



**NOURISHING INCLUSIVITY AND DIVERSITY IN THE FOOD
SECTOR FOR PEOPLE WITH SPECIAL DIETARY
REQUIREMENTS**

NEWSLETTER #2

17.09.2025

What's New?

After the successful launch of Food4All in Marseille last December, our project is moving forward with exciting new developments! Partners across Europe have begun working on the first core activities.



www.food4allproject.eu



1. **Focus Group Results** – Each partner country has completed discussions with culinary professionals, trainers, and learners to better understand challenges linked to allergen-free, diabetic-friendly, and plant-based cooking.



Focus group in France, Marseille held on December, the 12th 2024

2. **Curriculum Design Underway** – The consortium is co-developing an innovative curriculum to help chefs, VET students, and trainers gain the skills they need to respond to special dietary requirements.



3. **Culinary Innovation Lab** – We are preparing hands-on materials and recipe portfolios that highlight practical ways to make meals inclusive, safe, and sustainable.



SPOTLIGHT: The Culinary Inclusivity Guide

We are proud to present the Culinary Inclusivity Guide, the first major intellectual output of the project. This guide is designed as a practical handbook for chefs, trainers, and vocational students who want to embrace inclusivity in their kitchens. With case studies, activities and assessment tools, it empowers learners and professionals to cook safely, inclusively and creatively.

What it covers:

ALLERGEN AWARENESS & SAFETY

Understanding food allergies, preventing cross-contamination, and complying with EU food safety regulations.

HOLISTIC HEALTH & DIETARY MANAGEMENT

Designing personalized menus for people with chronic conditions such as diabetes, hypertension, or celiac disease.

PLANT-POWERED CULINARY EXCELLENCE

Techniques, recipes, and nutritional insights for plant-based cooking.

DIVERSE DIETARY APPROACHES

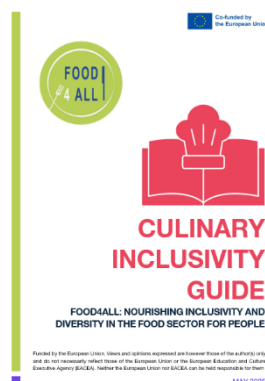
Adapting menus for ketogenic, Paleo, Low-FODMAP, and intermittent fasting diets.

GLOBAL PALATE NAVIGATOR

Integrating cultural and religious dietary practices (Halal, Kosher, Orthodox, Hindu, Buddhist) as well as ethical and sustainable sourcing.

You can discover the guide on our website:
www.food4allproject.eu.

In [ENGLISH](#), [FRENCH](#),
[GREEK](#), [MACEDONIAN](#),
[SPANISH](#) & [TURKISH](#)





WHAT IS COMING NEXT?

Development of the e-learning platform to provide digital and accessible training resources.



Test of the course and e-platform in Turkey and pilot workshops in each partner country (October – December 25), where participants will test the Food4All recipes and training modules.

You would like to take part in one of these pilot sessions, please contact us directly at: carburateureu@gmail.com



Co-funded by
the European Union

THANK YOU FOR YOUR ATTENTION

LE CARBURATEUR
PÔLE DE L'ENTREPRENEURIAT

InnoTomia
Evolution Innovation & Training



PLATAFORMA
HABITAT



This project has been co-funded with support from the ERASMUS+ Programme of the European Commission.

Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Education and Culture Executive Agency (EACEA). Neither the European Union nor EACEA can be held responsible for them.