



Development Of Digital Education Competencies Of Gastronomy And Culinary Arts Departments In Higher Education Institutions



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche



LEARNING
Hospitality & Culinary Arts



The DIGI-GASE project: Development of Digital Education Competencies of Gastronomy and Culinary Arts in Departments in Higher Education Institutions

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ABOUT THE PROJECT

Call 2020 Round 1 KA2 - Cooperation for innovation and the exchange of good practices

KA226 - Partnerships for Digital Education Readiness

Acronym: DIGI-GASE

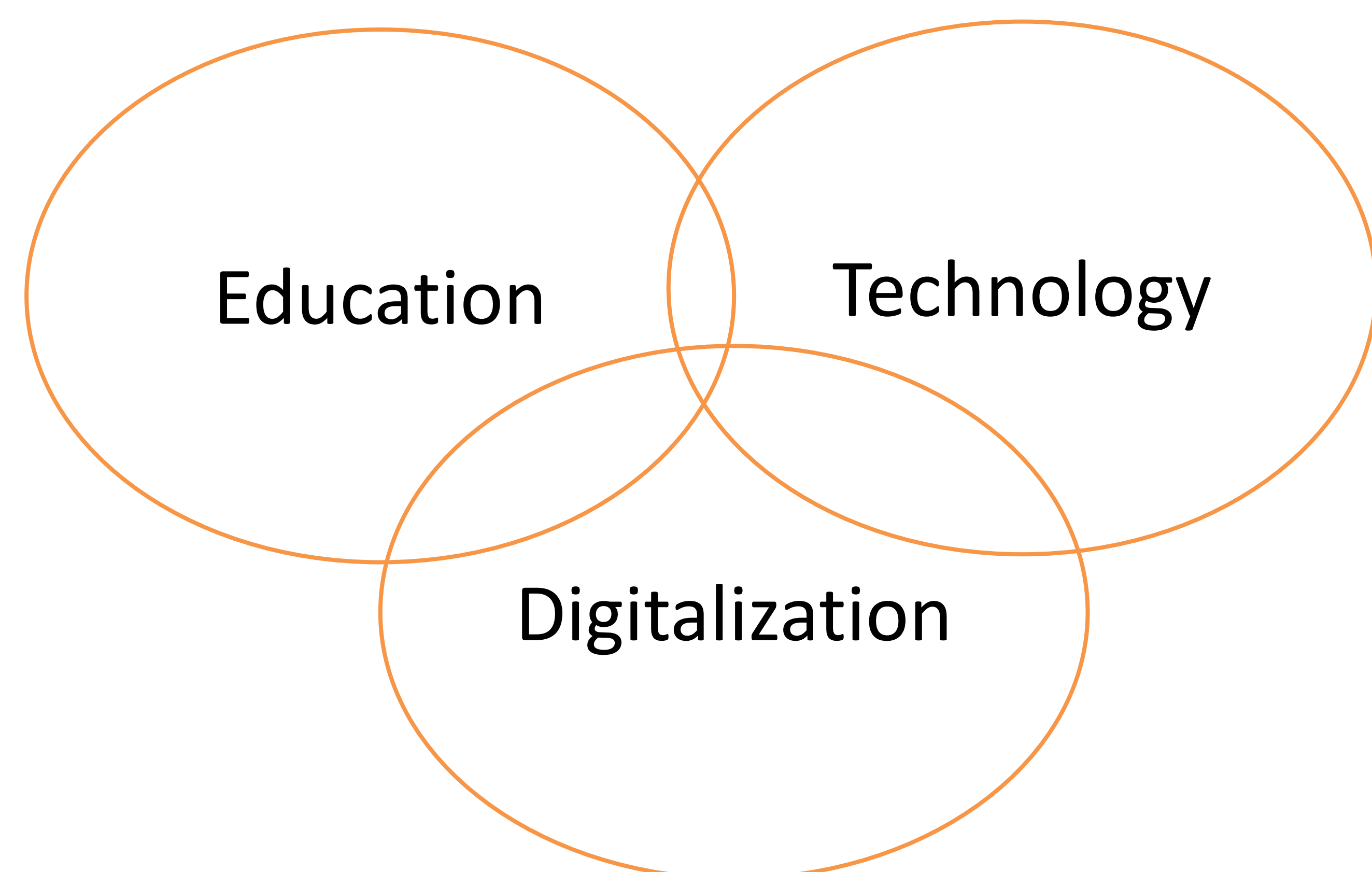
Total duration: 30 months

Start: 2021-06-01

End: 2023-11-30

PARTNERS

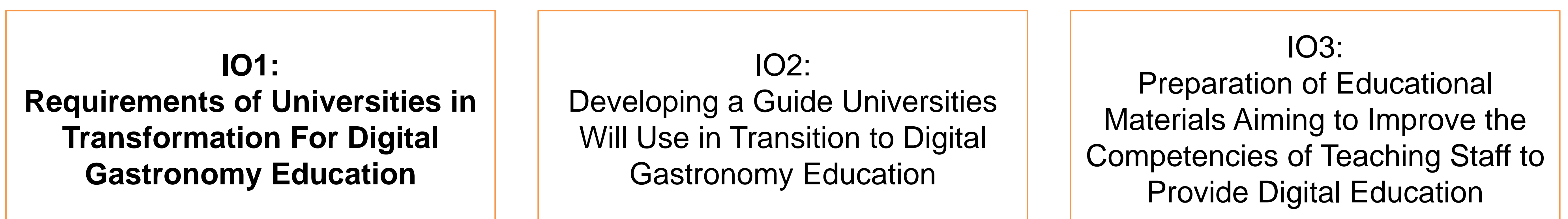
1. AKDENIZ UNIVERSITY (Turkey) - Coordinator
2. UNIVERSITA DEGLI STUDI DI SCIENZE GASTRONOMICHE (Italy)
3. INSTITUT PAUL BOCUSE - APPLICATION (France)
4. European Digital Learning Network (Italy)
5. E.A.C.E. European Academy of Certified Education gmbH (Germany)



AIMS

- Preparation of innovative digital gastronomy education guide to be used by higher education institutions and academicians providing gastronomy education.
- Preparation of digital educational material to be used by higher education institutions and academicians providing gastronomy education.
- Establishing a network of institutions and people interested in digital gastronomy education.
- Increasing the digital education competencies of academicians providing gastronomy education with the innovative guide and training material to be created.

STEPS/EXPECTED OUTPUTS of the PROJECT (Intellectual Output = IO)



Mapping activity

- to understand the current situation of gastronomy education systems and processes in EU (Turkey, Italy, France, Germany).

The mapping activities mainly envisage:

- People (number of students enrolled in the gastronomy department, Backgrounds of the people in the department, etc.)
- Environments (Physical characteristics of gastronomy classrooms, laboratories, etc.)
- Contents of the education programs (Name, duration and structure of bachelor's degree programs, etc.)
- Methods (Methods used in gastronomy teaching and learning, Measurement and assessments methods in gastronomy education, etc.)

For more information visit the DIGI-GASE project website: <https://www.digigase.com/>