



# Free education and training for aged care chefs and cooks

The Department of Health and Aged Care has partnered with the Maggie Beer Foundation to deliver the free *Improving Food in Aged Care through Education and Training* program over the next 3 years.

The program supports chefs and cooks in residential aged care homes to source, prepare and serve more nutritious and delicious food. Participation will also help residential aged care homes to meet the draft dedicated food and nutrition [Aged Care Quality Standard](#), currently being piloted.

## Online learning modules

11 free online learning modules for chefs and cooks working in residential aged care are available now. From late 2023, 6 new modules will be added. The modules will assist chefs and cooks to improve food, nutrition, and the dining experience for older people in their care. Each module is 20-40 minutes long.

Sign up now at <https://lms.maggibeerfoundation.org.au/>.

## Food satisfaction questionnaire

All residential aged care homes are invited to complete a food satisfaction questionnaire (open until December 2023). The questionnaire, developed by Flinders University, captures feedback from staff, residents, and their families on the food and dining experience in their aged care home.

Homes can sign up on the [Maggie Beer Foundation website](#). Flinders University will then contact the home to provide more information and help them complete the questionnaire.

## State and Territory Training Hubs

State and territory training hubs bring residential aged care chefs and cooks together in small groups to learn practical skills from expert chef trainers. 135 training hubs will be available in all state and territories, in metropolitan and regional areas.

The hubs will be offered in virtual and hybrid (online and in-person) formats, and will be delivered as a series of short sessions over 3-4 weeks. Participation in the hubs includes optional access to a menu appraisal and report by an Accredited Practising Dietitian, and the food satisfaction questionnaire and results.

Homes can sign up on on the [Maggie Beer Foundation website](#).

## Trainer Mentor Program

The Trainer Mentor program is a 12-month program with an expert chef trainer. The program is designed to provide support tailored to the needs of individual homes. The program includes:

- 12-month mentorship program with an expert chef trainer
- menu appraisal and report by an Accredited Practising Dietitian (completion is mandatory)
- food satisfaction questionnaire and results (completion is mandatory)

This program will be available from early 2024 to 120 aged care homes across Australia. More details on this program and how to apply will be available soon.

## Professional Community

All chefs and cooks who have completed any program activity can access the online Professional Community.

In the online community chefs and cooks can share experiences, ask questions and seek support. A chef moderator will provide daily mentoring, responses to enquiries, and best practice initiatives, case studies, peer-reviewed evidence and recipes.

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Residential aged care homes can register interest for any of the program activities on the [Maggie Beer Foundation website](#).

To keep up to date with all initiatives to help residential aged care homes deliver better quality and more nutritious food to older people, sign up for the [Your Aged Care Update Newsletter](#) at <https://agedcareengagement.health.gov.au/>.

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