



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



User community event

THURSDAY November 17th

15.00-17.00

**Istituto Polispecialistico San Paolo
Piazza della Vittoria n.1
Sorrento (NA)
Italy**

The primary food approach was developed by the A3 Food & Nutrition Action Area of the European Innovation Partnership for Active and Healthy Aging (<http://www.hindawi.com/journals/aph/2016/5678782/>) with the aim of providing the first common European programme translating an integrated approach to nutritional frailty in terms of a multidimensional and transnational methodology. This stepwise approach to malnutrition in older citizens, allows the identification of interventions focusing on a unified assessment and ICT-supported solutions personalised based upon the stratification of the nutritional needs.

In order to make such common, integrated vision on the nutritional approach applicable to the different health care settings, a skilled public health workforce, delivering high-quality nutrition services in health care settings, is needed. NECTAR is the Sector Skills Alliance project that addresses the identified mismatch between the skills currently offered by cooks and chefs working in hospitals, residential care and homecare and those actually demanded by healthcare institutions, private service providers and final end users in order to play a pivotal role in Primary Food Care (PFC).

Based on a “culinary/ clinical integrated approach”, NECTAR will deliver an EU Occupational Profile for Chef Gastro Engineering and an EU Curriculum for the certification of this profile, an innovative and pivotal figure, skilled on food management and kitchens coordination, addressing end-users needs such as taste deteriorations/ alterations, swallowing and chewing problems, personalizing recipes and cooking processes with the technical skills to use various ICT tools for older adults’ home monitoring and personalization of care.

The **Aim** of this workshop is to engage the local and national communities of interested stakeholders in Campania and Italy to become familiar with the concepts and values behind NECTAR, and thus multiply NECTAR messages through international collaborations.



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Agenda:

15.00 Welcome and introduction: *Gerardo De Paola*, Campania Region; *Aniello Savarese*, ITS-BACT; *Maddalena Illario*, Federico II University & Hospital & RSCN

Facilitator: *Maddalena Illario*

15.10 Innovative approaches to cooking for primary nutritional interventions. Giuseppe Aversa The knowledge gap in chef's training. Bart Geurden, University of Antwerp

15.20 Tailoring the nutritional approach to the health settings. Claudia Vetrani, Federico II University Department of Clinical Medicine

15.30 The relevance of food safety for primary food care. Francesco Esposito, Department of Public Health

15.40 Gastronomy opportunities to balance nutritional and sensory needs. Raffaele Sacchi, Department of Agricultural Sciences

15.50 Q&A session

16.00 Round table

The NECTAR response to address food & nutritional needs in public health

Facilitator: John Farrell, RSCN

Nectar intro video

Participants

Antonio Limone, Bart Geurden, Carmela Vallone, Filippo Di Maio, Umberto Pagano, Serena Alvino

16.50 **Final remarks:** John Farrell, RSCN

Scientific organization committee

Coordinator: Maddalena Illario

Regina Roller-Winrsberger

Bart Geurden

Annamaria Colao

Maria Triassi

Lorenzo Mercurio

Umberto Pagano



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