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

PILOT COURSE IMPLEMENTATION IN CAMPANIA

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1 ABSTRACT:

This document reports on the development of the pilot courses in Campania (Italy) Each country has formulated a document that provides essential information about the pilot courses.

2 KEYWORDS:

Qualifications, common European curriculum, teachers, participants, modules, teaching methods, quality assurance, evaluation

3 REVIEWERS

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4 VERSION HISTORY AND AUTHORS

Version	Name / Organization	Status*	Date	Provided Content/Comment/ Summary of Changes	
1	Fondazione ITS BACT	A	13/07/2023	Content Campania Pilot	

*Status indicates if:
• A - Author (including author of revised deliverable)
• C - Contributor
• IF – Internal Feedback (within the partner organization)

5 TABLE OF CONTENTS

6   EXECUTIVE SUMMARY

The content of this deliverable is aimed at collecting the necessary information about the implementation of the pilots designed in T3.3 in Belgium, Portugal, Austria, Liguria and Campania.

This deliverable in particular is a detailed report of the pilot course developed by Campania based on the local and European curriculum which is the result of NECTAR project.

This deliverable will take into account the participants and its enrolment, the teachers' selection, the development of local curriculum based on NECTAR's common European Curriculum, the different modules the course is divided in, the methodology applied, how work based learning was included, the quality assurance methods of the pilot course including the evaluation.

Annexes include supplementary material related to the pilot course, the syllabus, the evaluation and the certification and a questionnaire with basic and fundamental information about the project.

7   ITALIAN PILOT COURSE - CAMPANIA

7.1   Introduction with general information about the pilot and the frame where it is developed

The Italian pilot course in Campania, realized by ITS BACT Foundation, lasted 1000 hours, divided between hours of face to face lessons, on line - learning, laboratories and working based learning. The professional figure is the Chef di cucina salutistica (result of an informal agreement between the Campania Region and the Liguria Region), which will be included in the European system and in the Regional Directories of titles and qualifications of the experimental territories of Campania and Liguria with an EQF level 5 and 40 ECVET points. The qualification of Chef di cucina salutistica is the italian translation of the European name "Chef Gastro Engineer".

The Chef di cucina salutistica combines science and creativity in order to create dishes, improving and innovating methods of preparation, with a focus on aspects of nutritional well-being, nutritional balance, environmental sustainability, also to satisfy customers with special dietary needs.

The main disciplinary areas that were proposed to the students were: food and nutrition sciences, HACCP system, gastronomic economy, ICT, physiology and pathology, health statistics, food chemistry, personnel management, microbiology, methodologies and techniques of collective catering.

In compliance with high quality standards and the characteristics of the socio-economic and cultural context, a Chef di cucina salutistica is placed in different professional contexts: he can be responsible as a food operator in hospitals, nursing homes, home care; he is responsible for making dishes that meet the needs of elderly people, as well as people with problems of deterioration/alteration of taste, swallowing and chewing problems, customizing recipes and preparation methods.

The selection of 20 students took place with public notice at the end of the year 2022.

8 PARTICIPANTS

8.1 Number and profile

20 people participated in the NECTAR pilot training in Campania, half of them are women (10), the other half are men (10). Regarding the highest level of education achieved before starting the program, a clear majority of the participants have a qualification at EQF level 4. Most of the participants are unemployed. Employees work in the tourism sector (hotels, restaurants), but nobody works in the primary care sector.

The main motivation of students to take part in the course was to find employment and to improve skills for those already in employment.

8.2 Recruitment process

The recruitment process took place with public notice published in December 2022. The committee for the evaluation of the profiles of the candidates was formed by: a representative of the Campania Region, a representative of the school institution and a representative of the world of work.

The selection took place in two distinct phases: a written test to evaluate the incoming skills of the students; and an oral test or a motivational interview.

The publication of the call was made public on institutional website of the ITS BACT Foundation, the social channels and the dissemination's activity by our network of clusters.

8.3 Personal interviews with the applicants to validate their prior learning

As indicated in the previous paragraph, one of the evaluation steps of the candidates was the motivational interview, aimed at evaluating the initial skills and personal motivation, useful to participate at the training course.

9 TEACHERS

9.1 Number and profile

In total 17 teachers participated in the pilot training offered by ITS-BACT, the NECTAR piloting partner in Campania.

Most of the teachers, involved in the NECTAR pilot course, have a VII level EQF qualification.

The main areas of competence were: food science, food chemistry, nutrition science, food self-control systems, economics and management of public and collective catering enterprises, cooking and innovative methodology's cooking.

The competences, proven by recognized academic paths, documented professional experiences have allowed to offer to students a team of highly qualified teachers and suitable for the NECTAR pilot training course.

9.2 Recruitment process and qualifications

Within ITS BACT Foundation, the teacher's recruitment system takes place through the registration to a public short list. Teachers have to apply using the dedicated virtual space presenting their curriculum vitae and their candidature.

The Management of the ITS BACT Foundation carefully evaluates the candidatures and selects the most suitable teachers for the reference teaching units.

9.3 Teachers' qualifications

14 out of 17 teachers have a 7 EQF level qualification. The remaining 3 teachers have a V level EQF qualification and a long-term experience in the field of catering and teaching cooking.

10 DEVELOPMENT OF LOCAL CURRICULUM BASED ON NECTAR'S COMMON EUROPEAN CURRICULUM

10.1 The local curriculum and the European curriculum

The Pilot course in Campania Region is managed by Fondazione ITS BACT in collaboration with the institutional regulatory body Campania Region.

The pilot is consisted in a Vocational Educational Training course aimed to achieve a qualification which will be included in the Regional Qualification System; the qualification will be afferent to the National Repertory of Qualifications and referenced to EQF V. The course is targeted in EQF 5, 40 ECVET points and 1000 hours of workload.

The course was aimed at all those who had, at least, a second-level secondary school degree, of IV EQF level. Preferential title was represented by the title of hotel establishment'degree. Further preferential titles, published in the selection announcement, have been proven years of experience in the reference sector.

In line with the EU Curriculum, the course is designed for the acquisition of a specialist level skills in the Foodservice Industry.

The certificate obtained at the end of the course (after a proper public examination) will consist of the upcoming Regional professional qualification of "Chef di cucina salutistica" (EQF 5).

The duration is set at 1000h, of which 40% of Work based learning; the remaining 60% of training path is carried out in lab for a minimum of 30%.

As Awarding Certification body, Campania Region will release "Vocational Training Qualification Certificate" compliant with the national law (Decreto Legislativo 16 Gennaio 2013, n. 13) referred to the Qualification of "Chef di cucina salutistica".

10.2 Use of ECVET points

Below for the pilot course in Campania will be indicated the ECVET points in relation to each specific module.

Module 1: Supply management and relations with suppliers: 4,4

Module 2: Analysis, evaluation and management of user needs: 6,1

Module 3: Information technology of sector: 1,9

Module 4: Design and development of customized recipes for healthy and appropriate nutrition: 8

Module 5: Kitchen management and staff team building: 3,5

Module 6: Application of self-checking system for food safety: 2

Module 7: Diseases of metabolism, general pathology and collective nutrition: 9,6

Module 8: Communicating, interacting and collaborating with customers and the interprofessional team: 1,4

Module 9: Problem-solving techniques and digital competence in daily work: 3

11 MODULES

11.1 Module 1

Supply management and relations with suppliers.

The management of the supplying and the relations with the suppliers is one of the main competences that the Chef di cucina salutistica has to possess because to the base of the working activity.

Knowing and to identify quality suppliers allows you to receive safe, high quality products at the right price quality ratio. Delivery times have to respond to the production logic of the working environment where the food operator operates.

11.2 Module 2

Analysis, evaluation and management of user needs.

The Chef di cucina salutistica acquires scientific, clinical skills useful to identify the needs of users. He was be able to identify the nutritional needs related to specific pathologies related to nutrition, lifestyle, age of users. He created recipes that were be able to meet the needs of all users and in different healthcare contexts and not.

11.3 Module 3

Information technology of sector.

In Module 3, we analized the technologies that support the healthcare professional in carrying out his work and in diagnosing the needs in order to create dishes and recipes tailored to the needs of users.

Store management software, warehouse loading, interprofessional communication tools, artificial intelligence applied to large-scale distribution have made it possible to provide the chef with useful technological tools.

11.4 Module 4

Design and development of customized recipes for healthy and appropriate nutrition.

In Module 4, students were able to learn the theoretical, laboratory and practical skills useful for the realization of recipes adapted to the different needs of users.

It was fundamental to proceed by step and by degree of difficulty in order to make the students independent and autonomous in the operational phase.

11.5 Module 5

Kitchen management and staff team building.

Organizing the working environment and its staff is of fundamental importance in order to be efficient and effective and to respect the delivery times of the dishes, both in the hospital and in the private enterprise.

11.6 Module 6

Application of self-checking system for food safety.

The HACCP self-control system is one of the legislative foundations that apply in the food sector. The students, who didn't have the specific certificate as food operator, followed a special training course. In this module all the issues related to the process of procurement, storage, handling and storage of food have been addressed in order to ensure safety and health.

11.7 Module 7

Diseases of metabolism, general pathology and collective nutrition.

Module 7 focused specifically on the analysis of diseases related to metabolism (extensively described in the syllable part B). In relation to diseases, foods and their combination will analized in order to create recipes that meet specific needs: for example, menus for celiacs, for obese etc.

11.8 Module 8

Communicating, interacting and collaborating with customers and the interprofessional team.

Technologies for effective communication will be the subject of Module N. 8.

Methodologies and tools to support the food business operator's work.

11.9 Module 9

Problem-solving techniques and digital competence in daily work

Problem-solving and task management techniques make up and complete module 9.

12 ACTIVITIES AND TEACHING METHODS

12.1 Activities carried out during the course

The course has seen alternating phases of face to face lessons giving particular attention to the scientific and clinical aspects related to the issues of food chemistry, nutrition and the HACCP control system above all. The goal was to transfer to students the essential skills related to specific topics, so that they could become aware interlocutors and attentive to the needs of customers/ patients.

The students have acquired specific technical skills with laboratory's hours; they created menus for patients with specific needs: celiac disease, diabetes, respiratory intolerance, obesity.

The work-based learning's activity took place in a catering company that produces around 3000 meals a day. Its target are school canteens, hospitals, public bodies.

The students were able to see, concretely, what it means to operate as a food operator, in a collective catering company, knowing the processes related to procurement, storage, handling, the preservation and distribution of dishes for different target users.

12.2 Teaching methods used during the course

During the pilot course in Campania the following teaching methods were used:

- for theory lessons, the main method was face to face lessons; the online learning's hours were used as support at the face to face lessons.

- Practical learning' hours in labs have been designed with the aim of transferring practical skills for the creation of specific menus according to customer/patient needs.

- the hours of work based learning have been particularly useful in showing, in concrete terms, what a food operator does in a collective catering business.

13 NECTAR MOOC BASED LEARNING ON IMOOX PLATFORM

13.1 Description of the use of the platform

The ITS BACT Foundation uses Moodle as its teaching management. This platform allows the loading of teaching materials, relating to individual modules; it allows each student, with his own username and password, to take the final exams of each individual module. The platform allows you to take advantage of video lessons for online learning.

The use of the Imoox platform was proposed to the students for the use of additional video material (chapter 1) for the module Design and development of customized recipes for healthy and appropriate nutrition in order to sensitize students on the process of creating custom recipes by acquiring a specific competence that is expendable on the job.

The power point presentations in Chapter 2 (of the Imoox platform) were used to support the module on cooking techniques customized for specific patient categories.

14 WORKBASED LEARNING

14.1 Work based learning implemented

After the initial phase characterized by face to face lessons related to the transfer of essential knowledge about food chemistry, balanced and sustainable nutrition etc. the students began the working-based learning phase. The partner company involved, chosen after a careful and scrupulous market analysis, is Sagifi S.p.A. It carries out its activities in the field of collective catering; its target are school canteens, hospitals and public bodies. It produces about 3000 meals a day. Students were able to put into practice the skills acquired and empirically verify the activity of a Chef who works at the service of customers/ patients with different nutritional needs.

14.2 Stakeholders or enterprises involved in the pilots

The main stakeholders for the pilot course in Campania, in addition to the company mentioned Sagifi S.p.A., were University teachers of Federico II of the Department of Nutrition Sciences; Researchers of the Istituto Zooprofilattico del Mezzogiorno who illustrated, in depth, issues relating to the control of food by food operators. They have transferred the fundamental principles related to the HACCP system and the possible contaminations that can be generated by incorrect food storage that produces very serious diseases for the individual.

Professionals linked to the world of catering, who had the task of showing how technological tools can represent a valid support to the food operator with the aim of speeding up and controlling operations related to catering. Principles of economics and management of catering businesses have been the subject of numerous lessons, with the aim of transferring to students the know-how useful for an entrepreneurial activity.

Chef, who, thanks to the experience gained in the field, have transferred to the students the practical skills useful for achieving the goal.

Not least, educational institutions. Presenting the new figure of Chef di cucina salutistica to hotel institutes was an opportunity for discussion and reflection on the possibility of including this specific professional figure within the educational courses already in place.

15 QUALITY ASSURANCE METHODS OF THE PILOT PROJECT

15.1 Methods to ensure objectiveness, fairness and transparency during the assessment and certification process.

The students, during the training, have carried out a test of assessment of the skills acquired at the end of each module. The test was a multiple choice test that the students took on our Moodle platform, reporting the result in tenths.

The certification that the students will acquire will follow a final examination and the title will be issued by the Campania region.

15.2 Pilot evaluation process

The assessment of the students for the pilot Campania was based on two fundamental pillars: the percentage of attendance equal to at least 80% for each individual module and the passing of the end of module test for each of the modules present.

16 DISCUSSION AND FUTURE PLANS

Given the success achieved in the pilot Campania is desirable that will replicate the training proposal involving a greater number of schools and stakeholders in the sector.

17 CONCLUSION

The pilot course in Campania showed many positive aspects that produced excellent results both in terms of training and employment.

Involving professors from the University, research institutes, professional cooks, Catering companies have added value to the training process for students by showing them the different aspects of topics related to the field of food and nutrition. They learned the specific techniques of food handling and their combination for the realization of specific recipes for different needs of users.

18 REFERENCES

The bibliographical references have been adopted in complete autonomy by the teaching staff referring to their experience as teachers in choosing and using bibliographic materials, video etc. consistent with the issues addressed and in line with the target audience.

ANNEX 1 – PILOT COURSE QUESTIONNAIRE

- Starting date: 27/02/2023
- Ending date: 30/06/2023
- Number of modules: 9
- Number of expected participants: 20

- Are you going to carry out a formal process to validate the prior learning? If yes, how many participants have been recruited thanks to the validation of prior learning? Yes and the number of partecipants is 20

- EQF level at starting point: 4

- EQF level once awarded the certification: 5

- Certification type: Professional Qualification

- Certification issued by: Campania Region

- Awarded ECVET points: 40

- Number of hours: 1000

- Number of teachers: 17

- Methodology (e-learning, face to face, laboratories, etc.): We will use face to face lesson, e-learning, laboratories and work based learning

- Are you going to use another e-learning platform aside to iMooX? Yes, we use another platform Moodle. It is a Learning Platform or course management system (CMS) - a free Open Source software package designed to help teachers to create course, quiz and all necessary in order to teach.

- Dissemination and exploitation initiatives: Social Communication, brochure and event

- Possibility to be in contact (to send a questionnaire link to them) to students and stakeholders after the end of the pilot project (YES/NO)Yes

- Where will the work based learning take place? In Campania Region, in a catering business.

- Will the work based learning involve enterprises? If yes, please provide contact details: Sagifi S.p.a. www.sagifi.it

- Names of stakeholders to be addressed for the feedback loop (e.g., enterprises involved in the pilot): chef associations, hospitality associations, tourist agency, hospitals, care homes and residential homes, school institutions.

ANNEX 2 – COURSE SYLLABUS PART B
Detailed Plan of T1.1.

TEACHING CODE	*Eg. T1.1*
TEACHING TITLE	*Identify costs of kitchen equipment and consumable items* *Identification of costs of raw and semi-finished food products require*
REFERENCE TEACHER	*Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO1 – A-1*
REFERENCE MODULES	*Module 1*

A. LIST of CONTENTS:

Types of kitchen equipment

Cost of the kitchen equipment

Kitchen equipment suppliers

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T1.2

TEACHING CODE	*T1.2a /T1.2b /T1.2c /T1.2d /T1.2e./T1.2f /T1.2g /T1.2h/ T1.2i*
TEACHING TITLE	*Quality marks*

	Quality tout court (ISO 9001: 2015, IFS, BRC, GLOBAL GAP)
	Environmental certifications (ISO 14001: 2015, EMAS)
	International and national quality brands
	Quality certifications for organic products according to European and third countries' legislation
	Protocols of integrated agriculture and biodynamics
	Certifications of typical origin allowed in the EU (IGP; DOP; STG)
	The main characteristics of a database about to the main producers and suppliers for an inventory of products of typical origin or with quality certifications, crossing it with sustainability parameters
	The principal TICs to update a database of suppliers
REFERENCE TEACHER	*Prof. Francesca Garofalo*
TARGETED LEARNING OUTCOMES	*LO1-A2, LO1-D1, LO5-A-B-1*
REFERENCE MODULES	*Module 1 + Module 6*

A. LIST of CONTENTS:

HACCP and other legal provisions for food preparation and storage, National and local hygienic quality standards

Hints of legislation on labelling, nutrition labelling of food

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T1.3

TEACHING CODE	*T1.3a /T1.3b /T1.3c /T1.3d /T1.3e /T1.3f*
TEACHING TITLE	*Sustainability assessment of food by FAO*
	Sustainability in food production and consumption
	Quality criteria for products
	Suppliers' compliance with quality and sustainability criteria
	Sustainability criteria for each pair of product/supplier
	Evaluation criteria for supplier product quality
REFERENCE TEACHER	*Prof. Antonio Limone*
TARGETED LEARNING OUTCOMES	*LO1-B-1*
REFERENCE MODULES	*Module 1*

A. LIST of CONTENTS:

The importance of the Mediterranean diet in the perspective of proper nutrition

The sustainability of food products

Principles of sustainability in food production

Sustainability criteria in the assessment of food suppliers

Knowledge of sustainable food products

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T1.4

TEACHING CODE	*T1.4a /T1.4b /T1.4c /T1.4d /T1.4e /T1.4f /T1.4g*
TEACHING TITLE	*The healthcare contexts*
	The management of supply process
	Suppliers and meal plan's needs in specific health or social context
	Logistics system and energy consumption
	Shelf life of the products and the methods of conservation
	The construction of short supply chains and the relationship with producers
	HACCP system and storage phase
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO1-B-2*
REFERENCE MODULES	*Module 1*

A. LIST of CONTENTS:

Hospital and non-hospital catering

Organization in the hospital environment

Roles and responsibilities in hospitals

Organization in an out-of-hospital environment

Roles and responsibilities outside hospital

Hygienic safety and self-control system

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two times a week.

Detailed Plan of T1.5

TEACHING CODE	*T1.5a /T1.5b /T1.5c /T1.5d /T1.5e /T1.5f*
TEACHING TITLE	*The Seasonality of local food* *Food seasonal prices* *The best practices for seasonal food delivery* *The regional food supply chain* *The commercial network with suppliers* *ICT channels for screening and contacting suppliers*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO1-C-1*
REFERENCE MODULES	*Module 1*

A. LIST of CONTENTS:

The IV Digital Revolution in the hospitality industry sector

The automatic indicators of performance

Management software

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☒   Group Work

    ☒   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two or three times a week.

Detailed Plan of T1.6

TEACHING CODE	*T1.6a / T1.6b T1.6c T1.6d / T1.6e*
TEACHING TITLE	*Hygienic management of leftovers during the production process* *The mishandling of products and leftovers and foodborne illnesses* *The HACCP steps related to food preparation and the use of leftovers* *Leftovers cooking techniques* *Recipes that optimize the use of ingredients by minimizing residues and production waste*
REFERENCE TEACHER	*Prof. Francesca Garofalo*
TARGETED LEARNING OUTCOMES	*LO1-D-1, LO1-D-2, LO4-D-2, LO5-A-B-1*
REFERENCE MODULES	*Module 1 + Module 3 + Module 4*

A. LIST of CONTENTS:

The HACCP system: generalities and definitions, critical control points, GMPs (Good manufacturing process)

Food choice and cooking systems: ensuring food safety on a daily basis

The main causes of food deterioration (bacteria, viruses, toxins, contaminants. Parameters to recognize when a food is altered or deteriorated

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

1.7/1.8 Detailed Plan of T1.7/T1.8

TEACHING CODE	*T1.7a / T1.8a*
TEACHING TITLE	*Management of waste and sustainability related issues* *Management and waste assessment plan*
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO1-D-1, LO1-D-2, LO1-D-3, LO5-A-B-1*
REFERENCE MODULES	*Module 1 + Module 6*

A. LIST of CONTENTS:

Correct waste management in the kitchen environment

Know the various types of organic and inorganic waste

Train staff on the correct waste disposal methods

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teache

☒ **Face-to-Face Class and webinars:**

     ☒   Lecture

     ☐   Group Work

     ☒   Simulation

     ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.1

TEACHING CODE	*T2.1a / T2.1b / T2.1c / T2.1d/ T2.1e/ T2.1f/ T2.1g*
TEACHING TITLE	*Epidemiolocal research on the human metabolism*

	Needs assessments
	Frequency of diseases affecting human metabolism
	Complex diseases
	Diseases of the digestive system and human metabolism changes in taste, smell and absorption of food
	Medical treatments and impact of food intake
	Basic nutritional needs of older citizens and patients
REFERENCE TEACHER	*Prof. Annamaria Di Martino*
TARGETED LEARNING OUTCOMES	*LO2-A-B-1, LO2-C-D-2, LO6-D-2*
REFERENCE MODULES	*Module 2-Module 7*

A. LIST of CONTENTS:

Carbohydrates and their contribution to human metabolism

Glycemic index and glycemic load

Characteristics of foods which may affect carbohydrate digestion

The postprandial Glycemic Response

Viscosity and glycemic response

Structure of starch

Amylose-amylopectin ratio

Cooking processes can influence the digestibility of starch

Prebiotic effect of fibres

Effects of fibres on intestinal fermentation

Scientific evidence

Association between high IG values and events cardiovascular

Association with risk for cardiovascular diseases

Association between high GI values and type 2 diabetes risk

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.2

TEACHING CODE	T2.2a / T2.2b / T2.2c/ T2.2d / T2.2e / T2.2f
TEACHING TITLE	*Anatomy of the human gastrointestinal system* *Physiology of taste and smell* *Different diseases affecting taste and smell* *Consequences of diseases affecting taste and smell* *Nutritional needs of people with diseases affecting the smell and taste* *Nutritional needs of people with diseases affecting the smell and taste*
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO2-A-B-3, LO2-C-D-1, LO2-C-D-1*
REFERENCE MODULES	*Module 2*

A. LIST of CONTENTS:

Nutrition

Nutrients and the human body

Functions of the nutrients

Prevention of certain digestive disorders

Food allergies and intolerances

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.3

TEACHING CODE	*T2.3a /T2.3b /T2.3c*
TEACHING TITLE	*Pathology of most common swallowing disorders* *The main swallowing problems* *Medical conditions that can affect the need for food texture modification*
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO2-A-B-3*
REFERENCE MODULES	*Module 2*

A. LIST of CONTENTS:

Digestive tract

Prevention of certain digestive disorders

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.4

TEACHING CODE	T.2.4.a
TEACHING TITLE	*Principles of gastroenterology*
REFERENCE TEACHER	*Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO2-A-C-D*
REFERENCE MODULES	*Module 2*

A. LIST of CONTENTS:

Digestive tract

Prevention of certain digestive disorders

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.5

TEACHING CODE	T2.5a / T2.5b / T2.5c / T2.5d
TEACHING TITLE	*The main test protocols on taste deterioration* *Test protocols for selection the one for a client* *The correct criteria for test protocols on taste deterioration* *Identification of failure situations*
REFERENCE TEACHER	*Prof. Daniela Laudisio*
TARGETED LEARNING OUTCOMES	*LO2-C-D-1*
REFERENCE MODULES	*Module 2*

A. LIST of CONTENTS:

Proteins and their components effects on health

Primary structure of proteins

Secondary structure of proteins

Tertiary structure of proteins

Quaternary structure of proteins

Diregibility

Red meat consumption and risk of cardiovascular disease

Red meat consumption and type 2 diabetes risk

Nutritional recommendations

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T2.6

TEACHING CODE	T2.6a / T2.6b / T2.6c
TEACHING TITLE	The comprehensive nutritional care
	Professions involved in comprehensive nutritional care and their function
	Solutions for assessment results
REFERENCE TEACHER	Prof. Maria Rosaria Coscia
TARGETED LEARNING OUTCOMES	LO2-C-D-2
REFERENCE MODULES	Module 2

A. LIST of CONTENTS:

Diet in various age groups

Nutrition in adolescence

Maintenance diet in adulthood

Nutrition in old age

Allocation of meals

New guidelines for healthy eating

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T3.1

TEACHING CODE	T3.1a /T3.1b /T3.1c
TEACHING TITLE	*The most common ICT tools available regionally and their function for screening and assessing clients individual food preferences and individual needs and wishes* *The most important ICT tools for screening and assessing clients' individual food preferences available at international level* *The data privacy and confidentiality guidelines regarding the use of ICT tools for screening and assessing clients individual food preferences*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO2-C-D-3*
REFERENCE MODULES	*Module 3*

A. LIST of CONTENTS:

The importance of using useful software to identify customer needs.

Privacy and security of personal data

Management, storage and storage of personal data

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☒ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T3.2

TEACHING CODE	*T3.2a /T3.2b /T3.2c*
TEACHING TITLE	*The common ICT tools of culinary interventions*
	The ICT tools for recording and monitoring assessment results, as well as culinary interventions
	The assessment results of culinary interventions
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO2-C-D-4*
REFERENCE MODULES	*Module 3*

A. LIST of CONTENTS:

Exercises on industry management software

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher in lab

☒ **Lab**

Exercises on industry management software

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T3.3

TEACHING CODE	*T3.3a /T3.3b /T3.3c*
TEACHING TITLE	*The main tools and techniques tools for detection of clients' satisfaction and impressions*
	The cooperation with the client to enhance the care outcome and high satisfaction
	The different counselling techniques to ensure effectiveness and appropriateness

REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO2-A-B-2, LO2-A-B-1*
REFERENCE MODULES	*Module 3*

A. LIST of CONTENTS:

CRM strategies applied to specific business contexts

Management tools to assess customer satisfaction

Methodologies and techniques of effective communication with the customer

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher in lab

☒ **Face-to-Face Class and webinars:**

    ☐   Lecture

    ☒   Group Work

    ☒   Simulation

    ☐   Other (specify)_____

☒ **Lab**

    Use of specific management software

C. REFERENCE MATERIALS:

Video, slides.

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.1a/T.4.1b

TEACHING CODE	*T4.1a /T4.1b*
TEACHING TITLE	*Cultural anthropology and relationship of food and beverages*
	Food prescriptions and prohibitions in the various cultures and religions

REFERENCE TEACHER	*Eg. Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*Eg. LO3-A1*
REFERENCE MODULES	*Eg. Module 4*

A. LIST of CONTENTS:

Cultural processes and eating habits

The role of culture in food choice

Culture as a factor influencing eating habits

The role of the family as the main element of choice of food products

Eating habits in different cultures

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.2

TEACHING CODE	*T4.2a /T4.2b /T4.2c /T4.2d /T4.2e /T4.2f /T4.2g*
TEACHING TITLE	*The food trends*
	The scientifical evaluation of new food trends
	Standardization and validation tools to evaluate feasibility of new meals/recipes in collaboration with multidisciplinary team and stakeholders

	The external actors to try out new meals/recipes as well as gastronomic services
	The analysis cost/price of food and beverages product with budgetary analysis techniques
	Key parameters to be tested and describe evaluation methods for recipe/meal trials in terms of feasibility
	Different gastronomic services and criteria for needs assessment about the services
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO3-A-2*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Management software

Needs analysis

Report

Business intelligence

Food cost

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher in lab

☒ **Lab**

Exercises on industry management software

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two times a week.

Detailed Plan of T4.3

TEACHING CODE	*T4.3a /T4.3b /T4.3c /T4.3d /T4.3e*
TEACHING TITLE	*The standardized and evidence-based diets (eg. Nutritional principles and Guidelines for a healthy diet and LARN)*

	Key nutritional parameters and prescription for diets in pathological conditions
	Nutritional needs and composition of balanced menus
	Principles of food chemistry to elaborate tasteful dishes adapting nutritional parameter for standardized and evidence-based diet plan recommended by health professionals
	The professional boundaries with other health professionals
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO3-B-1, LO3-B-2, LO3-D-1*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Nutrition

Nutrients and the human body

Functions of the nutrients

Nutritional principles

Carbohydrates, proteins and lipids

Vitamins and mineral salts

Water

Prevention of certain digestive disorders

Bioenergetics

Energy requirements

Calculation of the EF

LARN

Allocation of meals

New guidelines for healthy eating

The Mediterranean diet

The pyramid of the Mediterranean diet

The new pyramid of the Mediterranean diet

Double food-environmental pyramid

Dietary and food consumption

Diet in various age groups

Nutrition in adolescence

Maintenance diet in adulthood

Nutrition in old age

Vegetarian diets

Malnutrition

Obesity

Atherosclerosis

Hypertension

Diabetes

Nutrition and cancer diseases

Food allergies and intolerances

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

   ☒   Lecture

   ☐   Group Work

   ☐   Simulation

   ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.4

TEACHING CODE	*T4.4a /T4.4b/ T4.4c*
TEACHING TITLE	*Physiological and pathological needs of individuals* *Baseline menu and balanced menus (e.g. balanced ratio of macro- and micronutrients, food frequencies, economic and ecological sustainability, portion size, etc.)* *The methods to adjust baseline menu to individual preferences*
REFERENCE TEACHER	*Prof. Ileana Parascandolo*

TARGETED LEARNING OUTCOMES	*LO3-B-2*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Macro and micro nutrients

Food chain

Principles of healthy eating

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.5

TEACHING CODE	*T4.5a / T4.5b /T4.5c /T4.5d / T4.5e*
TEACHING TITLE	*Modifications of the nutritional principles through cooking and the effect on ingredients*
	The range of wet, dry, and non-thermal cooking methods and their appropriate uses for various ingredients and menus
	Phases, times, tools and methods of processing, cooking and preserving products
	Techniques for the preparation and service of products according to pathological needs, considering food preference, in collaboration with health professionals
	The effects of cooking on ingredients and outline appropriate cooking methods to

	preserve nutritional properties and taste and to maximizing quality and freshness of ingredient
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO3-B-3*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Nutrition and childhood

Principles of healthy eating

Fats and oils

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.6

TEACHING CODE	*T46.a/T46.b/T46.c/T46.d*
TEACHING TITLE	*Chemistry of food and how their components affect each other*
	Chemical interaction and synergies among ingredients to enhance proprieties of ingredients for each tasteful preparation and equilibrate menus
	Chemical interaction and synergies among ingredients to reach the maximum nutritional value for each tasteful preparation and the equilibrate menus
	Chemistry and nutritional value of the different type of beverages
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO3-D-1*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Macro and micro nutrients

Modified consistency and dysphagia

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T4.7

TEACHING CODE	*T4.7a /T4.7b /T4.7c /T4.7d*
TEACHING TITLE	*Different typology of living environment of care settings*
	The main accessibility issues for older adults and disabled people which could occur in the different care settings
	The different strategies for meals supply for older and disable people
	The nutritional parameters for diets for older adult and in the different disabled conditions
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO3-D-2*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

The different social and health contexts

Product safety and self-control in social and health contexts

Analysis of specific needs for different types of patients

Diets tailored to the needs of patients

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.1

TEACHING CODE	T5.1
TEACHING TITLE	*The basic principles of accounting for budget management* *The budget calculation formulas, to be used applying seasonal prices* *Identification required non-food supplies* *The durability and lifetime of kitchen equipment*
REFERENCE TEACHER	*Eg. Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*Eg. LO4- A- 1*
REFERENCE MODULES	*Eg. Module 5*

A. LIST of CONTENTS:

Types of kitchen equipment

Cost of the kitchen equipment

Kitchen equipment suppliers

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.2

TEACHING CODE	T5.2

TEACHING TITLE	*The budget calculation formulas, to be used applying seasonal prices*
REFERENCE TEACHER	*Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO4- A- 2*
REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Types of kitchen equipment

Cost of the kitchen equipment

Kitchen equipment suppliers

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.3

TEACHING CODE	*T5.3a*
TEACHING TITLE	*Budget plans for specific time periods*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO4-A-3*

REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Expenditure budget for the collective catering sector

Cost analysis of local and sustainable products

Analysis and cost management in running a food business

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

- ☒ Lecture
- ☒ Group Work
- ☒ Simulation
- ☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.4

TEACHING CODE	*T5.4a/b*
TEACHING TITLE	*The kitchen team*
	Parameters to evaluate quality of kitchen team's performance
REFERENCE TEACHER	*Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO4 -B-1*
REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Selection of staff based on skills

Creation of the service team

Roles of the service team

Evaluation of the service team

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.6

TEACHING CODE	*T5.6a/ T5.6b/ T5.6c/ T5.6d*
TEACHING TITLE	*The main elements of an effective work schedule*
	The main criteria to balance team capability in order to plan effective shifts
	The different capabilities and needs of kitchen team when planning work schedule and shifts
	The activities that the kitchen staff should carry out in each shift
	Evaluation staff capacities
REFERENCE TEACHER	*Prof. Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO4 – C- 1*
REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Selection of staff based on skills

Creation of the service team

Roles of the service team

Evaluation of the service team

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.7

TEACHING CODE	*T5.7a/ T5.7b*
TEACHING TITLE	*The processes in the kitchen organization from preparing to food to service* *The communication between kitchen and service department*
REFERENCE TEACHER	*Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO4 – C – 2*
REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Creation of the service team

Roles of the service team

Evaluation of the service team

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.8

TEACHING CODE	*T5.8a*
TEACHING TITLE	*The main leadership and staff management in the working contexts in the primary food care sector*
REFERENCE TEACHER	*Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO4 – C-3*
REFERENCE MODULES	*Module 5*

A. LIST of CONTENTS:

Management staff

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.9

TEACHING CODE	*T5.9a /T5.9b /T5.9c*
TEACHING TITLE	*The problems of kitchen equipment* *The maintenance routines for each piece of equipment* *The schedules for the and frequency of maintenance operations*
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO4-D1*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Know the main kitchen equipment

The ordinary and extraordinary maintenance processes of kitchen equipment

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☒ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.10

TEACHING CODE	*T5.10a /T5.10b*
TEACHING TITLE	*The quality standards concerning kitchen equipment and utensil's hygiene*
	The proper cleaning tools for kitchen machines, equipment and utensils
REFERENCE TEACHER	*Prof. Giuseppe Russo*
TARGETED LEARNING OUTCOMES	*LO4-D-2*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

Know how to choose certified suppliers for kitchen equipment

Know the basic rules according to current regulations for the hygiene of machines, equipment and kitchen tools

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☒   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T5.11

TEACHING CODE	*T5.11a*
TEACHING TITLE	*Workstations in the kitchen with the requirements of the individual kitchen stations*
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO4-D-3*
REFERENCE MODULES	*Module 4*

A. LIST of CONTENTS:

The kitchen brigade

Roles and functions of kitchen staff

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

       ☐   Lecture

       ☒   Group Work

       ☒   Simulation

       ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of 6.1

TEACHING CODE	*T6.1a /T6.1b/ T6.1c /T6.1d /T6.1e /T6.1f /T6.1g /T6.1h /T6.1i /T6.1l*
TEACHING TITLE	*Cycle of bacteria transmissions*

	Describe the parameters of the HACCP critical control points
	GMPs (Good manufacturing process) in relation to the possible pollution identified in the critical points of the HACCP system
	National and local hygiene quality standards
	HACCP regulations and other legal dispositions for meal preparation, food storing and waste management
	HACCP in the different phases identified in the production
	HACCP in eventual transport to the product's destination
	Updates on rules and regulations
	Risks associated with non-compliance with rules and regulations
	Proper methods for the continuous monitoring of compliance with rules or regulation, by all staff
REFERENCE TEACHER	*Prof. Angela Montone*
TARGETED LEARNING OUTCOMES	*LO5-A-B-1*
REFERENCE MODULES	*Module 6*

A. LIST of CONTENTS:

Cycle of bacterial transmissions

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

The materials still have to be produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☒ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

https://www.efsa.europa.eu/it

https://pubmed.ncbi.nlm.nih.gov/.

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of six hours each with a frequency of once a week.

Detailed Plan of 6.1/ 6.2/6.3

TEACHING CODE	T6.2a /T6.2b /T6.2c /T6.2d /T6.2e /T6.3a /T6.3b T6.3c
TEACHING TITLE	*The main causes of food deterioration (bacteria, viruses, toxins, contaminants* *The main foodborne diseases* *Parameters to recognize when a food is altered or deteriorated.* *The possible failure situations* *The procedures to minimize the risk of foodborne diseases, in all stages of meal preparation* *The importance of proper communication with kitchen staff* *Tools to communicate and monitor procedures* *Measures to comply with rules and standards*
REFERENCE TEACHER	*Prof. Angela Montone*
TARGETED LEARNING OUTCOMES	LO5-A-B- 2 – LO5- A-B-3
REFERENCE MODULES	*Module 6*

A. LIST of CONTENTS:

Description of cycle of bacterial transmissions, description of the parameters of the HACCP critical control points and of the GMPs (Good manufacturing process). Regulations and other legal dispositions for meal preparation, food storing and waste management. Then we prepare a schema to implement a proper communication with kitchen staff and a list of tools to communicate and monitor procedures.

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

The materials still have to be produced by the teacher

☒ **Face-to-Face Class and webinars:**

     ☒   Lecture

     ☐   Group Work

     ☐   Simulation

     ☐   Other (specify)_____

C. REFERENCE MATERIALS:

https://eur-lex.europa.eu/collection/eu-law/consleg.html?locale=it

https://www.ceirsa.org/

 https://www.efsa.europa.eu/it

https://ilfattoalimentare.it/

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of six hours each with a frequency of once a week.

Detailed Plan of 6.5

TEACHING CODE	*T6.5a /T6.5b*
TEACHING TITLE	*The procedure to plan and conduct food tastings*
	The analyses of collected data from food tastings to improve meals and menus
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO5-C1*
REFERENCE MODULES	*Module 6*

A. LIST of CONTENTS:

Presentation of the main dish: shapes, sizes and colors of the plate, layering techniques

Presentation of the accompaniments: creative techniques of presentation using vegetables, grated cheese or seafood, use of aromatic herbs to decorate

Tasting of the dishes prepared during the meetings, evaluation of the flavors, presentation and techniques used

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Laboratory of realization of specific menus according to the needs of users

Guide to the realization of the dishes established by the menu of the day

☒ **Lab**

Realization of the dishes established by the menu of the day

C. REFERENCE MATERIALS:

Recipes proposed by the teacher chef

D. ASSESSMENT :

WBL assessment

PART B - COURSE SCHEDULE

The course takes place in lessons of six hours each with a frequency of once a week.

Detailed Plan of T6.5c

TEACHING CODE	*T6.5c*
TEACHING TITLE	*The changes to meals and menus, based on a critical assessment of the opinions of health professionals*
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO5-C-1*
REFERENCE MODULES	*Module 6*

A. LIST of CONTENTS:

Dysphagia and its consequences

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.2

TEACHING CODE	*T7.2a /T7.2b /T7.2c*
TEACHING TITLE	*The innovative and complex preparation techniques*

	The most appropriate combination of cooking methods to reach the maximum nutritional and tasteful potential of each ingredient in innovative and complex preparation *Define criteria to combine various cooking methods simultaneously*
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO6-A-B2*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Main techniques of cooking

Materials of cooking vessels

Cooking modifications of the protids

Cooking modifications of carbohydrates

Changes from cooking of lipids

Modifications by cooking of vitamins and mineral salts

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

- ☒ Lecture
- ☐ Group Work
- ☐ Simulation
- ☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.3

TEACHING CODE	T7.3a /T7.3b /T7.3c /T7.3d /T7.3e /T7.3f
TEACHING TITLE	*Food intolerance e allergies*
	The main EU rules to operate with allergic / intolerant clients (eg Reg. UE n.1169/2011)
	The main recognized allergens
	The parameters to elaborate a database about requirements and types of allergies and intolerances
	Alternative ingredients in the most common preparations for the allergic and intolerant population
	The methods to define meal plan according to the health care indication and client requirements
REFERENCE TEACHER	*Prof. Francesca Garofalo*
TARGETED LEARNING OUTCOMES	*LO6-A-B3*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

The differences between food intolerance and allergies

The main recognized allergens

The framework of the main EU rules (eg Reg. UE n.1169/2011)

How to prevent accident in order to operate with allergic / intolerant clients

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒ Lecture

    ☐ Group Work

    ☐ Simulation

    ☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.4

TEACHING CODE	*T7.4a /T7.4b*
TEACHING TITLE	*Different beverages for different dishes*
	The beverages that are healthy and suitable for dishes
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO6-A-B4*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Drinking and mineral water

Nervine drinks

Soft drinks and fruit juices

Alcoholic beverages

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.5

TEACHING CODE	T7.5a /T7.5b /T7.5c /T7.5d /T7.5e /T7.5f T7.5g
TEACHING TITLE	*The importance of food presentation as part of the meal experience* *The trends in food presentation* *The styles of food service* *Garnishes and accompaniments for traditional dishes* *The different decorations for dishes* *The main roles of each member of the service team* *The different serving plans according to clients' needs*
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO6-A-B-5*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Presentation of the main dish: shapes, sizes and colors of the plate, layering techniques

Presentation of the accompaniments: creative techniques of presentation using vegetables, grated cheese or seafood, use of aromatic herbs to decorate

Preparation of a main dish using different cooking and presentation techniques

Preparation of creative accompaniments to enrich the main dish

Tasting of the dishes prepared during the module, evaluation of the flavors, presentation and techniques used

Roles and functions of the kitchen staff

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Laboratory of realization of specific menus according to the needs of users

Guide to the realization of the dishes established by the menu of the day

☒ **Lab**

Realization of the dishes established by the menu of the day

C. REFERENCE MATERIALS:

Recipes proposed by the teacher chef

D. ASSESSMENT :

WBL assessment

PART B - COURSE SCHEDULE

The course takes place in lessons of six hours each with a frequency of once a week.

Detailed Plan of T7.6

TEACHING CODE	*T7.6a /T7.6b /T7.6c /T7.6d /T7.6f*
TEACHING TITLE	*Different types and styles of menu*
	The parameters to balance menu in terms of nutrition and taste
	Food preparation and cooking techniques while respecting cultures and religions
	The description of different diets
	Principles of food chemistry to elaborate tasteful dishes in different pathological conditionadapting nutritional parameter recommended by health professionals
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO6-C1*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Allocation of meals

New guidelines for healthy eating

The Mediterranean diet

The pyramid of the Mediterranean diet

The new pyramid of the Mediterranean diet

Double food-environmental pyramid

Diet in various age groups

Nutrition in adolescence

Maintenance diet in adulthood

Nutrition in old age

Vegetarian diets

Food in the great religions

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.7

TEACHING CODE	*T7.7a /T7.7b /T7.7c*
TEACHING TITLE	*Different model diets (vegan, vegetarian, zone diet, Mediterranean diet…)*
	The evaluation and selection of ingredients for dishes that are suitable for model diets
	The nutritional lacks connected with the exclusion of specific food items
REFERENCE TEACHER	*Prof. Ludovica Verde*
TARGETED LEARNING OUTCOMES	*LO6-C-2*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Diet

Lifestyle

Drug therapy: statins

Nutraceuticals

Soybean

Phytosterols

Fermented red rice and monacolin

Dietary fiber

Polycosanols and berberine

Omega-3

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.8

TEACHING CODE	*T7.8a /T7.8b /T7.8c /T7.8d*
TEACHING TITLE	*The food prescriptions and restraints of main religions and cultures*
	The appropriate combination of ingredient permitted for each culture and religion
	The appropriate procedure for ingredient preparation permitted for each culture and religion
	The local food for the preparation of dishes according to religious food prescription
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO6-C3*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Food consumption in Italy

Food in the great religions

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

  ☒ Lecture

  ☐ Group Work

  ☐ Simulation

  ☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.9

TEACHING CODE	*T7.9a /T7.9b /T7.9c /T7.9d /T7.9e*
TEACHING TITLE	*Diets with modified consistency* *The preparation of dishes with flavor in balanced diets with modified consistency* *Advanced techniques to apply consistency changes in dishes* *Description of different typology of thickeners and their different chemical composition* *Description of different rheological characteristic for typology of thickeners*
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO6-D1*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Main techniques of cooking

Materials of cooking vessels

Cooking modifications of the protids

Cooking modifications of carbohydrates

Changes from cooking of lipids

Modifications by cooking of vitamins and mineral salts

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

      ☒   Lecture

      ☐   Group Work

      ☐   Simulation

      ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week

Detailed Plan of T7.10

TEACHING CODE	*T7.10a /T7.10b /T7.10c /T7.10d /T7.10e /T7.10f*
TEACHING TITLE	*Description of different techniques for fortifying food*
	The difference of chemical composition of fortified food and enriched food
	The difference of mandatory fortification and voluntary fortification
	The specific fortification for each food and the correct combination of the ingredients
	The US and EU Regulation on the addition of vitamins, minerals, and other substances to foods
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO6- D-2*

REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Cooking methods and nutrients

Preserve nutrients

Store and cooking

Vitamin D

Riboflavin

Micronutrient deficiencies

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T7.11

TEACHING CODE	*T7.11a /T7.11b /T7.11c /T7.11d*
TEACHING TITLE	*The physiology and the genetic of taste*
	The techniques to define the level of perception of each taste, to define the level of perception of consistency and to define the level of perception of smell
	How to recognize when taste changes or consistency adjustments are needed
	Creative and innovative kitchen techniques to adapt recipes for people with taste changes or consistency adjustments (including hot, cold, crisp, soft, moist, dry)

REFERENCE TEACHER	*Prof. Angela Montone*
TARGETED LEARNING OUTCOMES	*LO6-D-3*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

Food spoilage

Ph

Aw

Modification of foodstuffs

Food constituents

Protein foods

Fat foods

Foods based on carbohydrates

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T8.1

TEACHING CODE	*T8.1a /T8.1b /T8.1c /T8.1d /T8.1e /T8.1f T8.1g*
TEACHING TITLE	*The different types of service and the correlation with the characteristics of the user*

	The main techniques and tools to design a protocol
	Techniques and tools for detecting expectations and analyzing satisfaction.
	Procedures and techniques for organizing and drafting initiatives aimed at building customer satisfaction.
	Customer segmentation and clustering techniques.
	The basic elements of CRM (Customer Relationship Management) applied to collective
	catering
	The peculiarities of the service offer in relation to the forecast budget
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-A-1*
REFERENCE MODULES	*Module 8*

A. LIST of CONTENTS:

The Business Intelligence in the kitchen: automatic performance indicators

The Business Intelligence in the restaurant: a new way to manage reservations

The Business Intelligence for take away: how delivery and take away change

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher in lab

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

☒ **Lab**

Simulation case history

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T8.2

TEACHING CODE	*T8.2a /T8.2b /T8.2c*
TEACHING TITLE	*The impact of food and nutrition on social determinants of health and vice versa*
	The possible advice and guidance on culinary matters he/she could provide to support different professionals to educate clients
	Nutritional principles and Guidelines for a healthy diet
REFERENCE TEACHER	*Prof. Maria Rosaria Coscia*
TARGETED LEARNING OUTCOMES	*LO7-B1*
REFERENCE MODULES	*Module 7*

A. LIST of CONTENTS:

New guidelines for healthy eating

The Mediterranean diet

The pyramid of the Mediterranean diet

The new pyramid of the Mediterranean diet

Double food-environmental pyramid

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T8.3

TEACHING CODE	*T8.3a /T8.3b /T8.3c*
TEACHING TITLE	*The basic notions of counselling* *The main counselling techniques* *The role of CGE in client counselling with respect to the role of healthcare professionals*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-B-2*
REFERENCE MODULES	*Module 8*

A. LIST of CONTENTS:

Best practices for consulting in the healthcare sector

Consulting theories and techniques in different business sectors

The role of the CGE in the definition of user needs

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

  ☒ Lecture

  ☐ Group Work

  ☐ Simulation

  ☐ Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T8.4

TEACHING CODE	*T8.4*
TEACHING TITLE	*Roles and responsibilities of the various staff members or collaborators and of health/social care professionals in food care*
REFERENCE TEACHER	*Prof. Ileana Parascandolo*
TARGETED LEARNING OUTCOMES	*LO7-C-1*
REFERENCE MODULES	*Module 8*

A. LIST of CONTENTS:

Hospital and non-hospital catering

Organization in the hospital environment

Roles and responsibilities in hospitals

Organization in an out-of-hospital environment

Roles and responsibilities outside hospital

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Test

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two times a week.

Detailed Plan of T8.5

TEACHING CODE	T8.5 /T8.5b /T8.5c
TEACHING TITLE	*The main teamwork strategies and techniques in the daily working context*
	The main leadership strategies and techniques and rules to operate in teamwork
	The behaviors that encourage or prevent effective teamwork
REFERENCE TEACHER	*Prof. Roberto Huber*
TARGETED LEARNING OUTCOMES	*LO7-C-2*
REFERENCE MODULES	*Module 8*

A. LIST of CONTENTS:

Definition of the roles and functions of the kitchen staff

Management of team work

Supervision, control and monitoring of daily work activities

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☐ Lecture

☒ Group Work

☒ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.1

TEACHING CODE	T9.1a /T9.1b
TEACHING TITLE	*The main communication and mutual support techniques for inter-professional teams* *The main elements of organizational culture and communication*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-C- 3*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Theories and techniques of effective communication

Theories and techniques of business management and communication between business teams

Software tools to support business teams

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒ Lecture

☐ Group Work

☐ Simulation

☐ Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.2

TEACHING CODE	*T9.2a /T9.2b /T9.2c*
TEACHING TITLE	*The creative thinking techniques: Brainstorming, The Insights Game, Mood boards, Random Words (Random Input), Storyboarding, Metaphorical thinking, Mind mapping.*
	The main problem-solving techniques, such as DMAIC (Define, Measure, Analyze, Improve, Control)
	The GOPP (Goal Oriented Project Planning)
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-C-3*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Digital Services Design Theories and Techniques

Best practices for developing innovative digital outputs

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

      ☒   Lecture

      ☐   Group Work

      ☐   Simulation

      ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.3

TEACHING CODE	*T9.3a*
TEACHING TITLE	*The main techniques for staff management and supervision*
REFERENCE TEACHER	*Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO7- C-5*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Staff Management

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☐ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.4

TEACHING CODE	*T9.4a /T9.4b /T9.4c/ T9.4d*
TEACHING TITLE	*What makes an opportunity to create value*
	Challenges in his/her own workplace that he/she can contribute to solving.
	Needs in his/her own workplace and surroundings that have not been met.

	The different roles the public, private and third sectors play in his/her region or country.
REFERENCE TEACHER	*Guglielmo Chinese*
TARGETED LEARNING OUTCOMES	*LO7 – D-1*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Cultural processes and eating habits

The role of culture in food choice

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☐ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Slides, papers, videos

D. ASSESSMENT :

Written Text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.5

TEACHING CODE	*T9.5a /T9.5b /T9.5c /T9.5d /T9.5e /T9.5f*
TEACHING TITLE	*The principles of circular economy and resource efficiency.* *The main criteria to identify a cost of an idea cost and the financial implications* *How to engage relevant stakeholders for a specific action*

	Public and private services which can support his/her value-creating activity (for example, incubator, social enterprise advisors, start-up angels, chamber of commerce). *How to draw up a budget for a value creating activity.* *The different forms of value-creating activities (a business, a social enterprise, a non-profit organization and so on) and can have different structures of ownership (individual company, limited company, co-operative and so on).*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-E-4*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Food cost

Creation of ideas of value

Public and private funding research criteria

Swot analisys

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two times a week.

Detailed Plan of T9.6

TEACHING CODE	*T9.6a /T9.6b /T9.6c /T9.6d /T9.6e /T9.6f*
TEACHING TITLE	*The information needs* *The searches of data, information and content in digital environments* *The access to these data, information and content, and the navigation between them.* *The personal search strategies* *The main national/regional healthcare tools for users' record* *The main tools supporting the creation of a data collection (e.g. electronic sheets) in order to record client's history, in compliance with national/regional healthcare tools for users' record*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-E-1*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Methodologies for access to user information

Storage and management of personal data

Regulations on the protection of personal data in social and health contexts

Personal data management software in social and health contexts

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

    ☐   Simulation

    ☐   Other (specify)_____

☒ **Lab**

Exercises on privacy management software

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of two times a week.

Detailed Plan of T9.7

TEACHING CODE	*T9.7a /T9.7b /T9.7c /T9.7d /T9.7e /T9.7f /T9.7g*
TEACHING TITLE	*The main digital technologies and routine appropriate digital communication means for his/her own working context.*
	The main appropriate digital technologies to share data, information and digital content in his/her own working context.
	Well-defined and routine digital tools and technologies for collaborative processes.
	The role as intermediary for sharing information and content through well-defined and routine digital technologies.
	Well-defined and routine behavioral norms and know-how in digital environments.
	Well-defined and routine communication strategies adapted to an audience
	Well-defined and routine cultural and generational diversity aspects to consider in digital environments
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-E-2*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Methodologies and communication techniques to support business teams

Management of sensitive data using specific software

Proper use of business programs

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.8

TEACHING CODE	*T9.8a /T9.8b /T9.8c*
TEACHING TITLE	*Well-defined and routine ways to protect his own and users' personal data and privacy in digital environments* *Well-defined and routine ways to use and share personally identifiable information while protecting myself and others from damages.* *Well-defined and routine privacy policy statements of how personal data is used in digital services*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-E-3*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

Reference regulations on the storage and management of sensitive personal data

Management of sensitive data using specific software

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

    ☒   Lecture

    ☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :

Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

Detailed Plan of T9.9

TEACHING CODE	*T9.9a /T9.9b*
TEACHING TITLE	*The main criteria to evaluate and select the main ICT tools dedicated to food* *The main ICT tools dedicated to food, such as the ones for managing food composition, ingredients, combination, properties, treatments, regional resources*
REFERENCE TEACHER	*Prof. Giuseppe Agovino*
TARGETED LEARNING OUTCOMES	*LO7-E-4*
REFERENCE MODULES	*Module 9*

A. LIST of CONTENTS:

The IV Digital Revolution in the accomodations sector

Business Intelligence in the kitchen: automatic performance indicators

Business Intelligence in the restaurant: a new way to manage reservations

Business Intelligence for take away: how delivery and take away change

B. IMPLEMENTED EDUCATIONAL STRATEGIES:

Lessons with use of illustrative videos and materials produced by the teacher

☒ **Face-to-Face Class and webinars:**

☒   Lecture

☐   Group Work

☐   Simulation

☐   Other (specify)_____

C. REFERENCE MATERIALS:

Video, slides

D. ASSESSMENT :
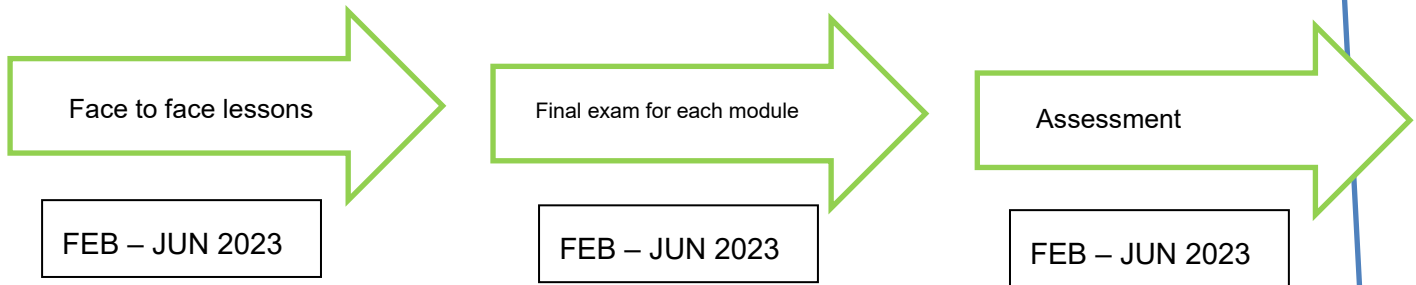
Written text

PART B - COURSE SCHEDULE

The course takes place in lessons of three hours each with a frequency of once a week.

ANNEX 3 – ROADMAP OF PILOT EVALUATION ACTIVITIES

Face to face lessons

FEB – JUN 2023

Final exam for each module

FEB – JUN 2023

Assessment

FEB – JUN 2023

ANNEX 4 – SAMPLE OF THE CERTIFICATION GIVEN AFTER COMPLETION

ANNEX 5 – QUALITY CONTROL CHECK LIST

Quality Control Check	
Generic Minimum Quality Standards	
Document Summary provided (with adequate synopsis of contents)	YES
Compliant with NECTAR format standards (including all relevant Logos and EU-disclaimer)	YES
Language, grammar and spelling acceptable	YES
Objectives of the application form covered	YES
Work deliverable relates to adequately covered	YES
Quality of text is acceptable (organisation and structure, diagrams, readability)	YES
Comprehensiveness is acceptable (no missing sections, missing references, unexplained arguments)	YES
Usability is acceptable (deliverable provides clear information in a form that is useful to the reader)	YES
Deliverable specific quality criteria	
Deliverable meets the 'acceptance Criteria' set out in the Quality Register:	YES
Checklist completed and deliverable approved by Name: Francesca Vavassori Date: 28/07/2023 Name: John Farrell (RSCN) Date: 04/08/2023 	