

EUROPEAN COMMISSION

Erasmus+ Knowledge Alliance

EUFOOD-STA: EUROPEAN FOOD STUDIES &TRAINING ALLIANCE

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Deliverable D8.3

Dissemination Materials

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Dissemination Level			
PU	Public	Х	
PP	Restricted to other programme participants (including Commission services and projects reviewers)		
СО	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)		

Summary

The scope of this document is to list and summarize the dissemination materials developed within the project and provided to the partners to be used for any dissemination activities of the project. The materials itself can be downloaded online for the partners to edit and use.

The materials mentioned in this deliverable may be subject to updates. The partners will be informed about updates. Updated templates will be made available for the partners online.





Contents

Summary		
Contents		2
1 W	/ebsite	3
	Home	
	Project	
1.3	Events	5
	Contact	
	Login	
1.6	FooD-STA Center Membership	8
2 Flyer		9
3 Pc	oster	11
4 Slides		12

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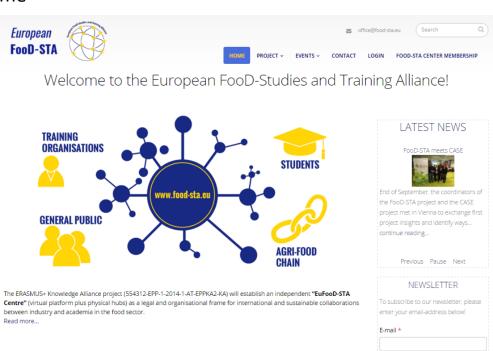
Project Coordinator:

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1 Website

1.1 Home



At the moment, the following organisations are members of the EU FooD-STA Centre:









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1.2 Project



Aims and objectives

- The objectives of the university partners are that by the collaboration with industry tailor-made study programs could be developed to equip the graduates with knowledge, competences and skills in order to face future challenges in their profession and professional carrier in food enterprises. Based on the dynamics of research and a high degree of practical relevance with modern didactic methods up-to-date content shall be provided. A cosmopolitan scientific oriented training and continuing education should allow to capture complex interdisciplinary problems.
- The objectives of the industrial partners are to get best skilled employees, to continuously improve knowledge, competences and skills of their employees and to meet
- changing requirements.

 The objectives of the stakeholder associations are to support their members (students, teachers and food professionals) with up-to-date and high quality information in order to efficient the professionals.

View all current consortium members

View work packages and deliverables

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1.3 Events



For food related conferences, workshops, etc., please see https://www.iseki-food.net/general/events/

Upcoming project meetings:

· 2nd FooD-STA Consortium Meeting

09.11.2015, (09:00-17:00), Athens, Greece
All consortium partners and associated partners are invited to join the event.
Further details on the venue and the agenda will be added soon.
The event is linked to the 29th EFF65T international Conference (10-12.11.2015)

· 3rd FooD-STA Consortium Meeting

04.07.2016, Vienna, Austria (further details to come)
Linked to the Vienna 2016 ISEKI conference: http://www.isekiconferences.com/vienna2016/

Past project meetings:

· Virtual conference: University-Industry educational and training initiatives

Click above to go to the Virtual conference event page with downloadable abstracts. 07.-08.05.2015 - Venue: online

· 1st FooD-STA Consortium Meeting

14.04.2015, 09:00-17:30

Venue: Department of Food Science and Technology, Muthgasse 18, A-1190 Vienna 2nd floor, Seminaroom 2/84

· FooD-STA ONLINE Kick-Off meeting

05.-06.03.2015, 10:00-16:00 CET (Vienna)

1st WP/Task-Leader meeting including the 1st Management Board meeting

21.01.2015, 10:00-12:30 CET (Vienna) Venue: Online

Other events

Climate-KIC PhD Summer School 2015

"Towards a sustainable economy - the opportunity of co-developing agriculture/forestry and bioeconomy for change." Copenhagen, Denmark 27 July - 7 August 2015

Download a PDF with more information here

ECO-FCE stakeholder workshop

After two years of hard research work the ECD-FCE consortium invites you and colleagues to the stakeholder workshop on 30th of August 2015 in Warsaw, Poland, in order to present, discuss and share first promising results.

The workshop is free of charge and will also include a world cafe in order to exchange and share feedback and recommendations by the participants.

DLG-Lebensmitteltag Sensorik

"Geschmack grenzenlos? – Strategien in der Welt der Lebensmittel"

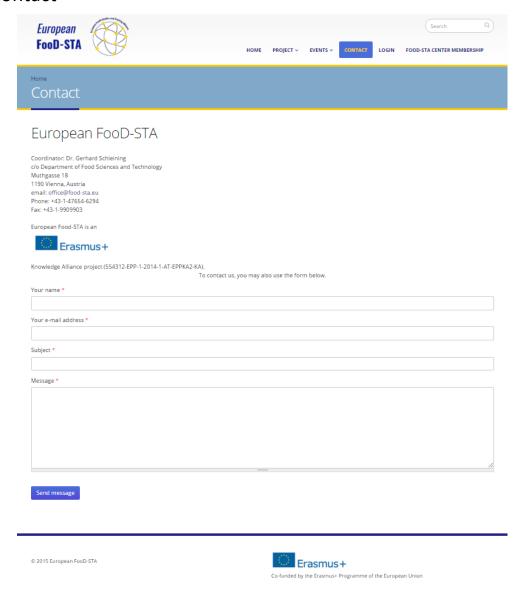
23.-24.09.2015 Hochschule Anhalt in Bernburg Link to Website (German)

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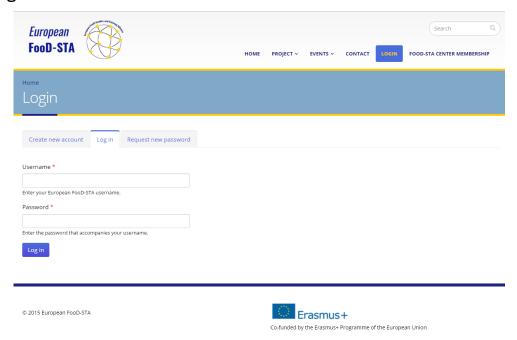


1.4 Contact



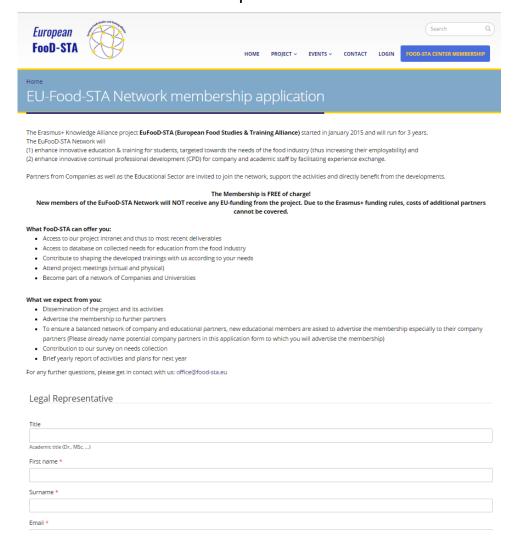


1.5 Login





1.6 FooD-STA Center Membership





2 Flyer





CONTRIBUTION TO THE MODERNISATION OF HIGHER EDUCATION

The project will collect, further develop and implement new teaching methods enhancing the technical and personal skill development of employees in the food industry according to continuously updated needs of the food industry.

The academic partners will make state of the art teaching available as synergetic joint tools. Teachers will be able to collect practical experiences through internships in companies and food professionals will be involved in HE

THE PROJECT CONSORTIUM

universities

BOKU - Universitaet fuer Bodenkultur Wien (Austria)
AgroParisTech (France)
Instituto Politécnico de Coimbra (Portugal)
Universitaet Hohenheim (Germany)
Universidade Católica Portuguesa (Portugal)
Universita degli studi di Teramo (Italy)
University of Leeds (UK)

food companies

Frulact (Portugal)
THE GB FOODS, S.A. (Spain)

multiplier organisations and training providers

ACTIA - Association de Coordination Technique pour l'Industrie Agroalimentaire (France)
Lebensmittelversuchsanstalt (Austria)
Federazione dell'Industria Alimentare Italiana (Italy)
Association Nationale des Industries Alimentaires (France)
Federación Españóla de la Alimentación y Bebidas (Spain)
Federation of Hellenic Food Industries (Greece)
Federação das Indústrias Portuguesas Agro-Alimentares (Portugal)

associated partners

EFFoST (Netherlands)
IFA - ISEKI-Food Association (Austria)
IROICA the International Relations Officer's Network (Belgium)
Nestlé (Switzerland)

For further information, please contact the coordinator:

Gerhard Schleining, office@food-sta.eu



Co-funded by the Erasmus+ Programme of the European Union



Poster



About the Project

The ERASMUS+ Knowledge Alliance project (554312-EPP-1-2014-1-AT-EPPKA2-KA) will establish an independent "EuFooD-STA Centre" (virtual platform plus physical hubs) as a legal and organisational frame for international and sustainable collaborations between industry and academia in the food sector.

Involved are 7 universities, 2 food companies and 7 multiplier organisations and training providers based in Austria, Belgium, France, Germany, Greece, Italy, Netherlands, Portugal, Spain, Switzerland and UK.



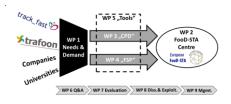
Aims

The independent "EuFooD-STA Centre" will enhance on the one hand innovative education & training for students, targeted towards the needs of the industry and thus increasing their employability and on the other hand innovative continual professional development (CPD) for academic and company staff by facilitating experience exchange

- These will be achieved by:
 work and training experiences through industrial and university placement
- promoting of best practices of already existing training materials and methods joint academic/company tutoring and supervision joint development of guidelines for the design and implementation of joint
- "industrial master" curricula
- joint development of a **CPD programme** and **certification scheme** for company and university staff
- joint development of trainings material, modules, courses, etc. to improve
- existing academic curricula and CPD training development of a **digital library** consisting of tutorials, recorded webinars, online courses, etc., a multilingual database and an e-learning platform

Work packages and deliverables

EU FooD-STA is structured into 9 work packages and gets input from the EU projects TRACK_FAST and TRAFOON.



WP1 Needs and Demand Analysis

The aim of this work package and its tasks is to set a knowledge basis for the development of academic and CPD training (WP3 and 4) by:

Compiling, structuring and analyzing collected and reported demand and needs

- from the food industry (from at least two selected projects)
 Supplementing this information with further input from the company and SME
 network introduced by the involved multiplier organizations and the consortium
- Identifying needs most relevant to companies and referenced to consortium offers and skills
- Processing information and present output and recommendations to the consortium (especially WP3 and 4).

WP2 Establishment of the EU FooD-STA Center

The aim of this WP and its task is to establish the EuFooD-STA network, which will be an organisational innovation hub to bridge the gap between academia, industry, and other key stakeholders in the food sector. It will bring together the various stakeholders to foster successful learning for students and graduates, as well as for industry staff and other stakeholders - according to their needs. It will wen as no industry standard other statements—according to their flees, it will be a consortium of representatives from universities, companies and students, supported by associated partners. It will coordinate innovative (1) academic (aiming at the development of a common "Industrial Master" as joint degree as well as tuning of existing curricula) and (2) CPD training. This will include for example the administration of joint degrees, internships, recruitment of students for joint master, organisation of CPD training, qualification/certification of study programmes, CPD trainings and professions at European level.

WP3 Establishment of the EU FooD-STA Center

The aims of this work package and its task are to:

- develop training activities for HE teachers and industry professionals, tailored for the needs of the participating partners
- improve industry-oriented professional skills of HE-teachers
- improve science and technology skills of industry professionals develop a certification scheme for CPD training

WP4 Food Study Programmes

The aim of this work package and its task is to:

- tune existing FSP improve industry-oriented professional skills of students, teachers and industry professionals
- integrate science and technology skills into industry
- develop a guideline for the implementation of a joint "Industrial Master"

WP5 Innovation Teaching Methods and Tools

The aims of this WP and its tasks are to develop state-of-the-art teaching methods and tools to meet the requirements of WP3 and WP4. The methods and tools will be designed to give a strong fundamental basis in targeted scientific subjects (Food Engineering, Food Processing, Food Chemistry, Food Microbiology, etc) and in addition to promote learning skills in written and oral communication, problem and project solving and team work.

The methods and tools will be suitable for food study programmes and CPD training and for different levels of participants as well, like BSc-, MSc-, PhD-students, HE teachers, graduated and non-graduated food professionals.

The independent "EuFooD-STA Network" is open to other Universities, food companies and multiplier organisations & training providers. To be involved, please fill in the membership application form at https://www.food-sta.eu/network_member_application

www.food-sta.eu



Contact: Institution PersonXY Mail

Coordinator Universität für Bodenkultur Wien Gerhard Schleining (Gerhard.Schleining@BOKU.ac.at)



4 Slides



INTRODUCTION



Partners of the project are

- 7 universities,
- 3 food companies, and
- 5 disseminators and training service providers

in Austria, France, Germany, Italy, the Netherlands, Poland, Portugal, Spain, Switzerland, and the United Kingdom.







CONSORTIUM



7 universities

- 1 BOKU VIENNA (AT)
- 2 UNITE TERAMO (IT)
- 3 UHOH HOHENHEIM (DE)
- 4 UCP PORTO (PT)
- 5 IPC COIMBRA (PT)
- 6 UL LEEDS (UK)
- 7 AGROPARISTECH MASSY (FR)

2+1 food companies

1 FRULACT - (PT): 6 sites in 4 countries for fruit preparations, designed for dairy, bakery, ice-cream and beverages

2 PASA - (ES): Business Units in ES, IT, NL, RU and Africa, producing in 50 countries on 4 continents with trade marks in segments as soups, ready meals, pasta, desserts

3+3 multipliers

associated:

3 NESTLE (Associated) (CH)







CONSORTIUM



3+3 multipliers

- 1 SPES-GEIE SPREAD EUROPEAN SAFETY GEIE (IT)
- 2 LVA LEBENSMITTELVERSUCHSANSTALT (AT)
- 3 ACTIA ASSOCIATION DE COORDINATION TECHNIQUE POUR L'INDUSTRIE AGROALI (FR)

associated:

- 4 IFA (ISEKI-Food Association), Internat. food related university and teachers Network
- 5 EFFOST, European Food Federation Network, industry related
- 6 IROICA, International Relations Officer's Network, student related

target groups



TEACHER

INDUSTRY

STUDENTS, University Administration









CONSORTIUM



The project is open to further members, Universities and Food companies to actively participate in the activities. Application is possible at http://www.food-sta.eu.





The activities will focus on:



Higher Education (HE)

- tune food study programs based on the dynamics of research to equip the graduates with knowledge, competences and skills in order to face future challenges in their professional carrier
- involvement of food professionals in HE
- Guideline to establish a joint industrial master

Continual Professional Development (CPD)

- to continuously improve knowledge, competences and skills of employees in the food industry and university teachers and trainers to meet changing requirements
- internships of teachers in companies to collect practical experiences
- · certification scheme for CPD training

achieved by work and training experiences and industrial placement, joint development of training material, joint academic/company tutoring and supervision, selected joint industry-university initiatives



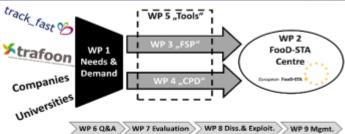






WORK PLAN





- · permanent needs collection system
- · Interactive mobility system (internships on European level)
- an online platform with a digital library with new up-to-date teaching materials and best practices for applications
 of new teaching methods
- academic partners will make state of the art teaching available as synergetic joint tools
- providing skills, such as working in international and multi-disciplinary teams, entrepreneurial skills for international collaboration, communication and language skills

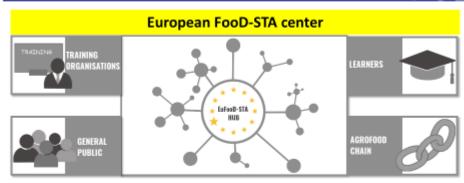






MAIN SUSTAINABLE OUTCOMES





The main outcome will be the **European FooD-STA center**, an independent, self-sustainable, legal and organizational frame for international and sustainable collaborations between **industry** and **universities** in the food sector with an **academy** (LLL) and with **local contact points and training centers** in different countries, serving the needs of the food industry and the needs of educational and training organisations









FooD-STA Project Project Associated Partners Project Partners Project Universities External FooD Inudstry Traning providers Universities

FoodSTA Network Members

FooD-STA Centre





FURTHER SUSTAINABLE OUTCOMES



- a permanent needs collection system
- an interactive mobility system, based on https://www.iseki-food.net/students/picam
- · an online platform with:
 - a digital library with new up-to-date teaching materials (tutorials, training videos, online courses, webinars) and best practices for applications of new teaching methods based on https://www.iseki-food.net/teaching materials
 - o a database on existing training courses and expertise
 - a database on services offered by universities and training providers





