



## aN Eu Curriculum for chef gasTro-engineering in primAry food caRe

### CONTEXT

The promotion of active and healthy ageing throughout the “whole life course” is a key objective of national public health strategies. Demographic change resulting from people living longer has placed additional demands on both health and social care systems, and those that support them. Governments and Health and Care providers increasingly recognise the need for robust health promotion strategies supporting a range of interventions and initiatives to prevent, or defer, age related conditions and diseases hindering functionality and independent living. Within this context high quality, tasty and safe food have demonstrated to be effective strategies in addressing malnutrition, sarcopenia and frailty and thus improving a person’s quality of life and preventing older adults from morbidity, and disability.

The quality, taste and flavour of food influences a patient or older adult’s nutritional intake as well as their quality of life. This is a key consideration for hospitals and residential aged care settings, since they have to align a range of factors to ensure the patient receives proper nutrition. These include: the person’s age; their disease related illnesses; quality and nutritional value of the food served; and the taste and food service provided.

Numerous studies have reported that meal quality can influence a person’s level of consumption.

Consequently, the meals offered should satisfy standards of quality as well as providing individual nutritional requirements, taking food preferences and individual problems with food intake into account.

Addressing malnutrition and ensuring the availability of high quality, tasty and safe food is made more challenging because:

- most cooks and chefs are not specialized in Primary Food Care (PFC) and show a gap in job-specific skills such as nutritional physiology, and ICT and engineering applied to food
- existing curricula for the specialization of chefs in PFC are designed and delivered under local initiatives and don’t refer to a formalized EU Occupational Profile for Chefs and Cooks working in a health and care setting based on WHO and EU policy recommendations;
- policy makers, institutional stakeholders, private and public healthcare providers, Vocational Education Training providers and certification bodies need guidance, time and funding for investing in an integrated culinary/clinical approach. The NECTAR project will address this mismatch between the skills currently offered by cooks and chefs working in hospitals, residential care and homecare and those actually demanded by healthcare institutions, private service providers and final end users.

### ABOUT US

The NECTAR project evolved within the European Innovation Partnership on AHA (EIP on AHA) where several partners were already addressing ways to tackle malnutrition in older adults and had identified investment in Chef Gastro-Engineering (CGE) training as a priority area.

The Sector Skills Alliance NECTAR was created to address the identified skill gap by:

- contributing to the relevant skills for employment by equipping chefs and cooks with hard, soft and transversal skills;
- interlocking activities of learning design, development and delivery and consensus building toward certification and recognition;
- applying common tools and principles to learning design

and development, as well as on competence framework drafting, by applying EQF principles;

- applying common standards and principles for quality assurance;
- promoting work-based learning;
- contributing to open and innovative education and training by delivering the curriculum as an open educational resource;
- promoting mobility, by delivering a common curriculum and by setting the basis for its certification and recognition across Europe;
- contributing to a better European understanding of Chef Gastro-Engineering tasks and competences by evaluating and further developing ESCO occupation profiles.

## PARTNERSHIP

**Project coordinator:** Odisee vzw (Belgium)

**VET providers & Adult education:**

Santa Casa Da misericordia de Albufeira (Portugal)

Universidade Do Algarve (Portugal)

IPSSAR Marco Polo (Italy)

Fondazione ITS-BACT (Italy)

Medizinische Universität Graz (Austria)

**Public Bodies:**

Regione Liguria (Italy) | Regione Campania (Italy)

**Non-governmental organisation/association:**

EIP-AHA Reference Sites Collaborative Network (Belgium)

**SME:**

SI4Life (Italy) | Wiener Institut für Arbeitsmarkt- und Bildungsforschung (Austria)

**Labour market representatives :**

Wirtschaftskammer Steiermark (Austria)

**Associated partners:**

Netherlands: Vitalis Group | Tantelouise | Zorgwaard

Belgium: Van Rhay cvba Center for Gastrology | ILVO | Primary VZW

Denmark: The Copenhagen Professionshøjskole

Italy: ALISA - Azienda Ligure Sanitaria | ALFA – Azienda regionale per il Lavoro, la Formazione e l'Accreditamento

## TAKING FORWARD THE PROJECT

NECTAR's objectives will be pursued through the following ACTIVITIES.

- **An Occupational Profile (OP) for CGE** will be defined, as the EU benchmark for Vocational Education Training of chefs in Primary Food Care.
- Existing research evidence on chefs' skills needs will be integrated, in order to make the OP as adherent as possible to the current (and future) working and occupational contexts for CGE. The OP will be informed by ESCO and EU Skills Panorama and will be compliant with ECVET, so that the OP will allow the 'translation of skill needs into a **European, innovative, learning outcome-oriented modular VET Curriculum for CGE**. The flexibility and modularity, of the Curriculum will allow it to be integrated in national Curricula, taking account of regional contexts.
- **Specific Guidelines** will be produced to provide VET designers with instructions on how to integrate the EU Curriculum in their region.
- An **iterative process of evaluation** will be carried out

to validate and improve the European Curriculum and the Guidelines: progressive feedback will be collected from different stakeholders and validation will be undertaken in 5 pilot regions in **Belgium, Portugal, Austria and Italy**.

- **ICT tools, Open Contents and further guidelines** will be provided for VET trainers and teachers to facilitate the effective implementation of the curricula.
- A **scaling-up strategy** to facilitate the transfer and exploitation of project results in partner regions and countries, and across Europe.
- Project results will be disseminated to key stakeholders, including policy makers, VET providers, etc. To improve understanding and support decision-making.
- A **Memorandum of Understanding (MoU)**, setting out the framework for the CGE Curriculum credit transfer will be signed by all partner regions and others outside the project.

## VALIDATING NECTAR

The Curriculum will be tested and validated through CGE training courses in 5 pilots regions in Belgium, Portugal, Austria and Italy. Two regions will offer the curriculum at EQF5 level (Belgium and Campania) and three (Portugal, Austria and Liguria) will provide it at EQF4 level. Validation of prior learning processes will be undertaken in each pilot region over an 8 month period and will be delivered to 20 to 60 students depending on the region. Students will undertake between 750 to 1000 hours learning which will include attendance in classes, e-learning, work-based learning and other innovative learning methods. Each pilot region will award a certificate for the Chef Gastro Engineering (CGE) qualification.

## HOW TO JOIN US

If you would like to learn more about the project, its progress, and results, please follow us on

[www.nectar-project.eu](http://www.nectar-project.eu)

or on social media channels



Also if you would like to be kept informed about the project please register at

[www.nectar-project.eu/contact-us](http://www.nectar-project.eu/contact-us)

