

# **NEWSLETTER NO. 4**

**"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 (+ 9 months)**

**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 ȘTIINTE 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 training activity is the responsibility of UNIVERSITA DEGLI STUDI DI BARI ALDO MORO with the participation of all the partners in the project, and consisted of a 4-day short training course that was held in Italy at the partner's premises in the period 14 – 17 September 2021.

The training C1 - Continuous training of professionals with information regarding manufacturing functional bakery products for people with digestive disorders was attended by 11 persons, specialists from the target group and took place.

The group of 11 specialists participating in the short training sessions is composed as follows:

- 2 specialists from ROMPAN - Romania
- 2 specialists from SZEGEDI TUDOMANYEGYETEM – Hungary
- 3 specialists from UNIBA – Italy
- 2 specialists from USAMVB Timisoara - Romania
- 1 specialist and 1 student from UMF “Carol Davila” - Romania

The specialists were selected according to the selection methodology of the participants previously developed.

The 11 participants developed their knowledge, abilities and skills through an exchange of experience with the partner in Italy.

The topics of the training were:

- Theoretical aspects regarding content of Curricula “Manufacturing functional bakery products” – ROMPAN
- Theoretical aspects regarding Chapter 1. The importance of consuming functional bakery products – Responsible P5 UMF BUCURESTI
- Theoretical aspects regarding Chapter 2. Types of functional bakery products - Responsible ROMPAN
- Theoretical aspects regarding *Chapter 3. Newly developed functional bakery products depending on the digestive disorders* – Responsible P4 BUAS
- Theoretical aspects regarding Chapter 4. Manufacturing technology for bakery products with added soluble fibre – Responsible - P1 KERRY
- Theoretical aspects regarding Chapter 5. Technology for the manufacture of bakery products with the addition of probiotics for the regulation of the digestive system – Responsible - P3 UNIVERSITA DEGLI STUDI DI BARI
- Theoretical aspects regarding Chapter 6. Technology for the manufacture of bakery products with low sugar and fat content – Responsible - P2 SZEGEDI TUDOMANYEGYETEM

The knowledge gained from the completion of the training was validated by applying a training evaluation questionnaire, that was useful in qualitatively assessing the training activity.

Participants to the training received a participation diploma issued by the project partnership.

After participating at the training the specialists each elaborated an individual report in which they described their experience.