

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



SCALING UP AND SUSTAINABILITY REPORT – M24

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1 EXECUTIVE SUMMARY:

The objective of the NECTAR project is to address a mismatch which has been identified 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.

Much of the early work on the project has focused on defining an agreed EU Occupational Profile for Chefs working in health and care settings and in developing the Learning Outcomes and EU Curriculum for CGEs. Notwithstanding this work the project has continued to focus on the scaling-up and sustainability of the NECTAR deliverables after the project ends.

This report reviews the work undertaken to date and sets out plans for the remainder of the project.

2 KEYWORDS:

Scaling Up, Sustainability, Good Practice, Best Practice, Curriculum, CGE,

3 REVIEWERS

REVIEWER NAME	EXTERNAL REVIEWER	ORGANIZATION	DATE OF APPROVAL
Silvia Bossio	N	Odisee	20/12/2022

4 VERSION HISTORY AND AUTHORS

Version	Name / Organization	Status*	Date	Provided Content/Comment/ Summary of Changes
1	John Farrell	A	12/12/2022	Draft Version 1
2 ^o	John Farrell	A	20/12/2022	Final version

*Status indicates if:

- A - Author (including author of revised deliverable)
- C - Contributor
- IF – Internal Feedback (within the partner organization)

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6 INTRODUCTION

Scaling up is “....**deliberate efforts to increase the impact of health service innovations successfully tested in pilot or experimental projects so as to benefit more people and to foster policy and programme developments on a lasting basis.**” For this to be effective and have the maximum impact it should be seen as a continuous process for organisations developing innovative approaches and solutions to address priorities and needs. Such innovative approaches and solutions may be either developed by an organisation or adopted / adapted from another organisation based on evidence-based impact on the outcome for service users and the organisation delivering the services.

For the NECTAR project this means identifying the good practices for the training of chefs and cooks working in health and care settings; validating their impact and compliance with regulatory or statutory requirements; and adjusting them, as required, for local replication by pilot sites for further evaluation in the local context. At this stage the evidence-based good practices can be identified for replication by regions outside the project.

The effective scaling-up of the NECTAR good practice curriculum may require organisational, policy, technical, behavioural, or cultural change within organisations to promote its adoption or adaptation. To help inform this it is important within the NECTAR project the barriers and enablers to delivering the NECTAR curriculum within pilot sites and the acceptance of the Occupational Profile for chefs working in health and care settings are identified. Coupled with this are the approaches and actions the pilot sites take to address the barriers. This information, along with the curriculum and occupational profile, will be critical to facilitating the pilot sites to continue with the NECTAR project after it ends, and for new regions considering the adopt and scale-up of NECTAR.

7 DEFINING THE NECTAR GOOD PRACTICES

As reported in D7.4.1 the Scaling-Up and Sustainability Strategy was developed with reference to the “EU Scaling up Strategy in AHA” Based on this, the following 5 main steps were adopted:

Step 1 - Building a database of good practices

Step 2 - Assessment of viability of good practices for scaling-up

Step 3 - Classification of good practices for replication

What?

Step 4 - Facilitating partnerships for scaling-up

Step 5 - Implementation: key success factors and lessons learned

How?

We reported in D7.4.1 an extensive survey was undertaken to identify the training programmes currently available for chefs working in health and care settings. These were then evaluated to verify if they were good practice models on the basis of pre-specified criteria. In principle, the collection of good practices followed the criteria launched by the directorate general (DG) DG Sante for Health and Food Safety of the EU Commission. To ensure high quality in terms of the qualifications and competences of the practices were of a sufficiently high standard and quality they were also compared to the European Taxonomy of Skills, Competences and Occupations (ESCO) qualifications for “head chefs” and “diet cooks

The conclusion from this task was the good practice examples gathered and evaluated against DG Sante criteria and ESCO qualifications highlighted there was a lack of information about the practices and therefore some of the criteria could not be assessed accurately. In addition, there was no indication that the good practice examples submitted through the survey and research were fully considered in terms of qualifications, competences, and implementation.

NECTAR still benefited from this first step of Scaling Up as the template developed and the benchmark with ESCO qualifications ensured the missing aspects were considered in the development of:

- I. A “Chef Gastro Engineering” Occupational Profile; and
- II. The NECTAR CGE training curriculum to be evaluated in each of the 5 pilot sites.

This would then provide the evidence base to support the scaling up of the EU Occupational Profile and CGE curriculum developed within the project and to be validated through the pilot sites.

In preparation for this the RSCN developed scaling-up guidance and met with each of the pilot site coordinators to explain the scaling-up process; understand what steps the pilot sites had taken; and to offer advice on future actions. Pilot sites were also invited to complete a survey of the actions they were taking to facilitate scaling up in their region, and to identify the barriers and enablers being addressed:



NECTAR Scaling Up
Survey.pdf

7.1 Results from Scaling-Up Survey

At the time of writing this report the following responses to the Survey were received from Campania, Liguria, and Styria:



NECTAR Scaling Up
Survey 1512 - Campa



NECTAR Scaling Up
Survey MP e Liguria d



NECTAR Scaling Up
Survey_Styriadocx.pd

The remaining 2 pilot sites (Algarve, and Belgium) are finalizing their surveys and these will be taken into account in the final D7.4.2 report at M36. Notwithstanding this the RSCN still met with the respective coordinators to understand more fully some of the presenting issues and challenges for them, taking account of the survey results from the other pilot sites.

Common issues faced by the pilot sites in preparing for scaling-up the Occupational Profile and Curriculum included:

- Getting Support for the Occupational Profile and Curriculum from Health and Care Providers and Policy Makers.
- Recruitment of students
- Recruitment of the training provider and the availability of qualified teachers
- Accreditation of the curriculum

Each of the pilot sites developed their own strategies to facilitate scaling up and although the actions they took to address the issues is important it is the lessons learnt that are valuable to other regions considering adopting the occupational profile and curriculum in the future. Examples of the actions taken by the pilot sites included:

- Sharing the occupational profile and curriculum with regional partners and policy makers to agree characteristics for inclusion in regional directories of occupations.
- Defining the CGE title to be more appropriate to the specific regional requirements so it can be better understood by students and VET providers.
- Promoting awareness and understanding of the project to policy makers, health and care providers, education providers, etc.
- Organized meetings at hotels and catering schools to promote the new occupation profile of chefs working in health and care settings.
- Sharing information about the Pilot course and the Curriculum to students, families and teachers through newsletters, websites, and social media.

From the procedures adopted by the pilot sites valuable lessons were learnt which can help other regions in adopting the NECTAR EU Occupational Profile and Curriculum, including:

- Additional effort is needed to help policy makers, health and care providers, VETs and students to understand the new occupational profile and the opportunities it could bring for:
 - chefs and cooks working in health and care settings:
 - being accepted as part of a integrated healthcare team.
 - providing a career path for chefs.
 - Obtaining a recognised qualification.
 - developing nutritious, healthy, and tasty food for patients and older adults to ensure their health needs are addressed.
- Funding the implementation of the EU CGE curriculum after the project ends will be key to its long-term sustainability. Policy makers and health and care providers need to understand the role of specialist chefs working in health and care settings and how they can inform and influence menus for nutritious, healthy, and tasty food which contributes to the overall health and well-being of patients and older adults.
- Promotion of the programme should include both new graduate students from catering schools, but also existing chefs and cooks already working in health and catering establishments and those working in hotels with predominantly elderly guests.
- Allow sufficient time to promote the curriculum to facilitate the recruitment of teachers and students.

The sharing of the identified barriers and enablers, along with the actions being taken provided a helpful learning tool for the pilot sites, particular where similar issues had been identified.

7.2 NECTAR Scaling-Up Objectives

NECTAR Scaling up will be implemented at 3 levels:

- a. regional level (at least one per region involved in the project)
- b. country level (at least one per country involved in the project)
- c. across EU countries (at least three, that are not project partners).

During the final year of the project pilot sites will continue their efforts in scaling-up the occupational profile and curriculum at regional and national levels. They will build on their work to date ensuring those barriers identified have been addressed. This will necessitate further meetings and engagement with their stakeholders and with the regional bodies responsible for accreditation of the occupational profile and curriculum. It is foreseen this activity will increase after the final evaluations of the curriculum in the pilot sites as more information will be available that will be beneficial to decision makers in determining if the curriculum will be expended in the pilot site region after the project ends; and in attracting other regions from their country in adopting the curriculum and occupational profile.

To encourage and facilitate the scaling-up across EU countries the RSCN will organise a knowledge transfer webinar for its AHL Reference Site regions to explain the project and invite

expressions of interest in signing the NECTAR MoU. This will be supplemented by the final conference in 2023 to identify at least 5 voluntary twinning partners who would be willing to learn more about the curriculum developed by one, or more, of the pilot sites with a view to potentially adopting / contextualizing it to their own region. It was not planned that any potential twinings would be undertaken within the timeframe of the NECTAR project. This activity would have to be agreed by a pilot site and the adopter after the project concludes, and they may need to consider their options for resourcing the twinning.

8 CONCLUSION

Partners and pilot sites have begun the scaling up process which started with the identification of good practices for the training of chefs and cooks working in health and care settings. The outcome from this provided valuable insight to defining the EU CGE Occupational Profile, and the development of the learning outcomes for the EU CGE Curriculum which will be validated by the 5 pilot site.

Pilot sites have been actively engaging with their key stakeholders in promoting NECTAR, the occupational profile and curriculum, and in recruiting training providers and students. Through these engagements a number of challenges were identified and addressed; the learning from this being helpful to the scaling-up of the occupational profile and curriculum at regional, national and European levels.

The final year of the project will see the emphasis on scaling-up strengthened so that we can achieve:

- Adoption of the EU Curriculum and Guidelines in other regions or countries; and
- Replication of the pilot EQF Level 4 and Level 5 courses curricula in the same region, and in other regions of the pilot site country.

ANNEX 1 – QUALITY CONTROL CHECKLIST

Quality Control Check	
Generic Minimum Quality Standards	
Document Summary provided (with adequate synopsis of contents)	xx
Compliant with NECTAR format standards (including all relevant Logos and EU-disclaimer)	xx
Language, grammar and spelling acceptable	xx
Objectives of the application form covered	xx
Work deliverable relates to adequately covered	xx
Quality of text is acceptable (organisation and structure, diagrams, readability)	xx
Comprehensiveness is acceptable (no missing sections, missing references, unexplained arguments)	xx
Usability is acceptable (deliverable provides clear information in a form that is useful to the reader)	xx
Deliverable specific quality criteria	
Deliverable meets the 'acceptance Criteria' set out in the Quality Register:	xx
Checklist completed and deliverable approved by Name: Silvia Bossio Date: 20/12/2022	