**An Innovative Pan-European Professional Profile and Curriculum Designed for Chefs Working in Health and Social Care: the Nectar Project**

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**Introduction:** Delivering adequate nutritional care for older people with complex care needs in health and social care settings requires standards, education, training and integration of different professions. Main objective of the NECTAR project is to overcome the identified mismatch between skills currently offered by chefs working in these settings and those actually demanded.

**Methods:** Based upon a systematic literature review, a search for best practices in Europe and a survey among projects partners, a new professional profile for chefs was developed using a co-creation approach. Furthermore, a learning outcome-oriented curriculum was created by a consultation process, with learning outcomes based on knowledge, skills, personal and transversal competences.

**Results:** The Curriculum presented builds on a defined Occupational Profile composed by 29 Core Competences, characterizing the chefs’ profile for healthcare at EU level. It includes 70 Learning Outcomes grouped into 7 Units and is compliant with the main EU standards and tools for vocational education and training (VET) (e.g. ECVET, EQAVET, ESCO, EQF). Overall, it has been designed as general and “across-the-board” to play a reference role for any VET designer in the EU.

**Conclusion:** The work presented offers an innovative, EU-based and learning outcome- oriented curriculum for chefs.Due to its structure, it can be offered modular and flexible for various contexts and rules across the EU. It strengthen the role of chefs in health and social care and enables attendees of the curriculum to play a pivotal role in future Primary Food Care, targeting broad population segments for healthy nutrition.