

NEWSLETTER NO. 2

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

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

Programme: Erasmus+ 2014-2020

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

Implementation period: December 2019 – November 2021

Partners:

- **PATRONATUL ROMÂN DIN INDUSTRIA DE MORĂRIT, PANIFICAȚIE ȘI PRODUSE FĂINOASE ROMPAN (Coordinator)**
- **KERRY INGREDIENTS (IRELAND) LIMITED (P1)**
- **SZEGEDI TUDOMANYEGYETEM, UNGARIA (P2)**
- **UNIVERSITA DEGLI STUDI DI BARI ALDO MORO, ITALIA (P3)**
- **UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINA VETERINARĂ A BANATULUI REGELE MIHAI I AL ROMÂNIEI DIN TIMIȘOARA ROMANIA (P4)**
- **UNIVERSITATEA DE MEDICINĂ ȘI FARMACIE "CAROL DAVILA" DIN BUCUREȘTI, ROMANIA (P5)**

The curricula is addressed directly the professionals, specialists from the partner organizations, that represents the project's target group.

The curricula's content is adapted in order to be easily communicated to the specialists.

The material, structured in 6 chapters achieved as a text file, of minimum 50 pages in English. For a good dissemination, each partner translated the material in their national language.

The curricula contains: conditions and preconditions of access to training for participants, general objective, specific objectives, teaching methods, thematic content, evaluation part and of course we will define the specific professional competences that the training participants will gain.

The curricula developed is innovative because is specially developed to answer the training needs regarding new technologies applied in the world, that currently do not exist or are not yet widely implemented in any of the partner countries in the project.

Impact of achieving this material will be especially high, it will be brought to the attention of the participants to the multiplier events, specialists in partner countries.

The impact of using the curricula for elaborating the handbook and organizing the training sessions in the project, but also other training courses after the end of the project, will be reflected at scientific, economic and social level.

Scientific impact:

- Developing new technologies for manufacturing functional bakery products
- Formulating viable solutions to feed the people suffering from digestive disorders
- Creating a group between technologist professionals in the food industry, trainers, researchers, teachers, doctors, nutritionists from partners that will be able to exchange information

Social impact Increasing the quality of life and health state of population as a result of functional food consumption

Economic impact

- Project offer practical solutions to processors in the bakery field.
- Based on the structure of curricula the handbook will be achieved; it's information will be addressed local public health authorities to establish ways to mitigate risks through the use of functional foods

For the expected impact, each partner will initiate actions for promoting to interested entities from their countries (educational environment, research and development environment).

The content of curricula was developed and transferred in the handbook that will be elaborated by the specialists in the technical group.

- Structure of curricula: a material of minimum 40 pages, 6 chapters

Steps / stages for elaborating the curricula were:

1. Sending the proposal for curricula structure by BUAS to all partners
2. Sending observations, proposals for improving the material
3. Validating the final structure of the curricula by the project manager
4. Sending each chapter as a project to the partner responsible with the chapter's elaboration for consulting
5. Sending observations, proposals for improving for each chapter elaborated

6. Validation of the final form of the chapters

The objectives that were developed are:

1. Importance of consumption of functional bakery products – responsible P5 UMF Bucharest
2. Types of functional bakery products – Responsible: ROMPAN
3. New functional bakery products developed according to the digestive disorders – responsible: P4-BUAS
4. Technology for manufacturing bakery products with added soluble fibers – Responsible: P1 - KERRY INGREDIENTS
5. Technology for manufacturing bakery products with added probiotics for adjusting the digestive system, Responsible: UNIVERSITA DEGLI STUDI DI BARI
6. Technology for producing bakery products with low content of sugar and fat – responsible: P2 Szegedi Tudományegyetem.

The curricula will be presented in the multiplier events in order to obtain feedback from the participants.