



NECTAR PROJECT FINAL CONFERENCE

ODISEE Technologiecampus, L226, Building L & M
Gebroeders de Smetstraat 1,
9000 Ghent, Belgium

19th October 2023 @ 14:00 CET

The promotion of **active and healthy ageing** throughout the “whole life course” is a key objective of national public health strategies. Demographic change and people living longer places additional demands on both health and social care systems, and those that support them. Governments and Health and Care providers have increasingly recognized the need for robust **health promotion strategies** supporting a range of interventions and initiatives to prevent, or defer, age related conditions and diseases hindering functionality and independent living. Within this context good quality, tasty and safe food have demonstrated to be effective strategies in addressing malnutrition, sarcopenia and frailty and thus improving quality of life and preventing older adults from morbidity, and disability.

The quality of institutional food services is important as it influences patient/client nutritional intake as well as their quality of life and the satisfaction with their overall experience. However, the prevalence of malnutrition in hospital and residential aged care settings remains unacceptably high. In this context, a skilled public health workforce, delivering **high-quality nutrition** services in health care settings, is needed.

The **NECTAR Project**, funded by Erasmus+, is a Sector Skills Alliance addressing the identified mismatch 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 (PFC).

Based on a “culinary/ clinical integrated approach”, NECTAR has delivered an **EU Occupational Profile for Chef Gastro Engineering (CGE)** and an **EU Curriculum** (learning outcome-oriented and modular) for the **certification** of this profile. Through this the CGE will become an innovative and central figure in Primary Food Care within a health and care setting.

NECTAR Partners will present the results from the project and discuss the opportunities for expanding the network of those providing education and training programmes to chefs and cooks at their Final Conference on 19th October 2023. The event will be held in hybrid format for anyone not able to attend in person.

The event will be of interest to VET Providers; Education, Health, Social Care Policy Makers; Health and Care Providers; Accreditation Bodies; Chefs/Cooks and Culinary Students; and Individuals with an interest in food and nutrition.

REGISTER for the Final Conference [HERE](#) For those not attending the event in-person the remote connection details will be emailed to the contact details provided.

We look forward to you joining us on the 19th October 2023 at 14:00 CET





NECTAR FINAL CONFERENCE PROGRAMME

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19th October 2023 @ 14:00 CET

Registration and Networking from 13:00 CET

Moderators: Silvia Bossio, ODISEE; and John Farrell, RSCN

Welcome from our Hosts – Ann Verreth, Managing Director, ODISEE

Opening Address: Pavol Krempasky, EACEA

Keynote Speakers:

1. Importance of Food and Nutrition to Patients and Older Adults – Dr Anne-Kathrin Illner-Delepine, UniLaSalle, France
2. Addressing the Skills Gap for Chefs and Cooks Working in Integrated Health and Care Settings – Prof. Maddalena Illario, UNINA, Italy
3. European Food and Nutrition Initiatives – Making the Links – Dr Karin Schindler, Austrian PEN Society

Coffee Break and Networking

NECTAR Project:

1. Overview of the NECTAR Project and Main Results – Serena Alvino, S14Life
2. Pilot Sites' Experience and Learning – Italy, Austria, Portugal, and Belgium
3. NECTAR MoU and Engaging with the NECTAR Network – Roberta Ferrara, S14Life

Break

Keynote Speakers:

1. The AlimCare Project - Empowering education to integrate food as a prevention tool for health and in the continuity of care without giving up the pleasure of eating – Dr Anne-Kathrin Illner-Delepine, UniLaSalle
2. Funding Models for Food and Nutrition in Health and Care Settings – Prof. Maddalena Illario, UNINA

Forthcoming Events:

1. NECTAR @ AHL Napoli 2023 – Emanuela Di Marino, ITS-BACT, Italy

Open Discussion

Closing Remarks

