

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



Designers' KIT ECVET Points Tables

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ECVET points distribution among UoLs

UoL	Relevance	Number of LOs	ECVET POINTS range		
			EQF5 From 60 to 90 ECVET points	EQF4/5 From 40 to 60 ECVET points	EQF4 From 30 to 40 ECVET points
1- Manage suppliers and buy in sustainable food ingredients	important	8	Min 7 Max 10,5	Min 4,7 Max 7	Min 3,5 Max 4,7
2 - Screen, assess and monitor on client-level	essential	9	Min 12 Max 18	Min 8 Max12	Min 6 Max 8
3 - Create recipes for a general population and for people with specific needs, complying with recommendations of health professionals	essential	8	Min 12 Max 18	Min 8 Max12	Min 6 Max 8
4- Manage the kitchen and coordinate personnel	basic	12	Min 5 Max 7,5	Min 3,3 Max 5	Min 2,5 Max 3,3
5 - Ensure quality of food and follow safety regulations	basic	5	Min 3 Max 4,5	Min 2 Max 3	Min 1,5 Max 2
6 - Use and adapt cooking techniques to the specific care setting and client	essential	11	Min 12 Max 18	Min 8 Max12	Min 6 Max 8
7- Communicate, interact and collaborate with clients and interprofessional team	important	16	Min 9 Max 13,5	Min 6 Max 9	Min 4,5 Max 6

ECVET Points distribution among Learning Outcomes

UoL 1 - MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 7 – Max 10,5	UoL range Min 4,7 – Max 7	UoL range Min 3,5 – Max 4,7	UoL points: 7	UoL points: 4,7
				MIN	MAX			
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	M	important	0,5	2,5	1	1	
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	M	Important	0,5	2,5	1	0,8	
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	M	Essential	0,8	3,0	1,5	1	
LO1-B-2	Plan and manage the supply process related to the specific health or social context	M	Important	0,5	2,5	1	1	
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	O	Basic	0	1,5	0,5	0	



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LO1-D-1	Promote full use of ingredients, raw materials and leftovers according to Hazard Analysis Critical Control Point-Concept (HACCP) and local law	M	Important	0,5	2,0	1	0,9
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	O	Basic	0	1,5	0,5	0
LO1-D-3	Create a food waste assessment plan, use it regularly, and share the results with all the staff	O	Basic	0	1,5	0,5	0



DK6 – ECVET Points Tables

UoL 2 - SCREEN, ASSESS AND MONITOR ON CLIENT-LEVEL								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 12 – Max 18	UoL range Min 8 – Max 12	UoL range Min 6 – Max 8	UoL points: 12	UoL points: 8
				MIN	MAX			
LO2-A-B-1	Understand the impact of nutrition on development of diseases and human metabolism in a life-course approach and vice versa	M	Important	0,5	2,5	1,5	1	
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	M	Essential	0,8	3,0	2	1,2	
LO2-A-B-3	Be aware of the main 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	M	Essential	1,0	3,0	1,5	1,2	
LO2-C-D-0	Know and understand the concepts of 'Primary Food Care', 'Gastrology' and 'Gastro-engineering' to prevent malnutrition in healthcare and 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	M	Important	0,5	3	0,5	0,5	
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	M	Essential	1,0	3,0	2,5	1,6	
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	M	Important	0,5	3,0	0,5	0,5	



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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	M	Essential	1,0	3,0	1,5	1
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	M	Important	0,5	2,5	1,5	1
LO2-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	O	Basic	0	1	0,5	0



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UoL 3 - CREATE RECIPES FOR A GENERAL POPULATION AND FOR PEOPLE WITH SPECIFIC NEEDS, COMPLYING WITH RECOMMENDATIONS OF HEALTH PROFESSIONALS								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 12 – Max 18	UoL range Min 8 – Max 12	UoL range Min 6 – Max 8	UoL points: 12	UoL points: 8
				MIN	MAX			
LO3-A-1	Understand cultural, religious or other trending food choices, recognize their impact on meals and cooking and adapt dishes considering them	M	Essential	0,8	3,0	1,5	1	
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	M	Important	0,5	2,5	1,5	1	
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	M	Essential	1	3,5	2,5	1,6	
LO3-B-2	Adjust baseline menus to satisfy individual preference and needs	M	Important	0,8	3,0	1,5	1	
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	M	Essential	1	3,5	2,5	1,6	
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	M	Important	0,8	2,5	1,5	1	



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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	O	Basic	0	2	0,5	0,4
LO3-D-3	Create menus including beverage recommendations for the planned menu sequences	O	Basic	0	2	0,5	0,4



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UoL 4 - MANAGE THE KITCHEN AND COORDINATE PERSONNEL								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 5 - Max 7,5	UoL range Min 3,3 - Max 5	UoL range Min 2,5 - Max 3,3	UoL points: 5	UoL points: 3,3
				MIN	MAX			
LO4-A-1	Create budgets for each meal, according to food seasonal price, non-food supplies, and expected equipment durability and lifetime	M	Essential	0,5	2	1	0,7	
LO4-A-2	Calculate and manage the kitchen budget of food, utilities and personnel	M	Important	0,2	1,5	0,4	0,3	
LO4-A-3	Make budget plans, negotiate them with superiors and assure they are followed by the kitchen personnel	M	Basic	0,2	0,5	0,3	0,2	
LO4-B-1	Identify control parameters, evaluate the quality of the kitchen team's performance, conduct employee appraisals and provide feedback to superiors	M	Important	0,2	1,5	0,4	0,3	
LO4-B-2	Describe jobs according to planned activities and participate in the recruitment of personnel collaborating with HR	O	Basic	0	0,8	0,3	0	
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	O	Basic	0	0,8	0,3	0	
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 it is followed by the staff	M	Important	0,2	1,5	0,5	0,4	
LO4-C-2	Analyse and optimize the processes in the kitchen organization, ensuring the smooth flow of food from preparation to service through	O	Important	0	1	0,5	0,5	



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	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	O	Basic	0	0,8	0,3	0,5
LO4-D-1	Define equipment maintenance schedules and monitor, assess, and record the adherence to it	M	Important	0,2	1,5	0,4	0,2
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	O	Basic	0	0,8	0,3	0
LO4-D-3	Align workstations in the kitchen with the requirements of the individual kitchen stations	O	Basic	0	0,8	0,3	0,2

UoL 5 - ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 3 - Max 4,5	UoL range Min 2 - Max 3	UoL range Min 1,5 - Max 2	UoL points: 3	UoL points: 2
				MIN		MAX		
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	M	Essential	0,5	2	1	0,6	
LO5-A-B-2	Understand the risk of common foodborne diseases and the main causes of food deterioration; apply this knowledge to food safety	M	Essential	0,5	2	0,8	0,6	
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	O	Basic	0	0,8	0,2	0	
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	O	Important	0	1	0,5	0,5	
LO5-C-1	Plan and execute food tasting for healthcare professionals to test and review menus and new dishes	M	Basic	0,2	0,8	0,5	0,3	

UoL 6 - USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 12 - Max 18	UoL range Min 8 - Max12	UoL range Min 6 - Max 8	UoL points: 12	UoL points: 8
				MIN	MAX			
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	M	Essential	1,0	3,5	2	1,3	
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	M	Essential	1,0	3,0	2	1,3	
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	M	Important	0,5	2,5	0,8	0,6	
LO6-A-B-4	Prepare beverage recommendations for all dishes and communicate them to the service team	O	Basic	0	1	0,5	0,3	
LO6-A-B-5	Prepare the decoration and serving plan in collaboration with the service team	O	Basic	0	1	0,5	0	
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.)	M	Essential	1,0	3,5	1,5	1	



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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	M	Essential	0,5	2	1	0,7
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	M	Essential	0,5	2	1	0,7
LO6-D-1	Define consistency and texture of food in a creative, balanced and flavourful way	M	Essential	0,5	2,5	1,2	1
LO6-D-2	Know the chemical composition of fortified food and correctly perform fortification in meals	M	Important	0,5	2	0,8	0,5
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)	M	Important	0,5	2	0,7	0,6

UoL 7 - COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	RELEVANCE OF THE LO*** (essential / important / basic)	ECVET POINTS				
				EQF5 (60 to 90)	EQF4/5 (40 to 60)	EQF 4 (30 to 40)	EXAMPLE 60 points	EXAMPLE 40 points
				UoL range Min 9 - Max 13,5	UoL range Min 6 - Max 9	UoL range Min 4,5 - Max 6	UoL points: 9	UoL points: 6
				MIN	MAX			
LO7-A-1	Define a customer satisfaction protocol and place customer service at the hearth of decision-making and activities	M	Important	0,5	1,5	0,8	0,5	
LO7-A-2	Using appropriate communication methods, styles according to the customers' and colleagues' attitude, culture and the purpose of communication	O	Important	0	1	0,5	0,4	
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	O	Important	0	1	0,5	0,4	
LO7-B-2	Prepare and apply client counselling, in collaboration with healthcare professionals, to promote healthy choices and behaviours	O	Basic	0	0,5	0,5	0,3	
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	M	Important	0,5	1,5	1	0,7	
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	O	Basic	0	0,5	0,5	0,4	

LO7-C-3	Know, select and apply the proper communication and mutual support techniques for inter-professional teams and change and observe behaviours	O	Important	0	1	0,5	0,4
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	M	Basic	0,3	1	0,7	0,5
LO7-C-5	Exercise management and supervision in contexts of work, reviewing and developing performance of self and others	M	Basic	0,3	1	0,5	0,4
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	O	Basic	0	0,5	0,2	0
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	O	Important	0	1	0,3	0
LO7-D-3	Prioritize organize and follow up goals implementation, team up with others to pursue ideas and learn from experience	O	Important	0	1	0,2	0
LO7-E-1	Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application	M	Important	0,5	1,5	0,8	0,6
LO7-E-2	Interact, share and collaborate through variety of digital technologies and select appropriate digital communication means for a given context	O	Basic	0	0,5	0,5	0
LO7-E-3	Know the main privacy issues and protect his/her own end users' personal data and privacy in digital environments	M	Basic	0,3	1	0,5	0,4
LO7-E-4	Know the main current digital tools dedicated to food (composition, ingredients, combination, properties, treatments, regional resources...)	M	Important	0,5	1,5	1	1