European FooD-Studies and Training Alliance: bridging industry, academia and research

Project ERASMUS+ Knowledge Alliance

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VISION

UNIVERSITIES

• Focus on research: Looking for fundamental mechanisms
• Publication

FOOD INDUSTRY

• Focus on practical applications: solutions as quick as possible
• IPR
• Time constraints

Closing the Gap

FooD-STA

• Long term partnerships on European Level
• clear simple goals, not too high expectations
A consortium of:
• 7 universities
• 3 food companies and
• 11 multiplier organizations and training providers

has established a platform with local hubs in different regions, as an organizational frame for international and sustainable collaborations between industry and academia in the food sector.
The “EuFooD-STA Centre” is an independent virtual platform with physical hubs in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.
The overall aim is to **enhance Europe's innovation capacity**

The specific aims are to:

- **innovate education** for **students** targeted towards **needs of the industry** thus increasing their **employability**, coordinate **internships** at European level

- **facilitate** innovative **continual professional development** (CPD) and **training** of certified quality for **industry staff** (science and technology skills) and **teachers and trainers** (industry-oriented professional skills)

- **facilitate** the **co-creation of knowledge** by the **academic & the business world** for the benefit of both
Workshops

Train

university teachers

food professionals

Seminar on:

Characterisation of antimicrobial activity

FRULACT staff

Seminar on:

Innovation Management System

teachers & researchers

European Food-STA

Erasmus+
TRAINING PLATFORM

webinars

Different topics identified according to the needs
• Manufacturing and food processing
• Food safety, food quality and certification
• Marketing area
• Management and administration
• designed as online classroom lectures (via GoToWebinar virtual platform)
• Questions and answers sections at the end

29 webinars in 3 years
1067 participants – more than 50 countries

Presentations and recordings can be viewed at https://www.food-sta.eu/webinars-view

online courses

European

Food-STA

Erasmus+
INNOVATIVE EDUCATION FOR STUDENTS

“FoodFactory-4-US” - International online student’s competition game

Aim: Improve student’s abilities to solve industrial problems
an open and internationally disseminated event

2017: topic left to the discretion of the teams
15 teams registered, 9 from EU and 6 outside EU

2018: strategies and actions aimed to the improvement of the shelf-life of foods
11 teams registered, 4 from UE, 7 from outside EU

Submission of a report (4 pages) and 2 online ppt presentations
1st Virtual workshop “FoodFactory-4Us” : presentation of the team and subject
Final Virtual workshop “FoodFactory-4Us” : presentation of the team results
-> Reward offered to the winner

https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game
Virtual Conference 9th November 2017
an open and internationally disseminated event

Testimonials from 8 young entrepreneurs

**PROGRAMME**

**Moderator:** Christian Pineau (ISARA, FR)

2:00-2:30: Welcome and short presentations about:
- FoodLab - Benoit Cuillière, CCI Vaucluse, FR
- EuFooD-STA - Gerhard Schleining, BOKU, AT

2:30-4:45: Testimonials from young business entrepreneurs
- 2:30: Plisson, B - Organic meat alternative products 100% vegetal, Le boucher vert, FR
- 2:45: Germain, E – Pickles, Les 3 chouettes - FR
- 3:00: Martinez-Monzó, J – Snack, Diseño de Alimentos - ES
- 3:15: Belso-Candela, C – Egg Gourmet, Cayetano Belso - ES
- 3:45: Gripon, V – Wuji and co., scientific software – FR
- 4:00: Svacinka, R – Connecting people in the food sector with high-tech, foodintegritystudio – AT
- 4:15: Stadler, S – Goldsonne GmbH – AT

4:30-5:00: Overall discussion – conclusions

https://www.food-sta.eu/experiences-entrepreneurship
INDUSTRY STAFF MOBILITY
Short term scientific missions (STSM) of industry staff in universities is important to update the industry with new methods and technologies, which may provide an opportunity for faster technology transfer, especially to SMEs.

STUDENTS MOBILITY
Internships

TEACHER MOBILITY
Teacher mobility in industry for short term scientific missions (STSM) is important to enable teaching staff to understand and update the industry needs in education and research, at the same time that may provide an opportunity for faster technology transfer, especially to SMEs.

https://www.food-sta.eu/mobility
Thank you for your attention