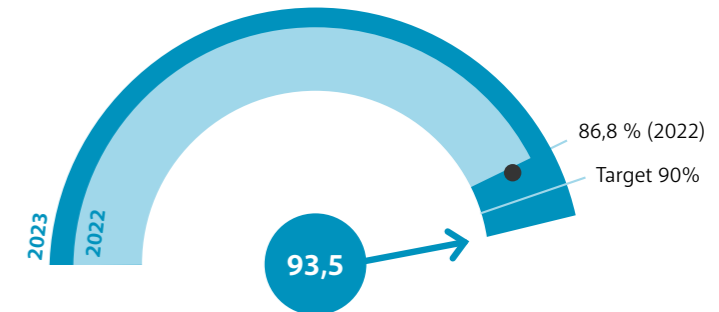
Perho Culinary, Tourism & Business College monitors **the impact of the education and training** in many ways including the number of active study years, the employment ratio of graduating students in different industries and their pursuit of further studies.



1537

Student work years (unweighted)

● The starting situation 1389,56 (2020)



Gaining employment and pursuing further studies

● The starting situation 87,23%

To develop our staff's knowledge of sustainability matters, we use the Ammatilaisen kädenjälki ("Professional's handprint") online courses, which are divided into a common introductory course on sustainable development, and advanced courses specifically for teaching staff. The introductory course has been taken by 137 members of our staff, or around 73 per cent. Of our teaching staff, 57 have completed an advanced course in their field of vocational education and training, which is about 79 per cent of our total teaching staff.

Our Green City Farm field is an important learning environment for sustainable development. Approximately 100 hours of teaching have taken place on the field every growing season.

We have been building **a national sustainability plan** in the VASKI project, which is part of the Finnish National Agency for Education's programme for the development of sustainable development and the green transition in vocational education and training. The plan defines the objectives for the sustainability of vocational education and training towards a carbon-neutral society operating within the limits of nature's carrying capacity.



Respecting the environment



We have started using a **carbon footprint calculator** for vocational institutions. By measuring our carbon footprint, we can monitor the harm caused by our activities and thus make them more sustainable. Our carbon footprint in 2022 was 2,593.3 tCO₂e.

Major renovations and technical improvements have been carried out in the Malmi and Töölö campus buildings. These have brought **clear energy savings:**

23%

LOWER DISTRICT HEATING CONSUMPTION

Electricity consumption Töölö
2018 2150
2022 1654,71



19%

LOWER ELECTRICITY CONSUMPTION

Electricity consumption Töölö
2018 1001
2022 814,96

At the Green City Farm, we grow around 60 plant species on one hectare. Through this work, **we support natural ecosystems**, such as soil microbes, composting and pollinators.



Wellbeing in Perho

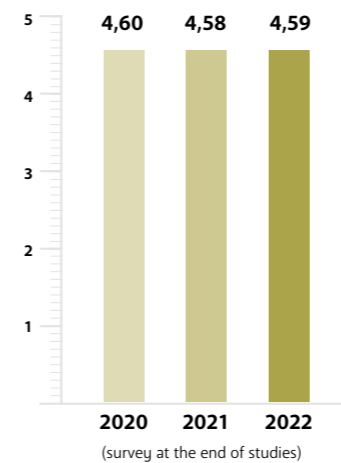


There are around **1,600 students** and **170 staff members** working in the Perho community.

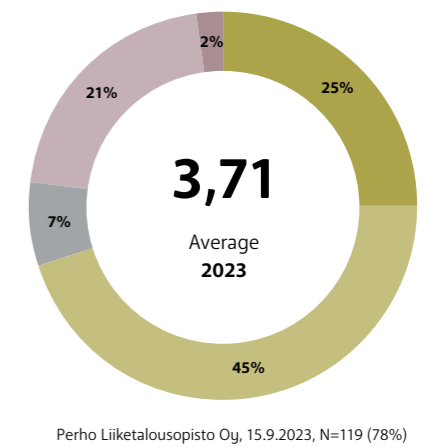
Research has shown that young people’s feelings of loneliness and experiences of bullying have increased. **To increase the general spirit of community** and **reduce loneliness**, two community coaches have been working at Perho Culinary, Tourism & Business College since 2023, assisting us in our day-to-day work and making themselves available to students daily. An average of 100 to 150 students per week participate in the community activities, which are aimed at activating young people.

The feeling of safety of students and staff is important for the wellbeing of the entire Perho community. We measure this through surveys:

I feel my study environment is safe



My working environment is safe and secure



During the period under review, we focused on **promoting equality and equal opportunities**. We revised the equality and equal opportunities plans for students and staff alike. Based on the results of our 2023 survey, the grade for students’ experience of equal treatment and equality at Perho is an average of **4.56** out of 5. The staff’s experience of all employees being treated equally is an average of **3.97** out of 5.



Balanced finances



162 x 

Project funding helps us to develop our activities and promote the social objectives of education. Perho Culinary, Tourism & Business College has 29 projects in its project portfolio, of which nine are related to sustainability and responsibility. The value of our project portfolio is EUR 1.8 million, with project funding accounting for around 12 per cent of our total revenue.

In recruitment, we have focused on developing special needs support and personalised guidance for students, as well as safety and a sense of community. Among other new personnel, we have hired a safety expert, a team of three employment specialists and two community coaches, as well as vocational guidance experts.

The nationwide extension of compulsory secondary education from autumn 2021 changed our operations significantly. There are 577 students of compulsory education age in Perho, and the total cost of purchasing materials and services for their free education has amounted to EUR 92,100 in our fields of vocational education and training.

In hospitality and culinary education in 2022, the costs of compulsory education amounted to approximately €35,500 in total. The largest expense, around €18,000, was for work clothes and shoes. The second largest expense was for computers and learning materials for dual degree students, totaling €12,567. Additionally, we purchased usage rights for electronic learning materials, basic chef knives, and locks for locker rooms for compulsory education students. In the hospitality and culinary education, there were 162 compulsory education students in 2022.

355 x 

In business education, the expansion of compulsory secondary education primarily involves the acquisition of printed and e-books as well as leasing laptops. The costs for teaching materials and e-books amount to €17,600, and for IT services, €16,000, totaling €33,600. In the field of business education, there were 355 compulsory education students in 2022.

60 x 

In tourism education, €9,000 was spent on teaching materials and e-books in 2022, and €5,000 on IT costs. Additionally, educational services were purchased from Eira Adult Education Center for €9,000, including purchases related to their high school studies. Thus, a total of €23,000 was spent. There were 60 compulsory education students in the tourism education in 2022.

The sustainability report is a summary of Perho Culinary, Tourism & Business College's sustainable development activities and results for the operational years 2021–2023. The report is a continuation of the sustainability reports published by Perho Culinary, Tourism & Business College in 2019 and 2021.

The sustainability report is one of the tools for developing our operations, and we aim to openly communicate our sustainability work to other educational providers and stakeholders.



For further information about the sustainability report, please contact the principal, CEO Juha Ojajarvi, at juha.ojarvi@perho.fi

**READ THE
SUSTAINABILITY
REPORT FOR
2021–2023
HERE.**