



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

NEWSLETTER #4

May, 2026



Moving from Innovation to Integration

As the FOOD4ALL project approaches its final phase, partners continue working intensively to ensure that all project results are not only developed, but also meaningfully integrated into vocational education and training (VET) systems across Europe.



Transnational Project Meeting in Skopje (January, 2026)



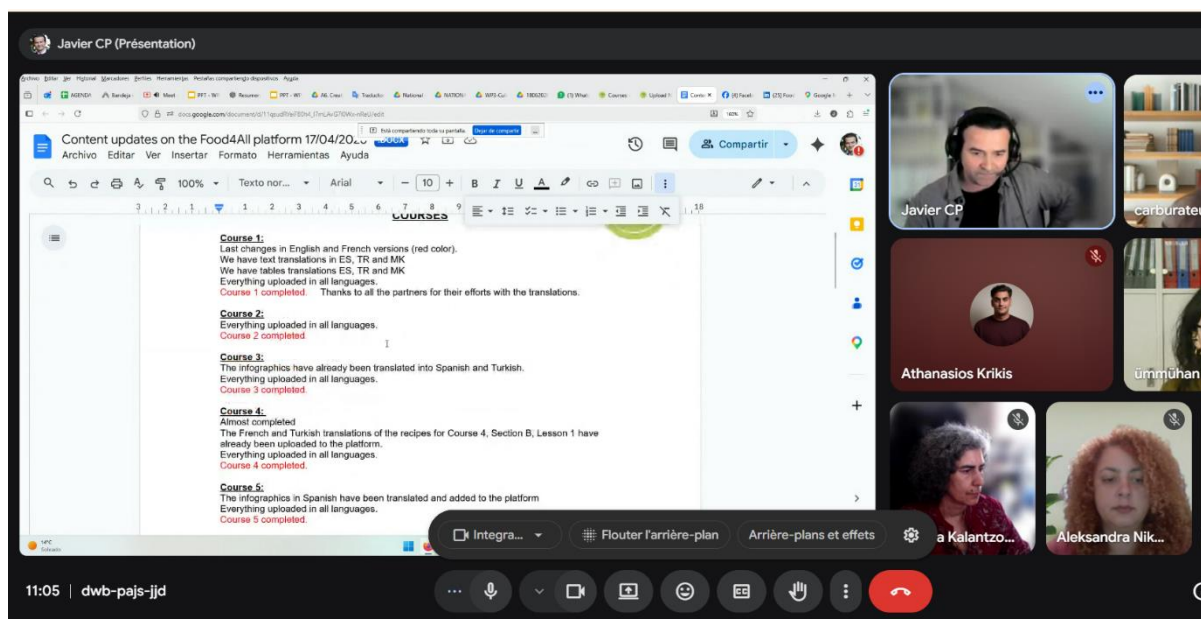
On **22 January 2026**, partners gathered in Skopje, North Macedonia, for the third Transnational Project Meeting, hosted by FACE. The meeting provided a comprehensive overview of the project's progress and the next implementation steps.

Key highlights included:

- Confirmation that **WP3 (Culinary Innovation Lab)** was progressing according to plan and approaching completion
- Final updates on the **e-learning platform**, including translations, technical improvements, and content adjustments
- Review of **piloting activities**, with all partners successfully completing national pilots and reporting highly positive feedback
- Introduction of **WP4**, including its structure, methodology, and upcoming activities

The meeting concluded with a strong alignment among partners and a clear roadmap for the final phase of the project.

Online Coordination Meeting (April, 2026)



On **17 April 2026**, project partners came together in an online coordination meeting to review overall progress, address remaining technical and organisational points, and ensure alignment for the final phase of the project.

The discussion confirmed that **Work Package 2 – Culinary Inclusivity Guide: Navigating Special Diets** has been fully completed, with all deliverables finalised and submitted.

At the same time, **Work Package 3 – Culinary Innovation Lab: Practical Application for Special Diets** has reached its final stage. All course content, awareness materials, and translations have been uploaded to the e-learning platform, while final technical adjustments—such as platform migration and accessibility improvements—are still being addressed.

Regarding **Work Package 4 – Culinary Integration Handbook: From Classroom to Kitchen**, partners confirmed that the **cross-country training landscape analyses have been successfully completed in all partner countries**, providing a strong evidence base for the next phase. However, **focus group meetings are still ongoing**, as some partners are finalising consultations with VET trainers and experts.

To ensure timely completion, partners agreed on **clear deadlines and responsibilities**, particularly for finalising focus group reports and advancing the development of the Culinary Integration Handbook ahead of the final transnational meeting.

The meeting reaffirmed that the project is **progressing in line with its timeline**, with all partners actively contributing to the finalisation and validation of project outputs.

Where are we now?

Project Progress:

WP3 – Culinary Innovation Lab: Finalised



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Food4All

Culinary Innovation Lab

Welcome to Food4All Culinary Innovation Lab

Inclusive Gastronomy for Everyone:

The FOOD4ALL platform is the central learning hub of the European project 'FOOD4ALL - Inclusive Training Pathways for Equitable and Diverse Culinary Practices,' co-funded by the Erasmus+ programme. Its mission is to promote inclusive, sustainable, and health-conscious food practices that respond to the dietary needs of today's diverse populations. Here, you will find **five interactive and practical online training courses**, designed for chefs, culinary students, hospitality professionals, trainers, and anyone interested in cooking with inclusivity, food safety, and sustainability in mind. Each course combines accessible language, real-life examples, downloadable content, and engaging multimedia tools to support hands-on learning. Learners can advance at their own pace, track their progress, and revisit materials at any time.

WP3 has now reached its final stage following:

- Successful national piloting activities across all partner countries
- Internal evaluations and consolidation of feedback from trainers and learners
- Final refinements of the platform, including content adjustments, technical improvements, and multilingual updates

Building on these steps, the partnership has worked collaboratively to ensure that the platform is not only technically functional, but also pedagogically relevant and user-friendly across different national contexts. The piloting phase provided valuable insights into how the courses are experienced in real training environments, allowing partners to make targeted improvements in both content and delivery.

As a result, the **Culinary Innovation Lab is now fully developed and accessible**, offering a comprehensive e-learning environment that combines theoretical knowledge with practical application. It stands as one of the core outputs of the FOOD4ALL project, supporting VET learners and professionals in developing inclusive, safe, and innovative culinary practices tailored to diverse dietary needs.

WP4 – From Classroom to Kitchen: Ongoing Work



While previous work packages focused on developing high-quality digital content and training materials, WP4 shifts the focus towards **how these outputs can be practically used within existing education and training systems**. In many countries, topics such as special diets, allergen management, and inclusive cooking are either limited or not systematically embedded in current VET programmes.

Current status:

- Cross-Country Training Landscape Analysis (A2)

Completed successfully across all partner countries, mapping existing VET programmes and identifying gaps and opportunities for integrating inclusive culinary content

- Focus Group Meetings (A3)

Currently ongoing across partner countries, involving VET trainers, experts, and stakeholders to validate findings and ensure alignment with real teaching practices and institutional requirements

These activities aim not only to validate findings, but also to identify practical challenges faced by educators and define realistic integration pathways.

The final outcome of WP4 will be the Culinary Integration Handbook – From Classroom to Kitchen, which will provide step-by-step guidance, pedagogical recommendations, and concrete examples to support teachers and trainers in applying FOOD4ALL content in their daily practice. Ultimately, WP4 will help ensure that the project's results are not only innovative, but also sustainable, transferable, and widely usable across different VET systems.

What's Next?



What's next?

Partners are working towards:

- Finalising focus group reports
- Consolidating findings into the **Culinary Integration Handbook**
- Preparing discussions and validation at the final project meeting

Looking Ahead: Final Meeting in Spain

The final Transnational Project Meeting (**TPM4**) will take place in **June 2026 in Spain**.

During this meeting, partners will:

- Review and validate the Culinary Integration Handbook
- **Finalise WP4 outputs**
- Discuss sustainability and **long-term impact** of the project

Partners aim to arrive at this meeting with a fully developed WP4, ready for joint discussion and final refinement.

Final Phase: Ensuring Impact and Sustainability

With only a few months remaining until the end of the project (September 2026), FOOD4ALL is entering its most critical phase.

The focus is now on:

- Ensuring **practical usability** of project outputs
- **Supporting VET teachers and trainers in applying FOOD4ALL content**
- Strengthening long-term impact and adoption across partner countries



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Stay Tuned!

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The next and final months will bring:

- Completion of the Culinary Integration Handbook
- Final project meeting in Spain
- Multiplier events and dissemination activities

You can already explore the project results and follow our progress here:

- Project Website: [FOOD4ALL Project Website](#)
- Culinary Innovation Lab (e-learning platform): [Culinary Innovation Lab](#)
- Culinary Inclusivity Guide: [Culinary Inclusivity Guide](#)

FOOD4ALL continues to move forward with a clear goal:

making culinary education more inclusive, practical, and responsive to diverse dietary needs across Europe.



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THE PARTNERS



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