

NEWSLETTER NO. 3

"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, PANIFICAŢIE ŞI PRODUSE FĂINOASE ROMPAN (Coordinator)**
- **KERRY INGREDIENTS (IRELAND) LIMITED (P1)**
- **SZEGEDI TUDOMANYEGYETEM, UNGARIA (P2)**
- **UNIVERSITA DEGLI STUDI DI BARI ALDO MORO, ITALIA (P3)**
- **UNIVERSITATEA DE STIINTE AGRICOLE SI MEDICINA VETERINARA A BANATULUI REGELE MIHAI I AL ROMANIEI DIN TIMISOARA ROMANIA (P4)**
- **UNIVERSITATEA DE MEDICINA SI FARMACIE "CAROL DAVILA" DIN BUCURESTI, ROMANIA (P5)**

The handbook " Manufacturing functional bakery products" developed on the basis of the curricula previously developed within the project is carried out under the coordination of the partner P1 KERRY INGREDIENTS (IRELAND) LIMITED.

The handbook is addressed directly to professionals in the sector.

The process of gaining knowledges, abilities and skills necessary to fulfill certain tasks at the workplace is essential, the purpose being improving the work quality of employees. By increasing the level of training of the employees we wish to obtain consistent results of their work.

In present in none of the partner countries such a training course designed for professionals in the sector of manufacturing flour products in Romania, Italy, Hungary and Ireland doesn't exist.

The training course will have 6 modules, will be achieved so that it will use adaptable teaching level for the training level of the participants. Thus, the content of the intellectual output will be adapted so that it can be easily transmitted to the trained participants, the 9 professionals with trainer competences from the partners, that will thus improve their specific competences in a current direction of manufacturing functional bakery products.

The 6 modules will be designed to be taught in 32 hours total. Each module will have both theoretical and practical information, but also an evaluation section with questions and answers.

The handbook will be a very attractive one to ease the transfer of information to the participants, will combine the theoretical part exemplified by text and photos, and part of the practice written in English. It is innovative because it will contain the necessary information regarding the importance of the use of functional bakery products, the types of functional bakery products known, functional bakery products newly developed according to the nutritional, physiological and special needs, and last but not least new technologies for manufacturing bakery products with the addition of soluble fiber, with the addition of probiotics for the regulation of the digestive system and with low sugar and fat content.

Impact will be measured by quantitative indicators - 9 specialists at the training sessions, 220 specialists informed during the information and dissemination events in the project.

Both specialists and the rest of trained people will be able to apply new manufacturing technologies after completing the course.

The impact of using the course support and organizing the training session within the project will be reflected at the scientific, economic, social level.

Scientific impact:

- Development of new technologies for the production of functional bakery products
- Formulation of viable solutions for feeding a part of population that suffers from digestive disorders

- Creating a group of food specialists, trainees, researchers, teachers, doctors, nutritionists who can share information in the field.

Social impact:

- Increasing the quality of life and the health state of the population as a result of using functional foods

Economic impact:

- The project offers practical solutions to bakery processors.

- The handbook will be provided to the local public health directives to establish ways to mitigate the risks through the use of functional foods. Each partner will initiate promoting actions for other interested entities in the field from their countries (educational environment, research and development environment).

We wish after the project in the adult training centers to integrate the training programs developed by using the curricula and handbook elaborated in this project.

Similar initiative to this project will be put in practice using a larger target group both regionally and numerically.

Authorizing in the future and using on a larger scale of such programs specially destined to employees will lead to obtaining good results on production and food safety and at the increasing of the quality of work of the employees in the field.

In order to develop and authorize such training programs specially elaborated for the employees in the bakery industry based on the curricula and handbook elaborated in the project we will keep in contact with the National Qualification Authorities from Romania, Hungary, Ireland and Italy.

Because ROMPAN and the similar employer's association from Hungary come in contact with other similar associations from other countries, we will try to extent the project idea to other partners, thus trying to achieve a larger transferability of the project.