

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



D4.1.2 Educational Toolkit Platform

Student's MOOC "Future Chefs" – Course Description (English)

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1 ABSTRACT:

Task 4.1 is built on results of WP3 and includes the design and development of an educational toolkit platform that helps to implement and conduct pilot courses as a next step in WP5. The platform will be multilingual and will provide multilingual courses held in (English, Dutch, Italian, Portuguese and German).

2 KEYWORDS:

Platform, educational toolkit

3 REVIEWERS

REVIEWER NAME	EXTERNAL REVIEWER	ORGANIZATION	DATE OF APPROVAL
All partners	No	All partners	08/07/2022

4 VERSION HISTORY AND AUTHORS

Version	Name / Organization	Status*	Date	Provided Content/Comment/ Summary of Changes
1	Silvia Bossio	C	30/06/2022	

*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

Course description (short)

Start date: October 10 th , 2022	Duration: 2 Units	Unit: Approx. 3 hours/ unit	Licence: CC BY-NC-SA 4.0
Participants: -	Availability: unlimited	Costs: € 0.00	

General Course Information

The promotion of active and healthy ageing throughout the „whole life course“ represents an essential objective of today's society. There is growing recognition that robust health promotion strategies are needed to prevent and postpone age-related diseases, which in turn can affect the functionality and independent living. Within this context, a healthy, tasty and adequate needs-based diet is an effective strategy to combat or delay malnutrition, sarcopenia and frailty, thus improving people's quality of life and preventing older adults from morbidity and disability. The quality, taste and composition of food not only influence nutritional intake and consumption, but also the quality of life of patients and elderly people itself. Especially in health and social care, factors such as the age of the individual person, disease-related conditions, as well as the quality, nutritional value and taste of food served should be given great consideration to ensure adequate nutrition for patients. Consequently, the meals offered ought to satisfy quality standards as well as provide individual nutritional requirements, taking food preferences and individual problems with food intake into account.

Due to the increasing relevance of the profession of chefs in this context and especially for the future nutrition care team in the setting of social and health care (e.g. hospitals, nursing homes, home care), the aim is to close current qualification gaps of this professional occupation through a pilot course and the present MOOC.

Course Content

This MOOC provides information ...

- on topics related to nutrition and disease as well as their bidirectional interactions
- on assessment and monitoring procedures for patients/clients in this context
- on how to develop recipes as well as use and adapt cooking techniques depending on the care setting and client

The present course (content) addresses:

- individuals who are participating in the associated pilot course
- individuals who are basically interested in the subject areas and would like to acquire knowledge about it



Preknowledge:

Basic knowledge of the planning, preparation and serving of meals in community care, as well as cooking techniques, food quality and food hygiene and safety are beneficial.

Course Procedure

The course consists of two units in total. Following registration and enrollment, participants attend these two units, each of which is divided into three chapters. In addition to short videos in lecture or interview format on key aspects, participants receive additional learning material on the topic. A short self-assessment consisting of at least 8 multiple choice questions completes each unit. While units can be repeated as often as desired, self-assessment may be rerun up to a maximum of 5 times. In order to receive a participation acknowledgement, a positive completion of the self-assessments is required, whereby at least 75% have to be reached at each quiz. Finally, a course evaluation needs to be completed for the purpose of quality assurance of the online course. Within provision of the feedback, participants agree with an anonymous statistical workup and publication of evaluations.

Certificate

For actively participating in the course you will receive an automatic certificate which includes your username, the course name as well as the completed lessons. We want to point out that this certificate merely confirms that the user answered at least 75% of the self-assessment questions correctly.

ANNEX 1 – QUALITY CONTROL CHECK LIST

Quality Control Check	
Generic Minimum Quality Standards	
Document Summary provided (with adequate synopsis of contents)	X
Compliant with NECTAR format standards (including all relevant Logos and EU-disclaimer)	X
Language, grammar and spelling acceptable	X
Objectives of the application form covered	X
Work deliverable relates to adequately covered	X
Quality of text is acceptable (organisation and structure, diagrams, readability)	X
Comprehensiveness is acceptable (no missing sections, missing references, unexplained arguments)	X
Usability is acceptable (deliverable provides clear information in a form that is useful to the reader)	X
Deliverable specific quality criteria	
Deliverable meets the 'acceptance Criteria' set out in the Quality Register:	X
Checklist completed and deliverable approved by	
Name: All partners Date: 8/7/2022	