

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



D3.2.1 TOOLS AND GUIDES FOR DESIGNERS

Deliverable Number:	D.3.2.1
WP related to the Deliverable:	3
Actual Date of Delivery to the CEC:	xx
PARTNER responsible for the Deliverable:	SI4LIFE
WP starting month	M6
WP ending month	M35



Co-funded by the
Erasmus+ Programme
of the European Union

The European Commission's support for the production of this publication does not constitute an endorsement of the contents, which reflect the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

AGREEMENT NUMBER – 621707-EPP-1-2020-1-BE-EPPKA2-SSA

LEARNING OUTCOMES LIST DIVIDED PER UNIT OF LEARNING AS DEFINED BY NECTAR PROJECT

UoL 1	MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS
LO1-A-1	Identify the costs of required raw and semi-finished food products, kitchen equipment and consumable items, at the light of quality and sustainability and make and progressively update an inventory of all potential, local, food products, estimating their periodical cost
LO1-A-2	Identify international and national quality brands, also exploiting ICTs and dedicated e-data resources and taking into account high quality and parameters of sustainability, and take these brands into account managing suppliers
LO1-B-1	Define quality criteria of suppliers (including agri-fish-food chain) in order to identify, compare, monitor and evaluate regularly the best high-quality food suppliers
LO1-B-2	Plan and manage the supply process related to the specific health or social context
LO1-C-1	Identify and use local and seasonal ingredients in an appropriate way, identify local food suppliers and establish a network with them in order to guarantee constant food supply, also exploiting ICTs and dedicated e-data resources, being aware of the regional food supply chain and of how seasonal products are delivered
LO1-D-1	Promote full use of ingredients, raw materials and leftovers according to Hazard Analysis Critical Control Point-Concept (HACCP) and local law
LO1-D-2	Introduce measures for the prevention, separation and proper disposal of waste in the kitchen and ensure compliance with these measures by all members of the kitchen team
LO1-D-3	Create a food waste assessment plan, use it regularly, and share the results with all the staff
UoL 2	SCREEN, ASSESS AND MONITOR ON CLIENT LEVEL
LO2-A-B-1	Understand the impact of nutrition on development of diseases and human metabolism in a life-course approach and vice versa
LO2-A-B-2	Know basics in physiology of taste/smell, be aware of how different conditions affect taste/smell and of possible clients' food intake needs with respect to taste/smell deterioration, and detect these needs in collaboration with health professionals
LO2-A-B-3	Be aware of the naub swallowing problems which raise the need for adapted food and be able to tackle these problems and conditions in daily work in collaboration with health professionals
LO2-C-D-0	Know and understand the concepts of 'Primary Food Care', 'Gastrology' and 'Gastro-engineering' in healthcare and their role to promote active and healthy ageing, is aware of the main characteristics of the CGE professional profile, of what a "gastrological intervention" implies and of the main "gastrological tools" a CGE can rely on
LO2-C-D-1	Identify and select test protocols on taste disturbances and use them to detect and classify taste deterioration and to monitor it
LO2-C-D-2	Create solutions for the results of assessment from a CGE perspective and within the context of a comprehensive and holistic food care approach
LO2-C-D-3	Know the main ICT tools for screening and assessing clients' individual food preferences and individual food intake needs and wishes, be able to select the proper ones and be able to use them, complying with data privacy and confidentiality guidelines and in collaboration with health professionals
LO2-C-D-4	Know the main ICT tools for recording and monitoring assessment results, as well as interventions, be able to select the proper ones and be able to use them, complying with legal ICT structure, addressing all data privacy and applicable confidentiality guidelines
LO-E-1	Know the main techniques and tools to detect clients' meal satisfaction and be able to apply this feedback in daily practice, in collaboration with health professionals
UoL 3	CREATE RECIPES FOR A GENERAL POPULATION AND FOR PEOPLE WITH SPECIFIC NEEDS, COMPLYING WITH RECOMMENDATIONS OF HEALTH PROFESSIONALS
LO3-A-1	Understand cultural, religious or other trending food choiches, recognize their impact on meals and cooking and adapt dishes considering them
LO3-A-2	Follow food trends, try out new mwals/recipes and evaluate the trial phase in terms of its feasibility in the business/service, also in collaboration with actors external to the kitchen/institution
LO3-B-1	Collaborate to create standardized menu plans, grounded on disease adapted meals, starting from clients' needs assessment and in collaboration with health professionals
LO3-B-2	Adjust baseline menus to satisfy individual preference and needs
LO3-B-3	Know the effects of cooking on ingredients/raw materials and select the proper methods, maximizing the freshness and quality of the ingredients/raw materials
LO3-D-1	Know the basics of chemistry of food and combine food items in order to both respect food quality and obtain appetizing menus adapted to care settings
LO3-D-2	Schedule meals supply according to clients' needs and living environment, also taking into account the main accessibility issues for older adults and disabled people which could occur in the different care settings
LO3-D-3	Create menus including beverage recommendations for the planned menu sequences
UoL 4	MANAGE THE KITCHEN AND COORDINATE PERSONNEL
LO4-A-1	Create budgets for each meal, according to food seasonal price, non-food supplies, and expected equipment durability and lifetime
LO4-A-2	Calculate and manage the kitchen budget of food, utilities and personnel
LO4-A-3	Make budget plans, negotiate them with superiors and assure they are followed by the kitchen personnel
LO4-B-1	Identify control parameters, evaluate the quality of the kitchen team's performance, conduct employee appraisals and provide feedback to superiors
LO4-B-2	Describe jobs according to planned activities and participate in the recruitment of personnel collaborating with HR
LO4-B-3	Support new employees by informing, training and instructing them in their integration into the existing team, also identifying tutors and setting up training plans and employees personal career talks
LO4-C-1	Plan daily work optimizing workflow, draw up the work schedule and shifts for the kitchen team (balancing team capability) and ensure through constant monitoring that is followed by the staff
LO4-C-2	Analyse and optimize the processes in the kitchen organization, ensuring the smooth flow of food from preparation to service through communication between the kitchen and the service department
LO4-C-3	Know and apply the proper leadership strategies, being able to plan work, organize tasks, and delegate to others and to develop decision-making strategies
LO4-D-1	Define equipment maintenance schedules and monitor, assess, and record the adherence to it
LO4-D-2	Ensure the adequate and efficient use and the proper cleaning of kitchen machines, equioment and utensils performing quality controls in compliance with quality national standards
LO4-D-3	Align workstations in the kitchen with the requirements of the individual kitchen stations

UoL 5	ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS
LO5-A-B-1	Comply and monitor compliance with HACCP and with national and local hygiene quality standards in the preparation, storing, delivering and discarding food and beverages
LO5-A-B-2	Understand the risk of common foodborne diseases and the main causes of food deterioration; apply this knowledge to food safety
LO5-A-B-3	Create instructions for staff about the measures to implement in order to comply with safety, hygiene and quality standards and laws and properly document implemented measures
LO5-A-B-4	Promote health and safety within the working environment performing workplace evaluations for all stations in the kitchen and recording their results
LO5-C-1	Plan and execute food tasting for healthcare professionals to test and review menus and new dishes
UoL 6	USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT
LO6-A-B-1	Know the main cooking techniques and select the appropriate ones for the different healthcare contexts in order to maintain the nutritional properties and maximize the nutritional value of the ingredients
LO6-A-B-2	Use or supervise the use of established, innovative and complex preparation methods, also combining and applying various cooking methods simultaneously and developing creative solutions
LO6-A-B-3	Prepare cold and hot dishes (or supervise their preparation) according to clients' requirements and the meal plan approved by healthcare professionals, taking into account food intolerances and allergies
LO6-A-B-4	Prepare beverage recommendations for all dishes and communicate them to the service team
LO6-A-B-5	Prepare the decoration and serving plan in collaboration with the service team
LO6-C-1	Design menus and a la carte dishes and apply proper food preparation and cooking techniques, also developing innovative solutions, for different food forms and diets and respect cultures and religions (e.g. vegetarians, vegans, gluten-free, allergy sufferers, people with food intolerances, diabetes, hypertension, etc.)
LO6-C-2	Recognize the model diets (vegan, vegetarian, zone diet, Mediterranean diet...) and be able to prepare dishes according to them, also developing innovative solutions and creating new combinations of ingredients
LO6-C-3	Recognize the food prescriptions and restraints of the main religions and be able to prepare dishes according to them, also developing innovative solutions and creating new combinations of ingredients
LO6-D-1	Define consistency and texture of food in a creative, balanced and flavourful way
LO6-D-2	Know the chemical composition of fortified food and correctly perform fortification in meals
LO6-D-3	Apply creative and innovative kitchen techniques to adapt recipes for people with taste changes or consistency adjustments (including hot, cold, crisp, soft, moist, dry)
UoL 7	COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM
LO7-A-1	Define a customer satisfaction protocol and place customer service at the heart of decision-making and activities
LO7-A-2	Using appropriate communication methods, styles according to the customers' and colleagues' attitude, culture and the purpose of communication
LO7-B-1	Understand the impact of food and nutrition on social determinants of health and vice versa and leverage attractive taste to promote healthy recipes and healthier nutritional habits, also providing advice and guidance to other professionals on culinary matters to educate clients
LO7-B-2	Prepare and apply client counselling, in collaboration with healthcare professionals, to promote healthy choices and behaviours
LO7-C-1	Be aware of the main roles and responsibilities of health/social care professionals in food care and work coherently, acting as a member of an interprofessional team, maximizing the added value of each professional, and identifying possibilities for interdisciplinary development and cooperation
LO7-C-2	Know the characteristics of successful teams and the main strategies for overcoming barriers to effective teamwork and contextualize them in daily work
LO7-C-3	Know, select and apply the proper communication and mutual support techniques for inter-professional teams and change and observe behaviours
LO7-C-4	Apply creative thinking techniques developing creative solutions to abstract problems, propose solutions and discuss with goal-orientated attitude, reaching shared decisions, applying the main problem-solving techniques
LO7-C-5	Exercise management and supervision in contexts of work, reviewing and developing performance of self and others
LO7-D-1	Identifies opportunities to create value, develop creative and purposeful ideas, develop a vision to turn ideas into action, identify suitable ways for valuing ideas and assess consequences of them
LO7-D-2	Identify individual and group strengths and weaknesses, mobilizes resources needed to turn ideas into action, be aware of the idea cost and financial implications and engage relevant stakeholders for the action
LO7-D-3	Prioritize organize and follow up goals implementation, team up with others to pursue ideas and learn from experience
LO7-E-1	Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application
LO7-E-2	Interact, share and collaborate through variety of digital technologies and select appropriate digital communication means for a given context
LO7-E-3	Know the main privacy issues and protect his/her own end users' personal data and privacy in digital environments
LO7-E-4	Know the main current digital tools dedicated to food (composition, ingredients, combination, properties, treatments, regional resources...)



Co-funded by the
Erasmus+ Programme
of the European Union

MANDATORY/ OPTIONAL	MAIN REFERENCE MODULE	OTHER MODULE ADDRESSING THE LO (optional)	EDUCATIONAL STRATEGY					ECVET			
			Lecture (f2f or online)	Individual study	Group work (f2f or online) (e.g.: problem based learning, case study)	Lab (f2f) (e.g.: role-play, simulation, etc.)	Work based learning (f2f) (e.g.: apprenticeship, stage, internship...)	Possible range of ECVET to be assigned to the LO eg.[.]			
								Min ECVET points	Max ECVET points	Assigned ECVET Points	ECVET check cell

UoL 1	MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS										
LO1-A-1	Mandatory	M1		f2f and online	f2f and online				0,5	2,5	0,6
LO1-A-2	Mandatory	M1		f2f and online	f2f and online				0,5	2,5	0,6
LO1-B-1	Mandatory	M1		f2f and online	f2f and online	f2f and online			0,8	3	1
LO1-B-2	Mandatory	M1		f2f and online			f2f and online	yes	0,5	2,5	0,5
LO1-C-1	Optional	M1		f2f and online	f2f and online				0	1,5	0,4
LO1-D-1	Mandatory	M1		f2f and online			f2f and online	yes	0,5	2	0,9
LO1-D-2	Optional	M1	M6	f2f and online		f2f and online	f2f and online		0	1,5	0,4
LO1-D-3	Optional	M1	M6	f2f and online		f2f and online			0	1,5	0,1

UoL 2	SCREEN, ASSESS AND MONITOR ON CLIENT LEVEL										
LO2-A-B-1	Optional	M2		f2f and online				yes	0,5	2,5	1
LO2-A-B-2	Mandatory	M2		f2f and online					0,8	3	1,2
LO2-A-B-3	Mandatory	M2		f2f and online					1	3	1,2
LO2-C-D-0	Mandatory	M2		f2f and online					0,5	3	0,5
LO2-C-D-1	Mandatory	M2		f2f and online		f2f and online		yes	1	3	1,6
LO2-C-D-2	Mandatory	M2		f2f and online		f2f and online			0,5	3	0,6
LO2-C-D-3	Mandatory	M3		f2f and online				yes	1	3	1
LO2-C-D-4	Mandatory	M3		f2f and online				yes	0,5	2,5	0,8
LO-E-1	Optional	M3		f2f and online		f2f and online			0	1	0,1

UoL 3	CREATE RECIPES FOR A GENERAL POPULATION AND FOR PEOPLE WITH SPECIFIC NEEDS, COMPLYING WITH RECOMMENDATIONS OF HEALTH PROFESSIONALS										
LO3-A-1	Mandatory	M4		f2f and online			f2f and online		0,8	3	1
LO3-A-2	Mandatory	M4		f2f and online	f2f and online			yes	0,5	2,5	1
LO3-B-1	Mandatory	M4		f2f and online		f2f and online		yes	1	3,5	2,2
LO3-B-2	Mandatory	M4				f2f and online	yes		0,8	3	0,8
LO3-B-3	Mandatory	M4		f2f and online	f2f and online		f2f and online	yes	1	3,5	1,6
LO3-D-1	Mandatory	M4		f2f and online	f2f and online		f2f and online		0,8	2,5	0,8
LO3-D-2	Optional	M4				f2f and online	yes		0	2	0,2
LO3-D-3	Optional	M4				f2f and online	yes		0	2	0,4

UoL 4	MANAGE THE KITCHEN AND COORDINATE PERSONNEL										
LO4-A-1	Mandatory	M5		f2f and online			f2f and online		0,5	2	0,6
LO4-A-2	Mandatory	M5		f2f and online			f2f and online		0,2	1,5	0,2
LO4-A-3	Mandatory	M5					f2f and online		0,2	0,5	0,5
LO4-B-1	Mandatory	M5		f2f and online					0,2	1,5	0,2
LO4-B-2	Optional								0	0,8	0
LO4-B-3	Optional								0	0,8	0
LO4-C-1	Mandatory	M5				f2f and online	yes		0,2	1,5	0,4
LO4-C-2	Optional	M5		f2f and online		f2f and online			0	1	0,5
LO4-C-3	Optional	M5		f2f and online		f2f and online			0	0,8	0,2
LO4-D-1	Mandatory	M5		f2f and online				yes	0,2	1,5	0,4
LO4-D-2	Optional	M5						yes	0	0,8	0,2
LO4-D-3	Optional	M5						yes	0	0,8	0,3

UoL 5	ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS										
LO5-A-B-1	Mandatory	M6		f2f and online	f2f and online			yes	0,5	2	0,6
LO5-A-B-2	Optional	M6		f2f and online	f2f and online				0,5	2	0,6
LO5-A-B-3	Optional	M6		f2f and online			f2f and online		0	0,8	0,2
LO5-A-B-4	Optional	M6		f2f and online			f2f and online		0	1	0,4
LO5-C-1	Mandatory	M6		f2f and online			f2f and online	yes	0,2	0,8	0,2

UoL 6	USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT											
LO6-A-B-1	Mandatory	M7		f2f and online			f2f and online	yes	1	3,5	1,4	
LO6-A-B-2	Mandatory	M7		f2f and online			f2f and online	yes	1	3	2,2	
LO6-A-B-3	Mandatory	M7					f2f and online	yes	0,5	2,5	1,2	
LO6-A-B-4	Optional	M7		f2f and online				yes	0	1	0,4	
LO6-A-B-5	Optional	M7					f2f and online	yes	0	1	0,2	
LO6-C-1	Mandatory	M7		f2f and online			f2f and online	yes	1	3,5	1	
LO6-C-2	Mandatory	M7		f2f and online	f2f and online		f2f and online	yes	0,5	2	0,5	
LO6-C-3	Mandatory	M7		f2f and online	f2f and online		f2f and online	yes	0,5	2	0,5	
LO6-D-1	Mandatory	M7		f2f and online			f2f and online	yes	0,5	2,5	1	
LO6-D-2	Mandatory	M7		f2f and online	f2f and online		f2f and online	yes	0,5	2	0,6	
LO6-D-3	Mandatory	M7				f2f and online	f2f and online	yes	0,5	2	0,6	

UoL 7	COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM											
LO7-A-1	Mandatory	M8				f2f and online		yes	0,5	1,5	0,5	
LO7-A-2	Optional								0	1	0	
LO7-B-1	Optional	M8		f2f and online	f2f and online				0	1	0,1	
LO7-B-2	Optional	M8				f2f and online			0	0,5	0,1	
LO7-C-1	Mandatory	M8		f2f and online	f2f and online	f2f and online		yes	0,5	1,5	0,5	
LO7-C-2	Optional	M8		f2f and online	f2f and online				0	0,5	0,2	
LO7-C-3	Optional	M9		f2f and online		f2f and online			0	1	0,4	
LO7-C-4	Mandatory	M9		f2f and online		f2f and online			0,3	1	0,4	
LO7-C-5	Mandatory	M9		f2f and online		f2f and online		yes	0,3	1	0,3	
LO7-D-1	Optional	M9				f2f and online	f2f and online	yes	0	0,5	0,2	
LO7-D-2	Optional	M9				f2f and online	f2f and online	yes	0	1	0,2	
LO7-D-3	Optional								0	1	0	
LO7-E-1	Mandatory	M9				f2f and online		yes	0,5	1,5	0,5	
LO7-E-2	Optional	M9				f2f and online		yes	0	0,5	0,2	
LO7-E-3	Mandatory	M9		f2f and online	f2f and online			yes	0,3	1	0,3	
LO7-E-4	Mandatory	M9		f2f and online		f2f and online			0,5	1,5	0,5	

ASSIGNED ECVET POINTS	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	TOTAL
	4,5	6,1	1,9	8	3,5	2	9,6	1,4	3	0	40

UoL 1											ECVET POINTS per UOL
LO1-A-1	0,6	0	0	0	0	0	0	0	0	0	4,5
LO1-A-2	0,6	0	0	0	0	0	0	0	0	0	
LO1-B-1	1	0	0	0	0	0	0	0	0	0	
LO1-B-2	0,5	0	0	0	0	0	0	0	0	0	
LO1-C-1	0,4	0	0	0	0	0	0	0	0	0	
LO1-D-1	0,9	0	0	0	0	0	0	0	0	0	
LO1-D-2	0,4	0	0	0	0	0	0	0	0	0	
LO1-D-3	0,1	0	0	0	0	0	0	0	0	0	

UoL 2											ECVET POINTS per UOL
LO2-A-B-1	0	1	0	0	0	0	0	0	0	0	8
LO2-A-B-2	0	1,2	0	0	0	0	0	0	0	0	
LO2-A-B-3	0	1,2	0	0	0	0	0	0	0	0	
LO2-C-D-0	0	0,5	0	0	0	0	0	0	0	0	
LO2-C-D-1	0	1,6	0	0	0	0	0	0	0	0	
LO2-C-D-2	0	0,6	0	0	0	0	0	0	0	0	
LO2-C-D-3	0	0	1	0	0	0	0	0	0	0	
LO2-C-D-4	0	0	0,8	0	0	0	0	0	0	0	
LO-E-1	0	0	0,1	0	0	0	0	0	0	0	

UoL 3											ECVET POINTS per UOL
LO3-A-1	0	0	0	1	0	0	0	0	0	0	8
LO3-A-2	0	0	0	1	0	0	0	0	0	0	
LO3-B-1	0	0	0	2,2	0	0	0	0	0	0	
LO3-B-2	0	0	0	0,8	0	0	0	0	0	0	
LO3-B-3	0	0	0	1,6	0	0	0	0	0	0	
LO3-D-1	0	0	0	0,8	0	0	0	0	0	0	
LO3-D-2	0	0	0	0,2	0	0	0	0	0	0	
LO3-D-3	0	0	0	0,4	0	0	0	0	0	0	

UoL 4											ECVET POINTS per UOL
LO4-A-1	0	0	0	0	0,6	0	0	0	0	0	3,5
LO4-A-2	0	0	0	0	0,2	0	0	0	0	0	
LO4-A-3	0	0	0	0	0,5	0	0	0	0	0	
LO4-B-1	0	0	0	0	0,2	0	0	0	0	0	
LO4-B-2	0	0	0	0	0	0	0	0	0	0	
LO4-B-3	0	0	0	0	0	0	0	0	0	0	
LO4-C-1	0	0	0	0	0,4	0	0	0	0	0	
LO4-C-2	0	0	0	0	0,5	0	0	0	0	0	
LO4-C-3	0	0	0	0	0,2	0	0	0	0	0	
LO4-D-1	0	0	0	0	0,4	0	0	0	0	0	
LO4-D-2	0	0	0	0	0,2	0	0	0	0	0	
LO4-D-3	0	0	0	0	0,3	0	0	0	0	0	

UoL 5											ECVET POINTS per UOL
LO5-A-B-1	0	0	0	0	0	0,6	0	0	0	0	2
LO5-A-B-2	0	0	0	0	0	0,6	0	0	0	0	
LO5-A-B-3	0	0	0	0	0	0,2	0	0	0	0	
LO5-A-B-4	0	0	0	0	0	0,4	0	0	0	0	
LO5-C-1	0	0	0	0	0	0,2	0	0	0	0	

UoL 6											ECVET POINTS per UOL
LO6-A-B-1	0	0	0	0	0	0	1,4	0	0	0	9,6
LO6-A-B-2	0	0	0	0	0	0	2,2	0	0	0	
LO6-A-B-3	0	0	0	0	0	0	1,2	0	0	0	
LO6-A-B-4	0	0	0	0	0	0	0,4	0	0	0	
LO6-A-B-5	0	0	0	0	0	0	0,2	0	0	0	
LO6-C-1	0	0	0	0	0	0	1	0	0	0	
LO6-C-2	0	0	0	0	0	0	0,5	0	0	0	
LO6-C-3	0	0	0	0	0	0	0,5	0	0	0	
LO6-D-1	0	0	0	0	0	0	1	0	0	0	
LO6-D-2	0	0	0	0	0	0	0,6	0	0	0	
LO6-D-3	0	0	0	0	0	0	0,6	0	0	0	

UoL 7											ECVET POINTS per UOL
LO7-A-1	0	0	0	0	0	0	0	0,5	0	0	4,4
LO7-A-2	0	0	0	0	0	0	0	0	0	0	
LO7-B-1	0	0	0	0	0	0	0	0,1	0	0	
LO7-B-2	0	0	0	0	0	0	0	0,1	0	0	
LO7-C-1	0	0	0	0	0	0	0	0,5	0	0	
LO7-C-2	0	0	0	0	0	0	0	0,2	0	0	
LO7-C-3	0	0	0	0	0	0	0	0	0,4	0	
LO7-C-4	0	0	0	0	0	0	0	0	0,4	0	
LO7-C-5	0	0	0	0	0	0	0	0	0,3	0	
LO7-D-1	0	0	0	0	0	0	0	0	0,2	0	
LO7-D-2	0	0	0	0	0	0	0	0	0,2	0	
LO7-D-3	0	0	0	0	0	0	0	0	0	0	
LO7-E-1	0	0	0	0	0	0	0	0	0,5	0	
LO7-E-2	0	0	0	0	0	0	0	0	0,2	0	
LO7-E-3	0	0	0	0	0	0	0	0	0,3	0	
LO7-E-4	0	0	0	0	0	0	0	0	0,5	0	

ASSESSMENT SCAFFOLDING

M1	MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		33,33%	33,33%	25,00%	8,33%	0,00%
LO1-A-1	Identify the costs of required raw and semi-finished food products, kitchen equipment and consumables	x	x			
LO1-A-2	Identify international and national quality brands, also exploiting ICTs and dedicated e-data	x	x			
LO1-B-1	Define quality criteria of suppliers (including agri-fish-food chain) in order to identify, compare, monitor and evaluate regularly the best high-quality food suppliers			x		
LO1-B-2	Plan and manage the supply process related to the specific health or social context	x	x			
LO1-C-1	Identify and use local and seasonal ingredients in an appropriate way, identify local food suppliers and establish a network with them in order to guarantee constant food supply, also exploiting ICTs and dedicated e-data resources, being aware of the regional food supply chain and of how seasonal products are delivered	x	x			
LO1-D-1	Promote full use of ingredients, raw materials and leftovers according to Hazard Analysis Critical Control Point-Concept (HACCP) and local law				x	
LO1-D-2	Introduce measures for the prevention, separation and proper disposal of waste in the kitchen and ensure compliance with these measures by all members of the kitchen team			x		
LO1-D-3	Create a food waste assessment plan, use it regularly, and share the results with all the staff			x		

M2	SCREEN ASSESS MONITOR ON CLIENT LEVEL	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		46,15%	23,08%	23,08%	7,69%	0,00%
LO2-A-B-1	Understand the impact of nutrition on development of diseases and human metabolism in a life-course approach and vice versa	x	x			
LO2-A-B-2	Know basics in physiology of taste/smell, be aware of how different conditions affect taste/smell and of possible clients' food intake needs with respect to taste/smell deterioration, and detect these needs in collaboration with health professionals	x	x		x	
LO2-A-B-3	Be aware of the naub swallowing problems which raise the need for adapted food and be able to tackle these problems and conditions in daily work in collaboration with health professionals	x	x	x		
LO2-C-D-0	Know and understand the concepts of 'Primary Food Care', 'Gastrology' and 'Gastro-engineering' in healthcare and their role to promote active and healthy ageing, is aware of the main characteristics of the CGE professional profile, of what a "gastrological intervention" implies and of the main "gastrological tools" a CGE can rely on	x				
LO2-C-D-1	Identify and select test protocols on taste disturbances and use them to detect and classify taste deterioration and to monitor it	x	x	x	x	
LO2-C-D-2	Create solutions for the results of assessment from a CGE perspective and within the context of a comprehensive and holistic food care approach	x	x	x		

M3	THE PROPER ICT TOOLS FOR ASSESSMENT	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		50,00%	0,00%	0,00%	50,00%	0,00%
LO2-C-D-3	Know the main ICT tools for screening and assessing clients' individual food preferences and individual food intake needs and wishes, be able to select the proper ones and be able to use them, complying with data privacy and confidentiality guidelines and in collaboration with health professionals	x	x	x	x	
LO2-C-D-4	Know the main ICT tools for recording and monitoring assessment results, as well as interventions, be able to select the proper ones and be able to use them, complying with legal ICT structure, addressing all data privacy and applicable confidentiality guidelines	x	x	x	x	x
LO-E-1	Know the main techniques and tools to detect clients' meal satisfaction and be able to apply this feedback in daily practice, in collaboration with health professionals	x	x			

M4	CREATE RECIPES FOR A GENERAL POPULATION AND FOR PEOPLE WITH SPECIFIC NEEDS, COMPLYING WITH RECOMMENDATIONS OF HEALTH PROFESSIONALS	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		31,58%	31,58%	21,05%	15,79%	0,00%
LO3-A-1	Understand cultural, religious or other trending food choices, recognize their impact on meals and cooking and adapt dishes considering them	x	x	x		
LO3-A-2	Follow food trends, try out new meals/recipes and evaluate the trial phase in terms of its feasibility in the business/service, also in collaboration with actors external to the kitchen/institution	x	x		x	
LO3-B-1	Collaborate to create standardized menu plans, grounded on disease adapted meals, starting from clients' needs assessment and in collaboration with health professionals	x	x	x	x	
LO3-B-2	Adjust baseline menus to satisfy individual preference and needs	x	x			
LO3-B-3	Know the effects of cooking on ingredients/raw materials and select the proper methods, maximizing the freshness and quality of the ingredients/raw materials			x	x	
LO3-D-1	Know the basics of chemistry of food and combine food items in order to both respect food quality and obtain appetizing menus adapted to care settings	x	x			
LO3-D-2	Schedule meals supply according to clients' needs and living environment, also taking into account the main accessibility issues for older adults and disabled people which could occur in the different care settings	x	x			
LO3-D-3	Create menus including beverage recommendations for the planned menu sequences			x		

M5	MANAGE THE KITCHEN AND COORDINATE PERSONNEL	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		41,18%	41,18%	17,65%	0,00%	0,00%
LO4-A-1	Create budgets for each meal, according to food seasonal price, non-food supplies, and expected equipment durability and lifetime	x	x			
LO4-A-2	Calculate and manage the kitchen budget of food, utilities and personnel	x	x			
LO4-A-3	Make budget plans, negotiate them with superiors and assure they are followed by the kitchen personnel	x	x			
LO4-B-1	Identify control parameters, evaluate the quality of the kitchen team's performance, conduct employee appraisals and provide feedback to superiors		x			
LO4-C-1	Plan daily work optimizing workflow, draw up the work schedule and shifts for the kitchen team (balancing team capability) and ensure through constant monitoring that is followed by the staff	x	x	x		
LO4-C-2	Analyse and optimize the processes in the kitchen organization, ensuring the smooth flow of food from preparation to service through communication between the kitchen and the service department			x		
LO4-C-3	Know and apply the proper leadership strategies, being able to plan work, organize tasks, and delegate to others and to develop decision-making strategies			x		
LO4-D-1	Define equipment maintenance schedules and monitor, assess, and record the adherence to it	x	x			
LO4-D-2	Ensure the adequate and efficient use and the proper cleaning of kitchen machines, equipment and utensils performing quality controls in compliance with quality national standards	x	x			
LO4-D-3	Align workstations in the kitchen with the requirements of the individual kitchen stations					

M6	ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		40,00%	40,00%	20,00%	0,00%	0,00%
LO5-A-B-1	Comply and monitor compliance with HACCP and with national and local hygiene quality standards in the preparation, storing, delivering and discarding food and beverages	x	x			
LO5-A-B-2	Understand the risk of common foodborne diseases and the main causes of food deterioration; apply this knowledge to food safety	x	x			
LO5-A-B-3	Create instructions for staff about the measures to implement in order to comply with safety, hygiene and quality standards and laws and properly document implemented measures	x	x			
LO5-A-B-4	Promote health and safety within the working environment performing workplace evaluations for all stations in the kitchen and recording their results	x	x	x		
LO5-C-1	Plan and execute food tasting for healthcare professionals to test and review menus and new dishes			x		

M7	USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		10,53%	10,53%	21,05%	57,89%	0,00%
LO6-A-B-1	Know the main cooking techniques and select the appropriate ones for the different healthcare contexts in order to maintain the nutritional properties and maximize the nutritional value of the ingredients	x	x		x	
LO6-A-B-2	Use or supervise the use of established, innovative and complex preparation methods, also combining and applying various cooking methods simultaneously and developing creative solutions			x	x	
LO6-A-B-3	Prepare cold and hot dishes (or supervise their preparation) according to clients' requirements and the meal plan approved by healthcare professionals, taking into account food intolerances and allergies			x	x	
LO6-A-B-4	Prepare beverage recommendations for all dishes and communicate them to the service team				x	
LO6-A-B-5	Prepare the decoration and serving plan in collaboration with the service team				x	
LO6-C-1	Design menus and a la carte dishes and apply proper food preparation and cooking techniques, also developing innovative solutions, for different food forms and diets and respect cultures and religions (e.g. vegetarians, vegans, gluten-free, allergy sufferers, people with food intolerances, diabetes, hypertension, etc.)				x	
LO6-C-2	Recognize the model diets (vegan, vegetarian, zone diet, Mediterranean diet...) and be able to prepare dishes according to them, also developing innovative solutions and creating new combinations of ingredients				x	
LO6-C-3	Recognize the food prescriptions and restraints of the main religions and be able to prepare dishes according to them, also developing innovative solutions and creating new combinations of ingredients				x	
LO6-D-1	Define consistency and texture of food in a creative, balanced and flavourful way	x	x		x	
LO6-D-2	Know the chemical composition of fortified food and correctly perform fortification in meals			x	x	
LO6-D-3	Apply creative and innovative kitchen techniques to adapt recipes for people with taste changes or consistency adjustments (including hot, cold, crisp, soft, moist, dry)			x	x	

M8	COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		28,57%	28,57%	28,57%	14,29%	0,00%
LO7-A-1	Define a customer satisfaction protocol and place customer service at the heart of decision-making and activities	x	x			
LO7-B-1	Understand the impact of food and nutrition on social determinants of health and vice versa and leverage attractive taste to promote healthy recipes and healthier nutritional habits, also providing advice and guidance to other professionals on culinary matters to educate clients	x	x			
LO7-B-2	Prepare and apply client counselling, in collaboration with healthcare professionals, to promote healthy choices and behaviours				x	
LO7-C-1	Be aware of the main roles and responsibilities of health/social care professionals in food care and work coherently, acting as a member of an interprofessional team, maximizing the added value of each professional, and identifying possibilities for interdisciplinary development and cooperation			x		
LO7-C-2	Know the characteristics of successful teams and the main strategies for overcoming barriers to effective teamwork and contextualize them in daily work			x		

M9	PROBLEM-SOLVING TECHNIQUES AND DIGITAL COMPETENCE IN DAILY WORK	ASSESSMENT TOOLS				
		WE	OE	A-WBL	SSK	OTH
		35,71%	28,57%	35,71%	0,00%	0,00%
LO7-C-3	Know, select and apply the proper communication and mutual support techniques for inter-professional teams and change and observe behaviours	x		x		
LO7-C-4	Apply creative thinking techniques developing creative solutions to abstract problems, propose solutions and discuss with goal-orientated attitude, reaching shared decisions, applying the main problem-solving techniques			x		
LO7-C-5	Exercise management and supervision in contexts of work, reviewing and developing performance of self and others			x		
LO7-D-1	Identifies opportunities to create value, develop creative and purposeful ideas, develop a vision to turn ideas into action, identify suitable ways for valuing ideas and assess consequences of them			x		
LO7-D-2	Identify individual and group strengths and weaknesses, mobilizes resources needed to turn ideas into action, be aware of the idea cost and financial implications and engage relevant stakeholders for the action			x		
LO7-E-1	Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application	x	x			
LO7-E-2	Interact, share and collaborate through variety of digital technologies and select appropriate digital communication means for a given context	x	x			
LO7-E-3	Know the main privacy issues and protect his/her own end users' personal data and privacy in digital environments	x	x			
LO7-E-4	Know the main current digital tools dedicated to food (composition, ingredients, combination, properties, treatments, regional resources...)	x	x			