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

Designers' KIT

Flexibility table

This document is part of NECTAR Project's D3.2.1

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

1 Flexibility table

This sheet includes the following columns:

1. **LO Code**
2. **LO Name**
3. ***Mandatory/Optional (M/O)**: Specify if the LO is mandatory (M) or optional (O) for the CGE Curriculum implementation
4. ****Educational strategy**: Specify if the specific educational strategy is <u>suggested</u> or not (YES/NO); you can state "YES" for more than one; if "YES", specify if face to face (f2f) and/or Online Learning (online) are <u>suitable</u> for it.

   Please note that in this table Online Learning has conventionally different meanings with respect to the strategy:
   - *Online Learning/Lectures*: the LO is suitable for being addressed through synchronous lessons, such as webinars or video-conferences;
   - *Online Learning/Individual study:* the LO is suitable for the creation of educational materials, such as pdf, SCORM-compliant interactive materials, video pills, video lessons, etc. which can be analysed/studied autonomously by the students
   - *Online Learning/Group Work:* the LO is suitable for being addressed through collaborative learning activities based on discussions, file sharing, co-writing, etc.
   - *Online Learning/Online labs:* the LO is suitable for being addressed through virtual labs or simulations, accessible through a web platform/website
5. *****RELEVANCE OF THE LO**: Specify if the LO is **relevant /important/basic** for the CGE profile (this choice will impact on the distribution of ECVET points).

UoL 1 - MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS								
LO Code	**LO Name**	**MANDATORY/ OPTIONAL** **(M/O)***	**EDUCATIONAL STRATEGY**					**RELEVANCE OF THE LO***** **(essential / important / basic)**
			Lecture **(f2f or online)**	**Individual Study** **(f2f or online)**	**Group work** **(f2f or online)**	**Lab** **(f2f or online)**	**Work based learning** **(only f2f)**	
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	YES f2f and online	YES f2f and online	NO	NO	YES f2f	important
LO1-A-2	Identify international and national quality brands, also exploiting ICTs and dedicated e-data resources and taking into account	M	YES f2f or online	YES f2f or online	YES f2f or online	NO	YES	Important

	high quality and parameters of sustainability, and take these brands into account managing suppliers						f2f	
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	YES f2f or online	YES f2f or online	NO	NO	YES f2f	Essential
LO1-B-2	Plan and manage the supply process related to the specific health or social context	M	YES f2f or online	NO	YES f2f or online	NO	YES f2f	Important
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	YES f2f or online	NO	YES f2f or online	NO	YES f2f	Basic
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	YES f2f or online	YES f2f or online	YES f2f or online	YES f2f	NO	Important
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	YES f2f or online	YES f2f or online	YES f2f or online	YES f2f	YES f2f	Basic
LO1-D-3	Create a food waste assessment plan, use it regularly, and share the results with all the staff	O	NO	YES f2f or online	YES f2f or online	YES f2f	YES f2f	Basic

	UoL 2 - SCREEN, ASSESS AND MONITOR ON CLIENT-LEVEL							
LO Code	**LO Name**	**MANDATORY/ OPTIONAL** *(M/O)**	**EDUCATIONAL STRATEGY**					**RELEVANCE OF THE LO***** (essential / important / basic)
			Lecture (f2f or online)	**Individual Study** (f2f or online)	**Group work** (f2f or online)	**Lab** (f2f or online)	**Work based learning** (only f2f)	
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	YES f2f or online	YES f2f or online	NO	NO	NO	Important
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	YES f2f or online	YES f2f or online	NO	YES f2f	NO	Essential
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	YES f2f or online	YES f2f or online	NO	YES f2f	YES f2f	Essential
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	YES f2f or online	YES online	NO	YES f2f	NO	Important
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	YES f2f or online	YES f2f or online	NO	YES f2f or online	YES f2f	Essential

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	YES f2f or online	YES online	YES f2f or online	YES f2f or online	YES f2f	Important
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	YES f2f or online	YES online	NO	YES f2f or online	YES f2f	Essential
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	YES f2f or online	YES online	NO	YES f2f or online	YES f2f	Important
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	YES f2f	YES f2f or online	YES f2f or online	NO	YES f2f	Basic

	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)***	**EDUCATIONAL STRATEGY**					**RELEVANCE OF THE LO*** (essential / important / basic)**
			Lecture (f2f or online)	**Individual Study (f2f or online)**	**Group work (f2f or online)**	**Lab (f2f or online)**	**Work based learning (only f2f)**	
LO3-A-1	Understand cultural, religious or other trending food choices, recognize their impact on meals and cooking and adapt dishes considering them	M	YES f2f or online	YES f2f or online	NO	NO	NO	Essential
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	YES f2f	YES f2f or online	YES f2f or online	YES f2f	NO	Important
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	YES f2f	NO	YES f2f or online	NO	YES f2f	Essential
LO3-B-2	Adjust baseline menus to satisfy individual preference and needs	M	YES f2f or online	NO	YES f2f or online	NO	NO	Important
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	YES f2f	NO	NO	YES f2f	YES f2f	Essential
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	YES f2f or online	YES f2f or online	NO	NO	NO	Important

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	YES f2f	YES online	YES f2f or online	NO	NO	Basic
LO3-D-3	Create menus including beverage recommendations for the planned menu sequences	O	YES f2f	YES online	NO	NO	YES f2f	Basic

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			Lecture (f2f or online)	Individual Study (f2f or online)	Group work (f2f or online)	Lab (f2f or online)	Work based learning (only f2f)	
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	M	YES f2f or online	YES f2f or online	NO	NO	NO	Essential
LO4-A-2	Calculate and manage the kitchen budget of food, utilities and personnel	M	YES f2f or online	YES f2f or online	NO	NO	NO	Important
LO4-A-3	Make budget plans, negotiate them with superiors and assure they are followed by the kitchen personnel	M	YES f2f	YES online	YES f2f or online	NO	NO	Basic
LO4-B-1	Identify control parameters, evaluate the quality of the kitchen team's performance, conduct employee appraisals and provide feedback to superiors	M	YES f2f	YES online	NO	NO	YES f2f	Important
LO4-B-2	Describe jobs according to planned activities and participate in the recruitment of personnel collaborating with HR	O	YES f2f	NO	YES f2f or online	NO	NO	Basic
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	YES f2f	NO	YES f2f or online	NO	NO	Basic
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	YES f2f	YES f2f or online	YES f2f or online	NO	YES f2f	Important

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	O	YES f2f	NO	YES f2f or online	NO	YES f2f	Important
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	YES f2f	NO	YES f2f or online	NO	YES f2f	Basic
LO4-D-1	Define equipment maintenance schedules and monitor, assess, and record the adherence to it	M	YES f2f	YES f2f or online	YES f2f or online	NO	NO	Important
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	YES f2f or online	YES f2f or online	NO	NO	NO	Basic
LO4-D-3	Align workstations in the kitchen with the requirements of the individual kitchen stations	O	YES f2f or online	YES online	NO	NO	YES f2f	Basic

UoL 5 - ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS								
LO Code	LO Name	MANDATORY/ OPTIONAL (M/O)*	EDUCATIONAL STRATEGY					RELEVANCE OF THE LO*** (essential / important / basic)
			Lecture (f2f or online)	Individual Study (f2f or online)	Group work (f2f or online)	Lab (f2f or online)	Work based learning (only f2f)	
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	YES f2f or online	YES f2f or online	NO	NO	NO	Essential
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	YES f2f or online	YES f2f or online	NO	NO	NO	Essential
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	YES f2f or online	NO	YES f2f or online	NO	NO	Basic
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	YES f2f or online	YES f2f or online	YES f2f or online	NO	YES f2f	Important
LO5-C-1	Plan and execute food tasting for healthcare professionals to test and review menus and new dishes	M	YES f2f	NO	YES f2f or online	NO	YES f2f	Basic

UoL 6 - USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT								
LO Code	**LO Name**	**MANDATORY/ OPTIONAL** *(M/O)**	**EDUCATIONAL STRATEGY**					**RELEVANCE OF THE LO***** (essential / important / basic)
			Lecture (f2f or online)	**Individual Study** (f2f or online)	**Group work** (f2f or online)	**Lab** (f2f or online)	**Work based learning** (only f2f)	
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	YES f2f	YES online	NO	YES f2f	YES f2f	Essential
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	YES f2f	YES online	NO	YES f2f	YES f2f	Essential
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	YES f2f	YES online	NO	YES f2f	YES f2f	Important
LO6-A-B-4	Prepare beverage recommendations for all dishes and communicate them to the service team	O	YES f2f	YES online	NO	YES f2f	NO	Basic
LO6-A-B-5	Prepare the decoration and serving plan in collaboration with the service team	O	YES f2f	YES online	YES f2f	YES f2f	YES f2f	Basic

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	YES\n\nf2f	YES\n\nonline	NO	YES\n\nf2f	NO	Essential
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	YES\n\nf2f	YES\n\nf2f or online	NO	YES\n\nf2f	YES\n\nf2f	Essential
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	YES\n\nf2f	YES\n\nonline	NO	YES\n\nf2f	YES\n\nf2f	Essential
LO6-D-1	Define consistency and texture of food in a creative, balanced and flavourful way	M	YES\n\nf2f	YES\n\nonline	NO	YES\n\nf2f	YES\n\nf2f	Essential
LO6-D-2	Know the chemical composition of fortified food and correctly perform fortification in meals	M	YES\n\nf2f or online	YES\n\nf2f or online	NO	YES\n\nf2f or online	YES\n\nf2f	Important
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	YES\n\nf2f	YES\n\nonline	NO	YES\n\nf2f	YES\n\nf2f	Important

UoL 7 - COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM								
LO Code	**LO Name**	**MANDATORY/ OPTIONAL** *(M/O)**	**EDUCATIONAL STRATEGY**					**RELEVANCE OF THE LO***** (essential / important / basic)
			Lecture (f2f or online)	**Individual Study** (f2f or online)	**Group work** (f2f or online)	**Lab** (f2f or online)	**Work based learning** (only f2f)	
LO7-A-1	Define a customer satisfaction protocol and place customer service at the hearth of decision-making and activities	M	YES f2f	YES f2f or online	YES f2f or online	NO	NO	Important
LO7-A-2	Using appropriate communication methods, styles according to the customers' and colleagues' attitude, culture and the purpose of communication	O	YES f2f	NO	YES f2f or online	YES f2f	NO	Important
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	YES f2f or online	YES f2f or online	NO	NO	NO	Important
LO7-B-2	Prepare and apply client counselling, in collaboration with healthcare professionals, to promote healthy choices and behaviours	O	YES f2f	YES f2f or online	YES f2f or online	YES f2f	NO	Basic

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	YES f2f or online	YES f2f or online	YES f2f or online	NO	YES f2f	Important
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	YES f2f	YES online	YES f2f or online	NO	YES f2f	Basic
LO7-C-3	Know, select and apply the proper communication and mutual support techniques for inter-professional teams and change and observe behaviours	O	YES f2f	YES online	YES f2f or online	NO	YES f2f	Important
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	YES f2f	NO	YES f2f or online	YES f2f	YES f2f	basic
LO7-C-5	Exercise management and supervision in contexts of work, reviewing and developing performance of self and others	M	YES f2f	NO	YES f2f or online	NO	NO	basic
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	YES f2f	NO	YES f2f	YES f2f	NO	Basic

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	YES f2f	NO	YES f2f	YES f2f	NO	Important
LO7-D-3	Prioritize organize and follow up goals implementation, team up with others to pursue ideas and learn from experience	O	YES f2f	NO	YES f2f	YES f2f	NO	Important
LO7-E-1	Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application	M	YES f2f or online	YES f2f or online	NO	NO	NO	Important
LO7-E-2	Interact, share and collaborate through variety of digital technologies and select appropriate digital communication means for a given context	O	YES f2f or online	YES f2f or online	NO	NO	NO	Basic
LO7-E-3	Know the main privacy issues and protect his/her own end users' personal data and privacy in digital environments	M	YES f2f	YES f2f or online	NO	NO	NO	basic
LO7-E-4	Know the main current digital tools dedicated to food (composition, ingredients, combination, properties, treatments, regional resources…)	M	YES f2f or online	YES online	NO	NO	NO	important