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EUFOOD-STA NEEDS MONITORING SYSTEM

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Dissen	nination Level	
PU	Public	Х
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со	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary:

The document describes the structure, functionalities, tools and features of the EuFooD-STA **NEEDS MONITORING SYSTEM**, implemented at the EuFooD-STA website (<u>www.food-sta.eu</u>) to ensure upto-date information of the needs of the stakeholders (industry, research centres and students). There are several options for collecting and visualisation of data.







1	Int	roduction3
2	Fea	itures and Implementation3
3	Col	lection of Data3
	3.1	The Short Database4
	3.2	The Comprehensive Database4
	3.3	Templates in different languages6
	3.4	Collection by local hubs6
4	Vis	ualisation of Data7
	4.1	The Short Database7
	4.2	The Comprehensive Database7
	4.3	Analysis7

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1 Introduction

To increase the competitiveness of the European Food Industry, one of the key challenges is to improve the dialogue and strengthen the collaboration between academic sector (Universities, research centers, etc.) and stakeholders of the food sector (primary production, processing, retail, caterer, etc.). Currently, some of the different European food study programmes fail to meet the daily needs of companies, due to a lack of first-hand information about the daily demand of food enterprises. The project objective is to establish and provide a required frame for facilitating the collaboration between researchers and the food industry, to enable the exchange of knowledge, demands, ideas, training and staff. The project will boost innovative education & training for students targeted towards needs of the industry thus increasing their employability. To achieve this goal, it is essential to know and identify the current needs and demand (e.g. R&D, innovation, etc.) of food sector, including personal skill requirements in the food job market.

2 Features and Implementation

The continuous needs monitoring system, implemented at the EuFooD-STA website, will be an online tool implemented and maintained by the Food-STA central hub.

The core of this system will be 2 web database:

- a) a short database, just containing information about the submitter, the needs and information about the category and the Food Sector
- b) a comprehensive database, based on the questionnaire developed in WP1 for the identification of needs of the food industry and containing the data collected by WP1.

There will be different ways of collecting and retrieving Data

3 Collection of Data

- Stakeholders can submit their needs:
 - a) by directly submit their needs by filling in a short **input form**
 - b) by directly submit their needs by filling in the full questionnaire
 - c) by downloading **templates in different languages**, filling in and send it to the Secretary of the EuFooD-STA Center (eFSC) <u>centre@food-sta.eu</u>
 - d) at stakeholder events organized by local hubs



3.1 The Short Database

With this option there will be the possibility to submit needs as **free text directly into the needs database without any registration.** This tool will allow stakeholders within the food industry to share with FooD-STA project their ideas and thoughts concerning needs, without the need of fill in the whole questionnaire. This alternative option will give stakeholders more freedom to discuss and go into details about one or more need/demand. The input form (Fig.1) will include mandatory general contact information, a free text field for the need description and multiple checkboxes to indicate categories and the Food Sector. The Secretary of the EuFooD-STA Center (eFSC) will be notified by email (<u>centre@food-sta.eu</u>) on any new entry. He/she will check the input and answer to the submitter.

3.2 The Comprehensive Database

With this option there will be the possibility to submit needs **directly into the needs database without any registration.** This tool will allow stakeholders within the food industry to share with FooD-STA project their ideas and thoughts concerning needs, in structured way (Fig.2), as it was developed in WP1 of by filling in the whole questionnaire.

European FooD-STA



FooD-STA HOME PROJECY UNKE CONTACT LINKE LOOM TODOUNTATIONS Needs monitoring system (short)	European						Search	n Q
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Statistics								
Food law								
Miscellaneous								

Fig.1. Short input form



Needs me	onitoring	
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Elasili	Co-funded b	by the Erasmus+ Proc	gramme of the European Unio	n				

Fig.2. input form for comprehensive questionnaire

3.3 Templates in different languages

With this option there will be the possibility to collect needs in different languages (Greek, Spanish, Portuguese, French, German and English). The files can be downloaded by everybody, filled in and submitted to the national hubs. They will have to enter this data and translate also into English.

3.4 Collection by local hubs

Additionally, the local hubs will support the collection of needs/demand of companies of the food sector. During their activities with local stakeholders (e.g. participation in workshops, conferences, national fairs, meetings, etc.), the local hubs will present the identified needs. Based on these needs, a discussion on further or missing needs will follow. Also the local hubs will distribute the translated questionnaire to national companies of food sector attending the meeting to collect additional inputs. Local hubs will provide all the collected information to be included in the continuously monitoring of needs data base.



4 Visualisation of Data

At the moment, data can be visualised through the *Summary of Findings and Recommendations of FooD-STA Needs Analysis* and the *D1.2 Report on Findings and Recommendations* on <u>https://www.food-sta.eu/needs monitoring intro</u>. The following steps described below in points 4.1 and 4.2 will be implemented.

4.1 The Short Database

The data can be **viewed as list** (open to the public) and each entry as **table** (restricted to FooD-STA members).

The fields of the **list view** are shown below. Each field can be **sorted alphabetically.** The data can also be **filtered** according to food sector, category, country and date of entry.

ID food sector category country date of entry

When clicking on the ID number, a **table view** opens in a new screen, displaying all fields per entry. Only FooD-STA members have access to this detailed information when logged in.

4.2 The Comprehensive Database

The data can be **viewed as list** (open to the public) and each entry as **table** (restricted to FooD-STA members).

The fields of the **list view** are shown below. Each field can be **sorted alphabetically.** The data can also be **filtered** according to food sector, category, country and date of entry.

ID food sector category country date of entry

When clicking on the ID number, a **table view** opens in a new screen, displaying all fields per entry. In this case much more fields will be displayed as in 4.1. Only FooD-STA members have access to this detailed information when logged in.

4.3 Analysis

Data will be evaluated periodically and the reports (like Deliverable D1.2) and presentations with diagrams will be published at the website.