



## EuFooD-STA to boost University-Business cooperation

EuFooD-STA has made available the first group of deliverables with recommendations to agri-food stakeholders. Below you can read about a selection of the recommendations that have been identified and what FooD-STA is doing to respond to the needs expressed by the food industry. Furthermore, EuFooD-STA started developing training activities particularly oriented to industry and has laid the foundation for the start of EuFooD-STA Centre to make easier the communication between universities and businesses.

The EuFooD-STA team wishes you a fruitful reading!

### EuFooD-STA Centre

The European Knowledge Alliance EuFooD-STA presented the Food-STA Centre, an international consortium of universities, polytechnics and companies in the agri-food sector, with representatives in eight EU countries in order to extend the range of collaborations in terms of innovation and problem solving to a European / international scale.

The Centre aims at improving the collaboration between higher education (HE) and business in particular through: a permanent consultative system of enterprises expressing their needs in terms of employees' skills and innovation; international mobility opportunities through internships; teaching missions in the industry to update their knowledge; and collaboration with businesses accelerating the adjustment of training offered by HE to the needs of the labour market. To learn more about the EuFooD-STA Centre, see [https://www.food-sta.eu/efsc\\_centre\\_hub](https://www.food-sta.eu/efsc_centre_hub)

If you would like to join our Centre, please go to:

<https://www.food-sta.eu/efsc-member/register>

It is free of charge!

### Teachers must spend more time in industry

EuFooD-STA recommends stakeholders to support a range of measures that better link the worlds of business and education. It is important to activate programmes which enable teachers/lecturers to spend time in the food & drink industry as well as those which help employees from the sector to engage directly with young people about the realities of working in the FDMP sector.

EuFooD-STA is already planning several different training schemes such as job-shadowing; in-factory trainings; "Training the trainers"; just to mention a few examples. These schemes will be developed on various topics for improving the links between HE and the food industry.

### Career paths in the food industry

EuFooD-STA recommends support to companies in the food & drink industry for the development of career paths that enable people to progress from entry level to higher managerial or technical positions.

### Industry-oriented teaching activities

In December 2015, another questionnaire was launched among HE teachers to identify the state-of-the art of the current approaches of the HE institutions and teachers in the development of the collaborative, joint educational activities with food industries and more in general with the job market and the missing competences to



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implement and/or to improve them. From 109 international food science/technology teachers, 85% rated themselves as committed to industry-oriented activities but feel the need to improving their competences related to entrepreneurship, businesses, finances and governance.

See more at [https://www.food-sta.eu/sites/default/files/wp\\_deliverables/D4.2.pdf](https://www.food-sta.eu/sites/default/files/wp_deliverables/D4.2.pdf)

EuFooD-STA is committed to scrutinizing the training needs of the food industry on a continuous basis. Thus, representatives from food industry are invited to fill in the needs monitoring questionnaire on [https://www.food-sta.eu/needs\\_monitoring\\_intro](https://www.food-sta.eu/needs_monitoring_intro).

### Events

#### FooD-STA Webinars

EuFooD-STA began launching a series of webinars. Paola Pittia (University of Teramo, Italy) gave a presentation on “Sugars...not only sweeteners” focussing on the technological functionalities of sugars in foods underlying the related scientific basis and provided some knowledge and information useful for the design and development of formulated, high quality and stable food products.

Another webinar was given on “How can we better evaluate the efficiency of food antimicrobials” by Florence Dubois-Brissonnet (AgroParisTech, France) with the objective to help food companies optimize the use of antimicrobials in their products or in their manufacturing environment by i) better characterizing the antimicrobial activity as preservatives and ii) use rapid methods to evaluate antimicrobial activity in biofilm structures.

For more information about the webinars with links to the recordings and the presentations, please go to <https://www.food-sta.eu/webinars-view>

#### Joint Trafoon – FooD-STA Training Workshop on Entrepreneurship

In the frame of the TRAF00N project and the EuFooD-STA project and on the occasion of the 4<sup>th</sup> International ISEKI-Food Conference, the Joint Trafoon-EuFooD-STA Training Workshop took place at the University of Natural Resources and Life Sciences (BOKU) in Vienna Austria Tuesday 5 July 2016. The workshop focussed mainly on the interconnection between the transfer of technology (i.e. skills, knowledge, technologies and methods among institutions) and the generation of innovation thereby fostering better solutions that meet new needs or requirements. As such, specific focus was on Intellectual Property as a mechanism providing the necessary incentives for the commercialisation of university research results. In direct connection with Intellectual Property protection, participants were also introduced to formulation of the business plan starting from the outline of the strategy, mission statement, marketing plan and SWOT analysis, to financial planning and timeline. With the overall aim to foster entrepreneurship, the workshop provided participants with innovative tools and set the scene of the business potential of technological and research innovations. For more information about the workshop see: [https://www.food-sta.eu/event\\_2016-7-05\\_entrepreneurship](https://www.food-sta.eu/event_2016-7-05_entrepreneurship)



#### Company profile: Frulact

Frulact supplies B2B food preparations to various industries, specializing in applications such as dairy, ice-cream, industrial pastry, beverages and non-dairy.

Frulact's standard of excellence is reflected in all its products and services, which aim at meeting and exceeding customers' needs and expectations. For this purpose, Frulact invests from 2,5 – 3% of its annual turnover back into Research, Development & Innovation (RDI) activities. Frutech is the group's dedicated RDI center, in Maia, Portugal. It includes lab scale and pilot plant facilities as well as fully equipped Food Microbiology and Physico-chemical Laboratories, a video-conference room, an Auditorium, a Sensory Panel room, Library and working open spaces. Frutech centralises the group's RDI activities and is dedicated to the continuous improvement of Frulact's RDI strategy, aligned with the latest market trends and new technologies.



Frulact cooperates with various High Educational Institutes (HEI) to explore and internally disseminate useful knowledge both in day-to-day activities but mainly cooperating in medium and long-term projects with a certain degree of technological uncertainty.

As a partner of the EuFood\_STA project, Frulact has benefited from the opportunity to:

- Establish contact with European universities and research centres, each with its own food specializations and experts. Frulact has been able to identify common interests in strategic areas and become part of an European technological excellence network.
- Host a project meeting at Frutech, having the opportunity to present the RDI centre's resources, strategy and key areas. This allowed interaction between partners and the sharing of experiences, interests, concerns and strategies.
- Promote a seminar attended both by Frulact's collaborators and the members of the consortium. This event was important in promoting continuous professional development, namely addressing
- Microbiology and Food Safety, which is one of Frulact's key areas.



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### EuFoodD-STA Consortium

Food companies



Universities



Multiplier organisations and training providers



• Associated partners

eFSC Members

