

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



Newsletter Austrian Pilot



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16 chefs/cooks returned to the classroom in Graz on 27th February 2023, listening with interest to the nutritional basics of the pilot course within the NECTAR project.

The Austrian pilot course is designed and held in cooperation between Medical University of Graz and the VET provider WIFI, referring to the Economic Development Institute and takes place from February 27th to June 30th 2023. Since Austria already holds a very mature landscape for continuous professional development programs in the area of gastronomy, a modular design of the pilot was necessary, building on pre-existing training structures of WIFI as well as acknowledging prior knowledge acquired through the dual-apprenticeship program as a chef. A specialization course for diet chefs in Austria covers the underrepresented Learning Outcomes (LOs) from the CGE curriculum while addressing local skill needs by focusing on nutrition in old age. Thus, the professional group of chefs and cooks in the Austrian context should be increasingly integrated into the continuum of health and social care and develop an understanding of working in such an integrated care setting.

For the nine teachers involved in the pilot program, a close link between theory and practice, and thus a hands-on experience, is essential to enable the transfer of learning to the participants' professional environment. In this respect, in addition to the theoretical content, great emphasis is placed on practical demonstration and implementation as well as individual testing of learning from the pilot course on areas such as nutritional content and kitchen techniques both inside and outside the course setting. In addition to the overarching topic of nutrition in old age (e.g., in the case of swallowing and/or taste disorders), the new specialization course also focuses on digitalization and IT tools as well as communication and collaboration as part of an interdisciplinary health and social care team.

The final exam for the first part of the pilot, the diet chef, is approaching in mid-May and we wish all our students good luck in their exam!

IMAGE



Picture description: Participants of the Austrian pilot course