

ISEKI_FOOD QUARTERLY NEWSLETTER

In Short:

ISEKI_Food PROJECTS OUTCOMES

ISEKI_Food PROJECT OUTCOMES

- The ISEKI virtual networking environment
- Horizontal Activity 2- quality plan
- Innovation in Food Study Materials
- ISEKI newsletter

NEWS FROM partners and other projects

- Food Engineering Reviews
- International FoodTec Award 2012
- EUROSEA project
- HighTech Europe

UPCOMING EVENTS

- 3 new events
- ISEKI_Food 2011 final speaker programme
- BREAKING NEWS!

The end is nigh... or is it?

By Dr Lynn McIntyre, Harper Adams University College, UK

While it is with a tinge of sadness that I write this report for the final ISEKI_Food network newsletter, there is much to be excited about as we near the conclusion of the ISEKI_Food 3 and ISEKI_Mundus 2 projects. Through the hard work of the coordinators and partners, numerous project initiatives have been completed that will offer great value to students, food professionals and institutions involved in higher education, research and industry. Examples include the development of the **EQAS (European Quality Assurance) Food Award** for Food Science and Technology Programmes; the collation of detailed information on student mobility experiences, Food Experts and Food Studies Programmes in the **PICAM_Food** and **Food Studies Curricula** databases facilitated by the creation of the **ISEKI_Food virtual networking environment**; and further advances in **innovative teaching materials** such as e-learning modules for students, teachers and academics alike. In addition, the **ISEKI-Food book series** continues to expand at a phenomenal rate and the first issue of our new ISEKI_Food publication – **International Journal of Food Studies (IJFS)** – will be published later this year. Our three year project will conclude in Milan with **ISEKI_Food 2011**, the 2nd International Conference of the ISEKI_Food network (31st August – 2nd September). Over 250 international delegates are registered for what is becoming a leading event designed to bridge training and research for industry and the wider community. As this all hopefully illustrates, the ISEKI_Food network is in excellent health and we look forward to continuing our collaborations through the ongoing activities of the **ISEKI-Food Association**. Many thanks for your support of the ISEKI_Food network and long may it continue!

The ISEKI virtual networking environment

During the last three years a comprehensive virtual networking environment (VNE) has been created to facilitate cooperation between ISEKI partners and to inform the wider community about the ISEKI activities with the aim to enlarge the network and to create new opportunities. The contents are structured according to the needs of different stakeholders including professionals from the food industry, research professionals, professionals in higher education and students.

The VNE provides information about the past ISEKI projects and outcomes as well as the current project activities and is hosted by the ISEKI Food Association (IFA). The association was founded during the past ISEKI projects and ensures sustainability of the network. Project members post professional enquiries through the IFA blackboard and post events through the IFA-VNE. Different databases, teaching materials and E-learning modules are available. For social networking an ISEKI-Food Association Facebook group exists.



Visit www.iseki-food.net to learn more about the ISEKI projects. To benefit from all ISEKI activities and to actively participate in the work join the ISEKI Food Association or simply get into contact with the ISEKI members on [Facebook](#).

Horizontal Activities_2 – ISEKI_Mundus 2

Quality Plan

Horizontal Activity 2 (HAM2) is responsible for quality plan of ISEKI Mundus work packages. The task involves monitoring the progress and quality of work packages, project self-evaluation and project external evaluations.

Outputs of HAM2 are:

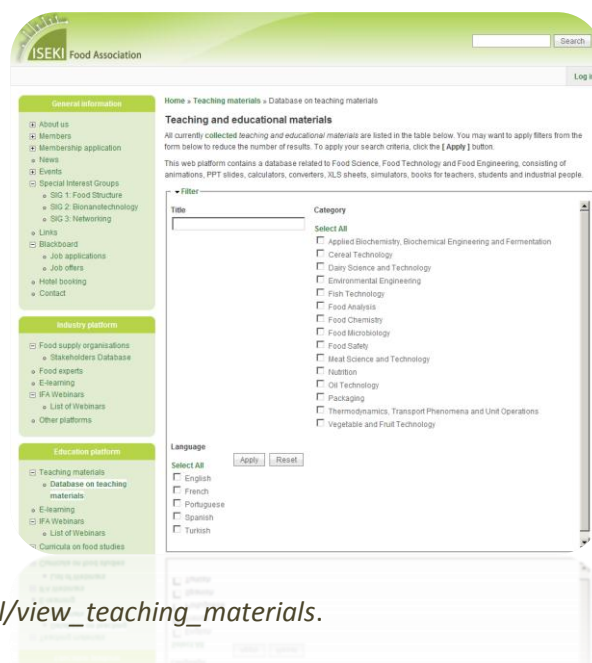
- ▶ Technical overview and report (TOR) sheet which monitors work package progress bi-monthly, in comparison with the originally proposed project timeline.
- ▶ Suggested decisions to steering committee and work package coordinators for some activities that may not be running as planned.
- ▶ Systematic checklists and monitoring of partners responses to task requested by work packages.
- ▶ Self-evaluation of ISEKI meetings, work progress, networking and usefulness of the project outputs by ISEKI core coordinators, steering committee, and partners.
- ▶ Coordination of external evaluation by two external experts from food industry and academic institutions who participate in the ISEKI overall meeting.

The benefits from HAM2 activities are to stimulate work package coordinators, to provide work progress status and information, to ensure the achievement of the proposed project outputs. Outcomes of HAM2 are therefore monitor and progress records, and internal and external evaluation documents, which ultimately enforce and enhance the quality of the ISEKI_Mundus 2 work packages.

WP Team: Kristberg Kristbergsson, Semih Ötles, Paulo Sobral, Anna McElhatton, Mustapha Missbah El Idrissi, Ferruh Erdogan, and Jorge Oliveira

The ISEKI network has a work package on Innovation in Food Study Materials. One of its tasks is the development of new teaching materials and techniques in the form of web platforms. Thus, this team collected different type of innovative teaching materials by web searching and contacting authors in various countries, and obtained videos, animations, databases, xls sheets, calculators, convertors, books, and simulators, in various languages such as English, Portuguese, Turkish, French and Spanish.

These material were classified into 15 groups: Applied Biochemistry, Biochemical Engineering and Fermentation, Cereal Technology, Dairy Science and Technology, Environmental Engineering, Fish Technology, Food Analysis, Food Chemistry, Food Microbiology, Food Safety, Meat Science and Technology, Nutrition, Oil Technology, Packaging, Thermodynamics, Transport Phenomena and Unit Operations, Vegetable and Fruit Technology; and were published in the web site of the ISEKI Food Association (IFA): https://www.iseki-food.net/drupal/view_teaching_materials.



More than 500 data were uploaded to this system. The user can see the submitting date and submitter, category of the data, language, source and data link. The user can also select language and topic during the keyword search in database. After searching the user can have the list of innovative teaching materials. No password is necessary to access this material.

Since the beginning of the ISEKI network the program has placed emphasis on the development of new teaching materials and techniques in the form of web platforms for electronic communication in teaching, development of e-learning courses and development of new books in the area of Food Science.

The books are published by Springer and vary in scope and content. Some are intended for the general public, while other volumes are intended for graduate students and senior level undergraduate students as well as professionals and researchers interested in food safety and environmental issues applicable to food safety.



The Series originated from work conducted by WG-2 and 5 in ISEKI 1 which resulted in six books published by Springer from 2006-2009 as ISEKI_Food Volumes 1-6. Various aspects of food safety and environmental issues were introduced and reviewed by scientists specializing in the field. Emphasis was placed on including case studies.

The Series was then extended in ISEKI_Food 2 where WP3 organized two books, one on food processing, intended for senior level undergraduate students and a second volume on biostatistics for graduate students. WPM5 in ISEKI_Mundus developed a book analyzing the impact of novel technologies in food preservation on consumers and the environment. The three books are being published by Springer in 2011 as ISEKI_Food Series volumes 7-9.

Working groups WP8 of ISEKI_Food3 and WPM4 of ISEKI_Mundus 2 have continued working on the development of texts for the food science sector by organizing work on a "Trilogy of Traditional Foods". The trilogy consists of: "ISEKI-Food volume 10; Traditional Foods; General and Consumer Aspects", "ISEKI-Food volume 11; Modernization of Traditional Food Processes and Products" and "ISEKI-Food volume 12; Functional Properties of Traditional Foods". The books will be published by Springer.

Two e-learning modules were developed by the ISEKI_Food3 and ISEKI_Mundus 2 projects. Both modules were designed to give undergraduate students key information on aspects of food science/technology/engineering and other related topics.

The first module developed within the ISEKI_Mundus 2 project concerned food industry waste treatments. Treatment and reuse of food industry liquid and solid wastes is of great importance both on ecological and economical terms to avoid environmental pollution, to make financial gains and/or minimize production costs. The main objective of this module is to highlight the knowledge concerning the processes for residues treatment allowing the possibility of implementation of new technologies in the mitigation of environmental impacts generated by the food industry. The module is entitled **“Residue Processing for a Sustainable Food Industry”**.

The second module developed under the ISEKI_Food3 project concerned freezing and thawing of food products. The objective of this e-learning module is to provide students in food science, technology and food engineering departments with critical, comprehensive and readily accessible information on freezing and thawing of food products. The module is entitled **“Freezing and Thawing”**.

The modules were executed in two different countries (Turkey and Mexico), and responses and comments of instructors who used these modules in their classes were collected. The results indicated the prepared e-learning modules were successfully applied and ready for future educational purposes.

The current projects dissemination tool – ISEKI newsletter!

During the last three years a quarterly newsletter has been developed, with a very nice and friendly design, in which the most important news of our ongoing projects has been released.

Our template designer, a very talented Romanian Master student in Bucharest and Wageningen Universities took the opportunity to keep our newsletter drawings in line with the four seasons symbols.



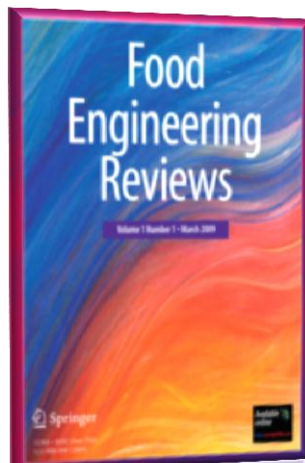
Our newsletter has become increasingly important as a tool for project dissemination, with each issue reaching a total of 3494 individuals (colleagues from different partner universities), 277 food associations, industries and non-partner universities and 710 individuals from extra-partner institutes.



NEWS FROM partners and other projects

Food Engineering Reviews

Food Engineering Reviews, an ISI journal, was first proposed to Springer in December of 2007 and launched in 2008.



To briefly summarize the goal of this journal, **Food Engineering Reviews** endeavors to present high quality reviews of state-of-the-art identified topics that range from the classical to modern engineering aspects of food processing, in which authors are encouraged to include their own work. Topics can vary widely, ranging from transport phenomena in food processing, food process engineering, physical properties of foods, food nano-science and nano-engineering, foods as engineered nutrient delivery systems and designed bioavailability of nutrients, to more practical considerations related to food equipment and food plant design, modeling of food processes, microbial inactivation kinetics, preservation technologies, engineering aspects of food packaging, shelf life storage, food distribution, and instrumentation, control and automation in food processing.

Areas covered could, for example, address novel food engineering issues related to the health, nutritional, and environmental concerns in food processing, and trends that could affect the future of food engineering. Current energy and economic issues in food engineering today, as well as food engineering education, are other important subject areas. The scope of topics is broad but not limited to the above.

Food Engineering Reviews readers are those knowledgeable in the field of food engineering, ranging from leading scientists with interesting backgrounds in the classical aspects of food engineering, to those on the leading edge of discovery, who are exploring and testing new technologies, designs and theories in academia and industry. **FERE** contributors have a strong background and knowledge in food engineering, and their contribution help define and present **Food Engineering** to future scientists and engineers of tomorrow.

Information and questions regarding manuscript preparation can be found at the following website:

<http://www.springer.com/life+sci/food+science/journal/12393>

International FoodTec Award 2012



The DLG (German Agricultural Society /Deutsche Landwirtschafts-Gesellschaft), one of the co-organisers of the Cologne Anuga FoodTec trade fair for food and drink processing technology, has joined forces with EFFoST (European Federation of Food Science and Technology) and Koelnmesse as well as leading trade journal publishers for the eighth round of the **International FoodTec Award**. The awards are made for exemplary innovation projects in the food industry and their suppliers. The awards are made at three-yearly intervals to coincide with Anuga FoodTec.

Please find the announcement of the award at: www.foodtecaward.com.



EUROSEA: European Reference of the qualifications existing in the fish and seafood cannery sector

The Catholic University of Portugal – Faculty of Biotechnology in Porto is one of the partners of EUROSEA project. The main product of this project is the European Reference of the qualifications existing in the fish and seafood cannery sector, in order to compare the vocational training related to the sector among the participating countries. This reference will be an important tool to be used as a reference by the stakeholders and policy makers in education and vocational training, and for the social agents of the fish and seafood cannery sector, as it was developed at European level. The different levels of qualifications in each country were compared and translated into the levels of the European Qualification Framework.

The EUROSEA project will promote recognition of the professional qualifications in the sector, including those acquired through formal and informal learning, encouraging lifelong learning, and will help to establish European qualifications in this sector.

For more information: www.eurosea.eu

Partners: Asociación Nacional de Fabricantes de Conservas de pescados Y mariscos (Spain); Associazione Sintesi (Italy); IDEC, SA (Greece); Triforma OY (Finland); Universidade Católica Portuguesa – Escola Superior de Biotecnologia (Portugal)

HighTech Europe – First European Network of Excellence for Food Processing

The HighTech Europe Network of Excellence comprises 21 industrial and research partners from all over Europe as well as one research institute from Australia. The overall intention of the project is the introduction of high-tech bio, nano and ICT technologies to food markets, in order to strengthen the competitiveness of the European food industry, especially of SMEs. In order to harmonize excellence in food research available within Europe, the project's aim is to establish a European Institute for Food Processing. The basis for this virtual institute will be a database providing technical and scientific solutions to interested companies. For more information visit our website <http://www.hightecheurope.com/>.

Join us!

HighTech Europe opens the network to interested stakeholders by establishing an Associated Membership Platform (AMP), to involve them in HighTech Europe activities and to broaden the expertise of the network. Participation is free of charge. More information can be found here: <http://www.hightecheurope.com/index.php?id=244>.

Next HighTech Europe Workshops:

Less for more - Novel processing technologies for a changing society

11th of October 2011 (2pm -5.30pm), Osnabrück, Germany

Research, development and innovation are the driving forces for a sustainable agriculture, forestry and food industry. This idea is expressed by the term knowledge-based bio-economy (KBBE). And food is the most important product of the KBBE in Europe. The workshop takes up the aspects of a sustainable food production and illustrates scientific approaches. More information and registration: <http://www.ifoodconference.com/index.php?id=40>

Symposium on Ethical Issues of High Tech Applications

8th of November 2011, Berlin, Germany

Satellite workshop of the EFFoST Annual Meeting, for more information please click here: <http://www.fffostconference.com/programme-workshop2.html>



UPCOMING EVENTS

Delivery of Functionality in Complex Food Systems Physically Inspired
Approaches from the Nanoscale to the Microscale 4th New International Symposium

Dates: 21-24 August 2011

More information: <http://www.uoguelph.ca/foodscience/content/delivery-functionality-complex-food-systems>

Venue: Guelph, ON, Canada

2nd International ISEKI_Food Conference Bridging Training and Research for Industry and the Wider Community

Dates: 31 August - 2 September 2011

More information: <http://www.isekiconferen>

Venue: Milan, Italy

9th Pangborn Sensory Science Symposium

Dates: 4-8 September 2011

More information: <http://mail.elsevier-alerts.com/go.asp?bECO001/mGDKCS1F/uJW15/xDCSZS1F>

Venue: Kyoto, Japan

11th International Chemical and Biological Engineering Conference - CHEMPOR 2011

Dates: 5 - 7 September 2011

More information: <https://www.conftool.com/chempor2011>

Venue: Caparica, Portugal

5th International Conference on Information and Communication Technologies in Agriculture, Food and Environment - HAICTA 2011

Dates: 8 - 11 September 2011

More information: <http://2011.haicta.gr/>

Venue: Skiathos Island, Greece

7th International Conference on Predictive Modelling of Food Quality and Safety (ICPMF7)

Dates: 12-15 September 2011

More information: <http://www.eventelephant.com/pmf7>

Venue: Dublin, Ireland

IV International Conference on Environmental, Industrial and Applied Microbiology - BioMicroWorld2011

Dates: 14 - 16 September 2011

More information: <http://www.formatex.org/biomicroworld2011>

Venue: Malaga, Spain

Asia-Pacific Drying Conference (ADC 2011)

Dates: 18-20 September 2011

More information: <http://ixxy.tust.edu.cn/jixiexueyuan/center/adc2011/>

Venue: Tianjin, China

International Conference on BioTribology - ICoBT 2011

Dates: 18 - 21 September 2011

More information: <http://www.biotribologyconference.com/>

Venue: London, UK

7th International Congress of Food Technologists, Biotechnologists and Nutritionists

Dates: 20 September 2011

More information: www.pbncongress2011.hr

Venue: Opatija, Croatia

Sixth European Conference on Technology Enhanced Learning - Towards Ubiquitous Learning

Dates: 20 - 23 September 2011

More information: <http://www.ec-tel.eu>

Venue: Palermo, Italy

Third International Conference on BIOFOAMS

Dates: 21-23 September 2011

More information: <http://www.biofoams2011.com/>

Venue: Capri, Italy

7th NIZO Dairy Conference

Dates: 21-23 September 2011

More information: www.nizodairyconference.com

Venue: Papendal-Arnhem, The Netherlands

EHEDG World Congress on Hygienic Engineering and Design 2011

Dates: 21 - 25 September 2011

More information: <http://www.ehedg.mk/categories/naslovna/>

Venue: Ohrid, Macedonia

3rd MoniQA International Conference

Dates: 27 - 29 September 2011

More information: <http://varna2011.moniqa.org/>

Venue: Varna, Bulgaria

XVIII International Conference on Bioencapsulation

Dates: 1-2 October, 2011

More information: http://bioencapsulation.net/2010_Port0_aqua

Venue: Porto, Portugal

NEW! Symposium on Ethical Issues of High Tech Applications

Dates: 8th of November 2011

More information: <http://www.effostconference.com/programme-workshop2.html>

Venue: Berlin, Germany

NEW! Less for more - Novel processing technologies for a changing society

Dates: 11th of October 2011

More information: <http://www.ifoodconference.com/index.php?id=40>

Venue: Osnabrück, Germany

4th Eurobiotech 2011

Dates: 12 - 15 October 2011

More information: <http://eurobiotech.krakow.pl/gb/about-congress.html>

Venue: Krakow, Poland

VIII IBEROAMERICAN CONGRESS IN FOOD ENGINEERING (CIBIA)

Date: 23-26 October, 2011

More information: website available soon

Venue: Peru, Lima

International Scientific Conference on Nutraceuticals and Functional Foods - FF2011

Dates: 25 - 27 October 2011

More information: <http://www.foodandfunction.net/Conference>

Venue: Kosice, Slovakia

European Drying Conference – EuroDrying 2011

Dates: 26-28 October 2011

More information: <http://www.eurodrying2011.org>

Venue: Palma de Mallorca, Spain

1st International Conference on Desalination and Environment - ICODE 2011

Dates: 29 October - 1 November 2011

More information: <http://www.icodeconference.com/>

Venue: Abu Dabi, United Arab Emirates

5th International Symposium on Recent Advances in FOOD ANALYSIS

Dates: 1-4 November, 2011

More information: http://www.rafa2011.eu/pdf/site_information.pdf

Venue: Clarion Congress Hotel, Prague, Czech Republic

2011 EFFoST annual meeting

Dates: 9-11 November 2011

More information: <http://www.effost.com/agenda.htm>

Food Studies: an Interdisciplinary Conference

Dates: 8-10 December 2011

More information: <http://Food-Studies.com/conference>

Venue: Nevada, USA

The International Symposium of Biotechnology *SimpBTH* 2011

Dates: 10 - 11 November 2011

More information: <http://simpbth.usamv.ro/registration.html>

Venue: Bucharest, Romania

Responsible Use of Antibiotics in Animals

Dates: 14 – 16 November 2011

More information: http://www.bastiaanse-communication.com/html/rua_2011.html

Venue: Bilthoven, The Netherlands

6th European Quality Assurance Forum

Dates: 17 – 19 November 2011

More information: <http://www.eua.be/eua-work-and-policy-area/quality-assurance/qa-forum.aspx>

Venue: Antwerp, Belgium

NEW! workshop on Rapid Methods and Automation in Food Microbiology

Dates: November 22-25, 2011

More information: <http://webs2002.uab.es/workshopMRAMA/>

Venue: Bellaterra (Cerdanyola del Vallès), Spain

EuroCereal 2011

Dates: 6 - 7 December 2011

More information: <http://www.eurocerealconference.com/>

Venue: Gloucestershire, UK



ISEKI_Food 2011

Bridging Training and Research for Industry and the Wider Community 2nd International ISEKI_Food Conference

Milan, Italy; 31st August - 2nd September 2011
Great Hall of the University of Milan, Via Festa del Perdono



This is the second event organised by the **ISEKI_Food network**, through the projects **ISEKI_Food _3** and **ISEKI_Mundus _2** supported by the European Commission under the LLP and Erasmus Mundus programmes, in collaboration with the ISEKI_Food Association.

The general aims of the ISEKI_Food conferences are:

- ▶ to contribute to the creation of an "open" international forum for researchers, education scientists, technologists, government agencies and industry representatives and trainers, and food consumers to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education,
- ▶ to exchange experiences of innovative learning and teaching methodologies, and
- ▶ to present and disseminate the results of the activities developed by the ISEKI projects.

More info: <http://www.isekiconferences.com/milan2011/>

The Executive, Scientific and Organisation Committees are pleased to announce that the 2nd ISEKI_Food conference is having an important impact on the international scientific and educational community. At the moment the programme of the conference contains 20 oral presentations from eminent scientists, with an additional 222 poster presentations by authors from 60 countries to complement the three main sessions of this event.



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FINAL SPEAKERS

WEDNESDAY, 31 AUGUST 2011

14:00 Pre-conference Workshops

- **Food Professional Regulation in EU**
- **Quality Standards for Food Studies**

17.30: Opening ceremony

18:30 Daniele Rossi - *Italian Food Industry Federation, Italy*, "Bridging research and Food & Drink Industry needs and future skills"

19:00 Marisa Porrini – *University of Milan, Italy*, "New Frontiers in Food Nutrition"

THURSDAY, 1 SEPTEMBER 2011

Opening

CHAIRS: Paola Pittia (*Italy*) and Saverio Mannino (*Italy*)

8:30 **John Dalli** - *European Commission*, "How Europe can deliver adequate food to our citizens: Partnership involving regulators, industries and consumers."

SESSION 1: New Skills for New Jobs

CHAIRS: Margarida Vieira (*Portugal*) and Tanaboon Sajjaanantakul (*Thailand*)

9:00 **Marc Dreyer** – *Nestlé*, "Selecting and Developing talents for R&D"

9:30 **Elisabeth Dumoulin** - *AgroParisTech, France*, "Changes and perspectives in Food Studies"

10:00 **Katherine Flynn** - *Track Fast Steering Committee*, "Assessment of Job Market Needs - Track Fast _WP1"

10:30 **Chelo Gonzales** – *UPV, Spain*, "Competences for PhD in Food Science and Technology"

11:50 **Victoria Jideani** - *Cape Peninsula University of Technology, South Africa* "Promoting cognitive complexity in Food Science and Technology students using Revised Bloom's Taxonomy-a means to meeting Food Industry Needs"

12:10 **Gerhard Schleining** - *BOKU, Austria*, "Challenges in Food Scientist Training in a global setting"

12:30 **Purnendu C. Vasavada** - *University of Wisconsin, United States*, "Food Science and Technology education in the US: trends, Challenges and perspectives"

SESSION 2: New Tools for Research and Food Process Innovation

CHAIRS: Kristberg Kristbergsson (*Iceland*) and Pablo Ribotta (*Argentina*)

14:30 **Sam Saguy** - *Hebrew University of Jerusalem, Israel*, "Academia role in driving innovation and social responsibility"

15:10 **Jan Maat** - *Top Institute Food and Nutrition, The Netherlands*, "The Top Institute Food and Nutrition; combining industrial and scientific excellence in a successful public-private partnership"

15:40 **Rickey Yada** - *Guelph University and AFMNet, Canada*, "An overview of the science and technology in food and food products at the nanoscale level"

16:10 **Ziynet Boz** - *University of Mersin, Turkey* "CFD simulations in food processing with digital tools"

17:30 **Paul Singh** - *University of California, USA*, "Computational Modelling as a Tool to Study Food Digestion"

18:00 **Oliver Schluter** - *Leibniz Institute for Agricultural Engineering, Germany*, "Plasma treatment of foods: potential and evaluation"

FRIDAY, 2 SEPTEMBER 2011

SESSION 3: Food for Wellbeing: International Perspectives and Challenges

CHAIRS: Harris Lazarides (*Greece*) and Mustapha Missbah El Idrissi (*Morocco*)

9:00 **Karl Schebesta** – *UNIDO*, "Food for Life - Food for Wellbeing"

9:40 **Kees de Gooijer** - *Food & Nutrition Delta – Wageningen, The Netherlands*, "Food, Health, Sustainability: challenges for Innovation"

10:10 **Didier Bonnet** - *Global Food Research - Cargill, Belgium*, "Truvia™ : a recent example of food ingredient innovation."

10:40 **Andrea Segrè** - *University of Bologna, Italy*, "Transforming food waste into resource with Last Minute Market: an European perspective"

11:40 **Round Table**: MODERATORS: **Paulo Sobral** - *University of São Paulo, Brazil*, **Anna McElhatton** - *University of Malta*

BREAKING NEWS – IFood4 approved!

On 22 July the Education, Audiovisual & Culture Executive Agency announced the results of the selected projects for the Sub Programmes: Comenius, Erasmus, Leonardo da Vinci (Development of Innovation), Grundtvig under the Lifelong Learning Programme (http://eacea.ec.europa.eu/lip/results_projects/selection_results_en.php).

We are very glad to announce that the project **ISEKI_Food-4 Towards the innovation of the food chain through the modernization of Food Studies** (acronym IFood4), coordinated by prof. Paola Pittia of the University of Teramo (Italy), has been successfully selected by the EC and fourth in the list.

The new project, planned to start in October 2011 includes 86 partners from 27 EU countries and 3 strategic non EU countries as well as more than 30 associated partners from all over the world.

Activities of the upcoming project will focus on modernizing the education and training of students in Food Studies, to implement the labour market role of the third level of education (PhD programmes, in particular) and to create a framework offering lecturing qualifications for university teaching staff.

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Please join us in making a difference

These projects have been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



Think before you print



Lifelong Learning Programme



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