

Results

- ♦ 1 Curriculum "Manufacturing of functional bakery products".
- ♦ 1 Course "Manufacturing of functional bakery products".
- ♦ 1 Guideline on the Manufacture of functional bakery products.
- ♦ 1 transnational strategic partnership consisting of the 6 partners.
- ♦ 5 Cooperation agreements between (Rompan) and each partner.
- ♦ 1 training course "Short term joint staff training events" for 4 days in Italy.
- ♦ 6 multiplication events in all countries of the partners involved in the project.
- ♦ 5 transnational meetings organized at the headquarters of partners involved in the project.
- ♦ 6 newsletters that will be sent by specialists in food industry, representatives of training centers, representatives of National Authorities for Qualifications that will contain information regarding the unfolded activities in the project and results obtained.

Target group: professionals in bakery industry from Romania, Ireland, Hungary, teachers with competences in the field of food technology that teach bakery products manufacturing technologies (from USAMVB TIMISOARA and UNIVERSITY OF STUDI DI BARI ALDO MORO, ITALY), doctors/nutritionists (from UMF "CAROL DAVILA" IN BUCHAREST) that can make the correlation between the effects on health in relation with inadequate bread consumption, but also recommendations regarding bread consumption in particular physiological states and in certain pathologies.



Erasmus+



Project no.
2019-1-RO01-KA202-063170

Erasmus+ Programme

2014-2020

Key Action 2: Strategic Partnership Projects for vocational education and training.

**"Let's produce new functional bakery products for people with digestive disorders"
FBforPDD**

COORDINATOR:
PATRONATUL ROMAN DIN
INDUSTRIA DE MORARIT,
PANIFICATIE SI PRODUSE
FAINOASE (ROMPAN)



Partners:

KERRY INGREDIENTS (IRELAND)
LIMITED



SZEGEDI TUDOMÁNYEGYETEM
HUNGARY



UNIVERSITA DEGLI STUDI DI
BARI ALDO MORO, ITALY



UNIVERSITATEA DE ȘTIINȚE
AGRICOLE ȘI MEDICINĂ VETERI-
NARĂ A BANATULUI "REGELE
MIHAI I AL ROMÂNIEI" DIN
TIMIȘOARA, ROMANIA



UNIVERSITATEA DE MEDICINĂ ȘI
FARMACIE "CAROL DAVILA" DIN
BUCUREȘTI, ROMANIA



General objective

Adapting new technologies for pro-
ducing functional bakery products
destined to persons with digestive
disorders in partner countries
through the strategic partnership
formed.

Specific objectives:

- ⇒ Strengthening the institutional ca-
pacity of partner organizations by
achieving an exchange of good prac-
tices regarding the manufacture of
functional bakery products for peo-
ple with digestive disorders and by
improving the skills of their special-
ists;
- ⇒ Awareness of bakery producers and
consumers about the importance of
consuming functional bakery prod-
ucts;
- ⇒ Relationship between project part-
ners in order to establish a common
strategy for the development of
new technologies for the manufac-
ture of functional bakery products;

Activities

**A.1. Management and
implementation** - responsible
ROMPAN BUCHAREST
(Coordinator)

A.2. Elaboration of curricula - re-
sponsible USAMVB "REGELE MIHAI
I AL ROMÂNIEI" DIN TIMIȘOARA
(P4)

A.3. Elaboration of handbook -
responsible KERRY INGREDIENTS,
IRELAND (P1)

A.4. Training - responsible
UNIVERSITA DEGLI STUDI DI
BARI DI ALDO MORO, ITALY (P3)

**A.5. Elaboration of Guideline for
professionals**—responsible
SZEGEDI TUDOMÁNYEGYETEM ,
HUNGARY (P2)

A.6. Informing and dissemination -
responsible UMF "CAROL DAVILA"
BUCHAREST, ROMANIA (P5)