

The needs for well-trained professionals in culinary arts and hospitality are immense

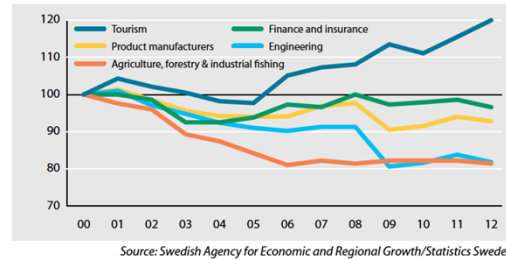
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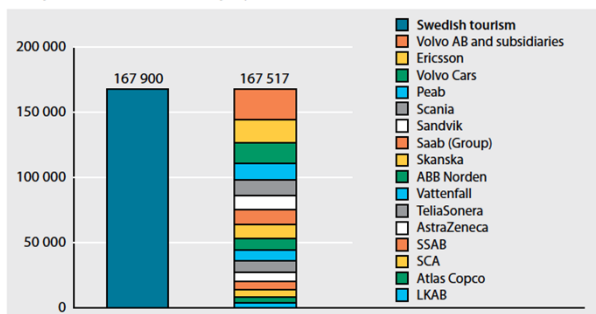


Tourism is increasing more than any other type of employment

Index for hours worked within tourism compared with some other selected industries. Index 2000 = 100

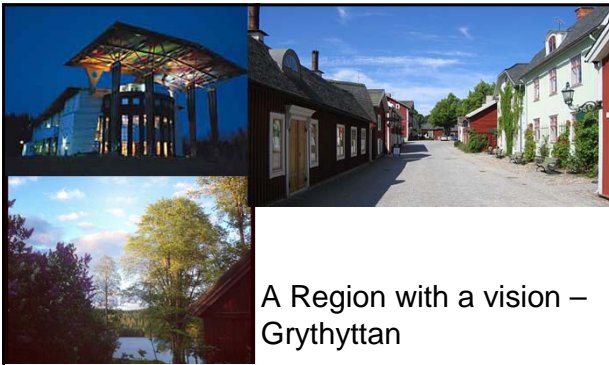


Comparison of numbers employed in Sweden in 2012



Food service staff

- The number of employees within food service in Sweden was in 2013: 156 400 people – an increase with about 4% since 2011 (Swedish population about 9 million)
- The average Swede consumes 175 meals out of home per year
- 60% of these meals are produced in the private sector, 40% in the public sector



A Region with a vision – Grythyttan

3000 students have passed our training institution so far, including 15 one-year-masters and 10 PhDs

The importance of integrating training programmes

- Culinary chefs
- Sommeliers
- Hotel staff
- Sustainable food systems staff

- This requires a good mix of people among teaching staff

Threats to our training programmes as I see them

- Decrease in the number of students applying
- Increase in the number of students leaving early due to getting a job
- Lack of academically trained teachers on a higher level
- Too few publications on web of science
- Competition rather than collaboration between disciplines/ research fields

Solutions?

- Marketing of training programmes and the profession
- Creating awareness of the importance of finalizing studies
- Certification? Showing the uniqueness of having an academic exam
- Identify more scientific journals in our area
 - Make sure that these are listed in web of science!

More solutions

- International exchange
 - Sabbaticals of seniors
 - Postdocs
 - Joint PhD training and examination
 - Teacher and student exchange
 - Internships

Multi-disciplinary profession

- Important to maintain a high level of respect between the disciplines
- Important to publish papers together over the boundaries
- Qualitative as well as quantitative papers
- Implementation research

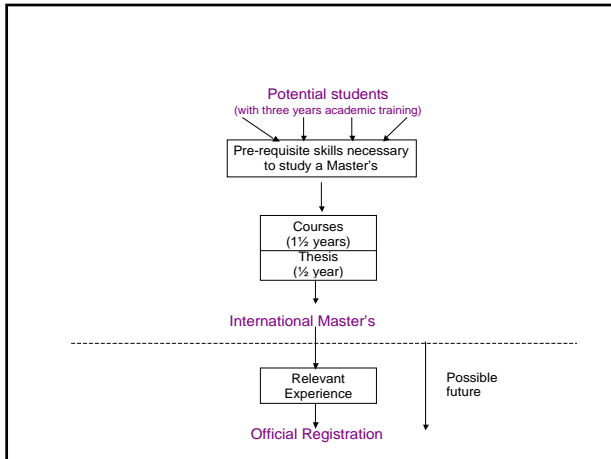
European Master Programme in Public Health Nutrition

This project was coordinated by Karolinska Institutet, Sweden and supported by Directorate General SANCO of the European Commission.



Participating Universities/Institutes

Universiteit Gent	University of Copenhagen	Athens University	University of Oslo
University of Giessen	Trinity College	University of Iceland	University of Zurich
Université Victor S Bordeaux 2	Queen Margaret UC Edinburgh	University of Navarra	Karolinska Institutet
Wageningen University	Porto University	University of Kuopio	Universidad de Las Palmas
National Inst of Nutrition, Rome	Southampton University	University of Vienna	University of Primorska Slovenia



Development of core and specialized Modules

- Join forces, the most successful groups should collaborate to design high quality modules

Core Course Content Committees

- Content and learning objectives
- Educational materials
- Student assessment
- Sequence of modules
- Teaching style
- Ensure the International dimension

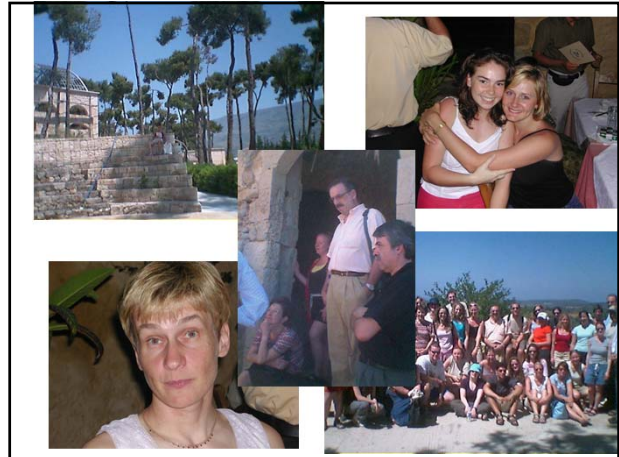
Further developments European Network for PHN

- Awarded funding for a fruit and vegetable promotion project, Pro Greens DG SANCO
- Joint initiatives in Eurodiet DG SANCO
- Joint research proposals have been submitted to the 5th Framework
 - Pro Children study DG RESEARCH
- Joint initiatives in public health nutrition monitoring DG SANCO
- Breastfeeding initiatives, The Blueprint for Action on Breastfeeding in Europe DG SANCO
- Workforce development project, JOBNUT DG Education and Culture, LEONARDO PROJECT
- Public Health Education and Training in the context of an enlarging Europe PHETICE ; DG SANCO

Joint summer schools!



EU Basics in Public Health Nutrition – 15 courses have been run so far; twice in Luxembourg, Bordeaux, Stockholm, Valencia, Chania (Crete), Dublin, Southampton, Vienna, Giessen, Izola, Stockholm, Budapest, Hirtshals (Denmark), Kaunas (Lithuania).



Innovative developments

- Entrepreneurial master under planning at Örebro university
- Culinary heritage supported by the European Commission

Conclusions

- Our collaboration is our strength
- Our students are our inspiration and joy
- Building research that involves students and is international in its nature will give us a more solid research backbone
- The most important thing is to build on collaboration that brings us joy!

Examination day



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