

newsletter

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Are you following ISEKI-Food on Facebook and Twitter ?

EDITORIAL

by **Paola Pittia** (*President of the ISEKI-Food Association*)

...just before summer vacations!

Dear readers,



Here again with another issue of our ISEKI-Food newsletter that we hope you will enjoy as it contains several information about running activities of our association as well as on several events and training opportunities.

This is the "summertime" issue of the newsletter, the ones that will drive us or at least the "European" readers... to "vacations" and the rest that all of us deserve after the long academic year....however, this is also the time to reflect on what has been done and to think to the future.

As teacher and trainer I took some "food for thought" from the international conference of Food Engineering (ICEF 12) held in Canada, where I could also meet several ISEKI-Food friends from all over the world. Within the event several sessions included issues related to education, focused in this framework, to the more specific "Food engineering" professional profile. At ICEF12 several presentations given by both scientists and industry representatives highlighted the need of change, of innovation, of update the study programmes, the teaching methods and approaches, the skills and competences of the food engineers of the future as a consequence of the societal and economic and demographic issues that are involving the whole food value chain.

The need of interaction with other stakeholders of the food value chain was also discussed, especially with industry looking forward future food engineers experts also on "open innovation" and "technology transfer"...let's think and discuss about it!

But for now, I just would like to invite all you to read our interesting newsletter and to wish you a pleasant and relaxing summer and resting time.

See you soon with important news for all ISEKI-Food friends, followers, at least at the

4th International ISEKI_Food Conference in Vienna, Austria

(<http://www.isekiconferences.com/>), on 6 - 8 July 2016!

All the best,

Paola

NEWS FROM IFA

MEET THE ISEKI-FOOD ASSOCIATION FAMILY AT THE:

The banner features a green background with a white dotted world map. On the left, there is a 3x3 grid of nine small images showing various food items and people. The text on the right reads: "4th International ISEKI_Food Conference", "ISEKI_Food 2016", "6 - 8 July 2016, Vienna, Austria", and "www.isekiconferences.com/vienna2016".

4th International ISEKI_Food Conference

ISEKI_Food 2016

6 - 8 July 2016, Vienna, Austria

www.isekiconferences.com/vienna2016

The **ISEKI-Food Association** (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) is organising the **4th International ISEKI_Food Conference** to be held in Vienna, Austria, 6 - 8 July 2016.

The general aim of the **ISEKI_Food conference series** (Porto 2008, [Milano 2011](#) and [Athens 2014](#)) is to contribute to the creation of an "open" international forum for researchers, education scientists, technologists and industry representatives as well as food consumers, to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education and to present and disseminate the results of the activities developed by the ISEKI_Food network projects.

[Online registration is open now!!!!](#)

Conference topics:

- **Education in Food Studies**
- **Innovative Functionalities of Food**
- **New Technologies for Food Quality and Safety**
- **Utilisation of Food by-products**
- **Nutritional Aspects of Food and Food Ingredients**
- **Ethical Behaviour in the Food Supply Chain: Food Security, Food Fraud, Food Waste,.....**

All IFA-SIG's are invited to contribute to their topics.

There will be Poster Awards granted as well as Pre-conference activities like a PhD workshop and Post-conference tours (Saturday - Sunday) organised. Abstract submission will be open soon!

For more details please visit: <http://www.isekiconferences.com/vienna2016/>

We look forward to welcoming you in Vienna in July 2016!

SENIOR EXPERTS STILL TOURING EUROPE



The Senior Expert group of retired Food Science colleagues, who began their collaboration in 1988 (ERASMUS), have continued to meet each year during retirement.

Our venue this year was Sicily, hosted by **Saverio Mannino**, which followed recent very successful trips to Malmö (2013) and Berlin (2014).

Sicily provided a fascinating insight into European history, with Roman, Greek, Norman and other historical sites.

Among the highlights were Sicilian Baroque architecture, Roman temples, and wonderful mosaics, which used polished coloured stones from Egypt, Turkey, Greece, Africa and elsewhere.

The group was also active in the Food Science domain, applying quality control and sensory analysis to the exciting food of Sicily, including fish, pasta, fruit, vegetable, wine, and of course gelati and chocolate.

There was also time to exchange view on wider issues including family, former students and colleagues, education, hobbies, travel, work and politics.

Grateful thanks are due to Saverio for his organisational talents, energy and permanent good humour.



In May 2015: Saverio (It), Diarmuid (Ie), Peter (UK), Klaus (Ge), Hana (Cz); Elisabeth (Fr).

PROFESSOR EMERITUS R. PAUL SINGH, IFA HONORARY MEMBER, WILL BE AWARDED THE 2015 WORLD AGRICULTURE PRIZE



At the opening ceremony of the GCHERA Conference 2015 at the Holy Spirit University of Kaslik, Lebanon, it was announced that the **GCHERA World Agriculture Prize 2015** will be awarded to **Professor R Paul Singh**, world-renowned food scientist and agricultural engineer. The award is in recognition of Singh's remarkable lifetime internationally renowned contributions to food engineering research, education, development, consulting, and technology transfer.

Professor R. Paul Singh has effectively converted substantial research results from his laboratory to industrial practice. His studies on food freezing led to the development of computer software that is now used by operators of industrial freezers for improving energy efficiency. The software is distributed worldwide by the World Food Logistics Organization. His research on heat transfer during frying led to the improved design and operation of grills and fryers used by restaurants and food service operators. His fundamental studies on airflow in complex systems helped design innovative systems for rapid cooling of strawberries. Furthermore, his research studies for the Department of Defence on improved biosensors provided the much-needed data for improving food inventory management and shelf life of perishable foods.

Professor R. Paul Singh is a world leader in food engineering education, having helped establish and evaluate food engineering programs at institutions in Brazil, Chile, China, Costa Rica, India, Indonesia, Malaysia, Morocco, Peru, Philippines, Portugal, Singapore, Thailand and the US. He helped establish the Escola Superior Biotecnologia, Oporto, Portugal, and served as the founding member of its Scientific Board. His joint authored textbook *Introduction to Food Engineering*, 5th Edition (Elsevier Publishers) is the standard for food science and technology curricula throughout the world and is now available in five languages (Spanish, Russian, Korean, Chinese, Turkish).

Professor Singh pioneered the use of the Internet in teaching food science with a seminal paper published in 1996 in *Food Technology*. He remains at the forefront of those developing web-based course materials in food science engineering. As of March 2015 his 115 video tutorials have been viewed by 109,900 times by individuals from 184 countries. More importantly in the past year the tutorials have been watched for more than 6000 hours. The GCHERA World Agricultural Prize Award Ceremony will take place at Nanjing Agricultural University, China on 20 September 2015 and will be followed by the International Seminar and World Dialogue on Education and Innovation in Agriculture and Life Sciences, "**Global leadership to meet the challenges of 21C**" September 20 & 21.

NEWS FROM IFA NATIONAL REPRESENTATIVES

BIOTECHNICAL EDUCATIONAL CENTRE LJUBLJANA, VOCATIONAL COLLEGE

by **Veronika Abram** (IFA National Representative for Slovenia), **Jasna Kržin Stepišnik** (Director of BIC Ljubljana) and **Tjaša Vidrih** (Head teacher of BIC Ljubljana, Vocational College)



Biotechnical Educational Centre Ljubljana – BIC Ljubljana, **Slovenia**, has a long and rich tradition of education that dates back to 1848. **BIC Ljubljana** is a public institution with four units – Vocational College (VC), two secondary schools (General Upper Secondary School and Veterinary Technician School; School of Food Processing) and Inter-Company Training Centre. At the upper secondary and adult education level, BIC Ljubljana offers programmes in the fields of natural sciences (biotechnology, microbiology ...), veterinary

technology, food science, nutrition and nature protection. At the higher vocational educational level, BIC Ljubljana offers two programmes, namely Hospitality and Tourism, and Food Technology and Nutrition.

In 2006/07, the first-generation students enrolled in the Food Technology programme at BIC Ljubljana, VC. In 2007/08, the programme was reformed (in line with the Bologna and the Copenhagen Declaration) to Food Technology and Nutrition. In 2008/09, the first-generation



students were enrolled in the Hospitality and Tourism programme. At the higher vocational level, students develop vocational competencies in accordance with vocational standards. Our graduates are qualified to manage, plan, and supervise work processes. Food Technology and Nutrition programme **is a two-year** tertiary vocational education programme (120 CPT). Our main goal is to provide students with a high-quality education by establishing solid partnerships with food and nutrition companies that participate in carrying out practical training and help put theory into practice. Such partnerships are comparable to the European standards of good practice and are particularly welcome in the field of vocational education which aims to train students for practical purposes.

Upon successful completion of this programme, students are awarded the title of **Food Technology and Nutrition Engineer**. During their studies, they become familiar with the importance of the integrity of nutrition education which is based on the knowledge of health integrity. Students get information about integrated approach to the prevention and treatment of overweight, obesity ... Students also get knowledge about meat and milk

technology, cereal processing and plant-based food technology (within these two subjects, student started to brew a school beer “Špica” Best in Class, in 2014).

Since 2007 (through the Erasmus and now Erasmus+ programmes) a lot of students have been sent to do their practical training abroad. Many of our teachers have participated in the staff mobility training programme, some of them in teaching assignments, which will be our practice also in the future. In 2010, we organized 1st International professional conference on “Trends and Challenges in Food Technology, Nutrition, Hospitality and Tourism” and in 2014 the 3rd one was organized. The next one will be held in 2016.

More information about BIC Ljubljana is available on: <http://www.bic-lj.si/en>

RESEARCH AT THE CHAIR OF MEAT TECHNOLOGY AND FOOD ASSESSMENT, ULBF, SLOVENIA

by **Veronika Abram** (IFA National Representative for Slovenia), **Lea Demšar** and **Mojca Korošec**



The Department of Food Science and Technology at the Biotechnical Faculty University of Ljubljana, Slovenia, has five chairs. One of these is the Chair of Meat Technology and Food Assessment, which focuses on pedagogical work in the studies of food science and nutrition and research on the chemical, physicochemical and sensory properties of food, especially of food of animal origin. This chair currently includes two professors, two teaching assistants, one researcher, two technical associates, and is headed by Prof. Dr. Lea Demšar.

The first set of research interests of the Chair of Meat Technology and Food Assessment centres on meat quality parameters of slaughtered animals, poultry and fish in conjunction with pre-mortem, genetic, nutritional and stress factors, as well as post-mortem technology factors (e.g. packaging, meat ageing, heat treatment), and on food safety from the aspect of studying the non-enzymatic browning reactions and bio-residue in meat and meat products. In the last few years we have focused on heterocyclic aromatic amines, testing genotoxicity, proteomics and prevention of the formation with the addition of antioxidants (plant extracts, mainly juniper berries, pine bark and rosemary). In the field of polychlorinated biphenyls (PCB), transformation and degradation of added PCB congeners in broth, pasteurized meat emulsions and dried salami by application of commercial meat starter cultures were monitored.

Currently we are investigating the impact of PCBs on proteomic response of bacteria species *Staphylococcus xylosus* under aerobic and anaerobic conditions. New scope of our research was also a study of polycyclic aromatic hydrocarbons (PAH) in smoked meat products, pumpkin oil, spices and dried fruit, as well as the development of analytical methods for PAH detection and comparison of different techniques and types of smoking/smoke. The fourth area of research are protected agricultural products and includes characterization of the

properties of certain protected traditional meat products, determination of their chemical composition and sensory characteristics in combination with instrumentally valuated parameters as well as determination of mycotoxin content in those products. In the field of lipid (and cholesterol) oxidation, as a major factor of deterioration of meat products we have been dealing with the stabilization of meat and products enriched with *n*-3 polyunsaturated fatty acids.

The second set of research interests of the Chair includes physico-chemical and sensory analyses of Slovenian honeys and other bee products with the purpose of their characterization and setting the quality and authenticity standards. Besides bee products different foods and dishes of Slovenian origin are analysed on nutritional composition. Being the main provider of analytical data on food composition the Chair is also the national compiler of the Slovenian Food Composition Database. Nutritionists, and other professional and private users can freely access these data through a web application OPEN (http://opkp.si/en_GB/cms/vstopna-stran).

There are currently four projects running; one on characterization of rare Slovenian honey types, and three bilateral projects in the following fields: the improvement of the quality and safety of Slovenian and Croatian traditional meat products (project with Croatian group (Prehrambeno tehnološki fakultet, Osijek); the collaborative testing of selected quality parameters of farmed fish (project with Serbian partners (The Institute of Meat Hygiene and Technology; Belgrade); the fatty acids profile and the content of trans fatty acids in food in traditional databases on the composition of foods for healthy nutrition choices of the population (with Serbian partners (Institute for Medical Research, University of Belgrade)).



NEWS ABOUT PROJECTS

**European
Food-STA**



**European
Food Studies and Training Alliance
project has started!**

by **Gerhard Schleining** (Project Coordinator)

Department of Food Sciences and Technology, BOKU-University of Natural Resources and Life Sciences, Muthgasse 18, A-1190 Vienna, Austria



The 3 years ERASMUS+ Knowledge Alliance project (554312-EPP-1-2014-1-AT-EPPKA2-KA, <http://www.food-sta.eu>) was selected as 1 of 10, out of 238 applications to be funded and started on January 1st and is coordinated by BOKU. The consortium (<http://www.food-sta.eu/consortium>) includes several IFA members and also IFA as associated partner in order to maintain the outcomes after the project end. The consortium consists of 7 universities, 3 food companies and 7 multiplier organisations and training providers based in Austria, Belgium, France, Germany, Greece, Italy, Netherlands, Portugal, Spain, Switzerland and UK.

The project aims to establish an independent “EuFood-STA Centre” as virtual platform with physical hubs in different countries as a legal and organisational frame for international and sustainable collaborations between industry and academia in the food sector.

The independent “EuFood-STA Centre” will enhance 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**

Industry partners can train their staff and make use of placement of researchers who can collect practical experiences. **University partners** can train their teaching staff, tune their study programmes, make use of modules from other Universities or new modules developed in collaboration with Industry and other academic partners. The “EuFood-STA Centre” is open to other Universities and food companies who want to be actively involved. **Details about involvement can be found at the [membership application form](http://www.food-sta.eu/)** on the website.

Read more at: <http://www.food-sta.eu/>



INNOVATION, RESEARCH AND DEVELOPMENT SUPPORT FOR SMALL BUSINESSES

For many small businesses, the key to developing innovative new products and services to expand their business is Research and Development. Funding can be challenging, but there are a number of opportunities for supporting R and D made available from European Funds. Some are described below:

The [SME Instrument](#) is designed for mainly technology-based small businesses with ambitions to disrupt existing market places through innovative approaches. Companies can apply for the fund individually. The SME Instrument allows applications at any time during the year (although there are cut-off dates for evaluating proposals). Most industrial sectors are covered by this programme, for example, agro-food, health and environment.

[The Fast Track to Innovation \(FTI\) pilot programme](#), part of the ECs Horizon 2020 Research and Innovation Programme, provides funding for 'bottom-up' proposals for close-to-market innovation activities in any area of technology or application. Small companies are encouraged, especially those which have not participated in this kind of programme before. Applications can be submitted at any time and there are 4 cut-off points per year. Typical projects last 2-3 years.

[The Eureka Programme](#) is targeted towards business lead research and within that, "Eurostars" provides funding for transnational innovation projects to support research-performing SMEs in developing innovative products, processes and services and gain competitive advantage.

A transnational mobility research programme, the [Marie Skłodowska Curie Actions](#) promotes business-academia collaborations that give well-trained entrepreneurially-minded researchers the opportunity to contribute to company growth. Firms can recruit or host researchers during their fellowships (with or without PhD), as well as participating in staff exchange programmes to allow people-to-people transfer of advanced knowledge.

Small companies are also highly sought after partners in consortia for larger projects in the EC's [Horizon 2020 Programme](#) where their involvement is seen as vital by the EC in providing a reality check and a business focussed input into these projects. Opportunities for these exist across most sectors.

These funding streams can seem daunting but there is expertise from companies, like our own, specialising in this area which can provide assistance.

SUSORGANIC: A PROJECT TO INCREASE SUSTAINABILITY AND PRODUCT QUALITY IN PRODUCTION OF ORGANIC FOOD

<http://coreorganicplus.org/research-projects/susorganic/>



At European level the majority of processed organic food are produced by SMEs who are currently facing a double challenge. Consumer awareness and legal standards require products with high quality properties as a precondition for successful business. However, the lack of knowledge on how to keep the quality of organic raw materials by processing and even to improve it is leading to significant quality losses and up to 40% of raw material loss.

The processing of foods, in particular when the more conventional technologies are used, is unnecessarily energy intensive. This aspect is currently of main importance due to the market competition that enforces strict control of production costs and of sustainability issues. Drying, for example, is responsible for 15% of the overall global energy demand of developed countries and efficiency in food drying can be as low as 10% with 35-45% being the average, revealing an important potential for improving performances both economic and ecologic that, in turn, will increase the sustainability of organic food production.

SusOrganic is a transnational research project on organic food and farming systems launched by CORE Organic Plus with co-funding from European Union. The activities planned are aimed at developing quality standards and optimised processing methods for organic produce.

Technical solutions, standard operation procedures and guidelines leading to increased product quality whilst reducing resource consumption with respect to raw materials and energy will be defined.

The project activities will be focused mainly on freezing and drying processes in order to provide the organic sector with:

- quality standards for dried and cooled/frozen products
- processing guidelines for process optimisation and increased product quality
- increased process efficiency and reduction of specific resource demands
- reduction of direct waste by utilising produce rejected by the fresh produce market
- Life Cycle Analysis and Life Cycle Cost Analysis of frozen and dried products

The project is coordinated by the University of Kassel (Germany) and involves overall seven partners representatives of five universities (University of Kassel-DE, Swedish University of Agricultural Sciences - SE; University of Teramo-IT; University of Tuscia –IT; , University of Agronomic Sciences and Veterinary Medicine of Bucharest-RO), one research center (SINTEF Energy Research-NO) and one organic food company (Meridian Fruchthandelsgesellschaft mbH-DE)

For more information contact **Dr Barbara Sturm** University of Kassel (barbara.sturm@uni-kassel.de)

NEWS ABOUT EDUCATION AND TRAINING

NEW GRADUATE PROGRAM AT FZEA-USP

by **Paulo Sobral**, ZEA-FZEA-USP, Campus de Pirassununga, Brazil

Professional Master's Degree Program in Management and Innovation in the Animal Industry

The University of São Paulo stimulated the implementation of new Post Graduate programs, offering new Professional Science Master's Degrees. It is a *stricto sensu* Post Graduate Program, meaning the program is fully funded. The University of São Paulo takes pride in this professional Master's Degree program's excellence in the training of researchers focused on the demands of the labor market.

The innovative character of the proposal in this Program is based on three main points: a) group of teacher-researchers with academic and professional experience with different and complementary views, a fundamental fact to promote science and technology nowadays. The scientific/technological lines is multidisciplinary and, in the case of the Professional Master's, with complementary views toward immediate results of applicability in solving problems in agribusiness; b) the local existence of management and entrepreneurship laboratory structure, enhancing the results in an attempt to turn science into business and transfer academic knowledge to stimulate spin-offs; and, c) the Program has recognized colleagues directly linked on the agribusiness at the national and international levels, adding the exchange of relevant experience in training students.

Scientific/Technological Lines

Scientific/technological lines of the Postgraduate Program in Management and Innovation in Animal Industry are the following: a) MANAGEMENT IN ANIMAL INDUSTRY, which focuses on aspects of human resource development in technical education, but it needs to develop systemic knowledge with business and entrepreneur vision, to dedicate themselves to the administration, marketing, quality management and product distribution of the productive chain formed by companies from the animal industry; and, b) INNOVATION IN ANIMAL INDUSTRY, which focuses on aspects of developing technological solutions, process and products, spanning multiple specializations, focusing on the various links in the chain of business.

Placement in the Industry

The Management and Innovation in Animal Industry Postgraduate Program of USP-FZEA includes an incubator structure for technology based companies, with priority for the functional extension services. It is also possible to work in a research laboratory with a focus in agribusiness and/or the formation of human resources with differentiated profile of the enterprising professional. This program seeks to meet the diverse demands of professional profiles that require functional skills in the industry. The program encourages both public and private agribusinesses to form a profile with our students in order to provide critical, systemic and strategic insight to act more fully in the business environment. To meet demands of our students, we have gathered a number of industrial opportunities from companies of varying profiles, ranging from large transnational to small innovative

agribusiness companies. The professional Master's Degree Program seeks to offer courses scheduled during convenient times (Friday evenings and Saturday morning and afternoon) so that students may maintain continuity of professional activities within their companies of origin. Projects carried out in this program may be funded by several agencies, national and international, and private companies.

More information with Prof. Celso Carrer: celsocarrer@usp.br

The strategy behind the Master's Program in GIA / FZEA / USP



Find out on www.fzea.usp.br

MASTER IN FOOD TECHNOLOGY IN PORTUGAL - 8th Edition – starting 1st semester School Year 2015/16

by **Margarida Vieira**, Universidade do Algarve, Portugal

Agri-food industries of all sizes face several challenges in response to the growing consumer demands, in terms of both quantity and quality. Currently, consumers want foods that have different looks, taste and texture, that are nutritionally rich and balanced, have functional properties and are free of physical, chemical and biological hazards. The development of food products that meet these characteristics requires knowledge and understanding of the biological and chemical nature of food, the changes resulting from technological processes and methods to control the different stages of production and the final quality of foods.

MASTERS OF FOOD TECHNOLOGY AT ISE/UNIVERSITY OF ALGARVE

At ISE/UALG the Department of Food Engineering, has faculty members, highly qualified in Food Science and Technology, leading different research innovative areas, WAITING FOR YOU!

Masters Students will have the opportunity to work in these areas and learn many aspects of research using our extensive resources from well-equipped laboratories, library, software and study rooms in an intellectually motivated enviro

Study Planonment. With a Master in Food Technology, YOU may integrate a company's technical staff or work at intermediate/senior management level in the food industry. YOUR acquired skills will enable YOU to develop business activities in areas of work such as processing and analysis of food and beverages, research and development of new food

products and processes, assessment and of environmental impact of industry, food safety and monitoring, traceability and authenticity of food products.

REQUIREMENTS

Graduates with a 1st cycle degree *sensu* Bologna Protocol, or a Bachelor degree, or a University-level Degree or a relevant academic, scientific or professional curriculum in Food Engineering/Science/Technology, Biology, Chemistry, Agronomy, Biotechnology, Biomedical Sciences or related-areas are welcomed to apply. To study at this university, you have to speak English.

HOW TO APPLY?

Fill in the application form and send it together with all the documents required to the degree secretariat.

For more information please consult our website or by email.

STUDY PLAN

1st Year - 1st SEMESTER	ECTS
Enzymatic Engineering	5
Enology	5
Applied Statistics	5
Technological Innovations	5
Option I	5
Option II	5
	30
1st Year - 2nd SEMESTER	ECTS
Industrial Microbiology	5
Food Traceability and Safety	5
Seminar	5
Water and Environment	5
Option III	5
Option IV	5
	30

2nd Year - ANNUAL	ECTS
Internship or Project	45
Report	15
	60
Options	
TECHNOLOGY OF PRODUCTS OF VEGETABLE ORIGIN	5
Technology of Products of Animal Origin	5
Mediterranean Food Products	5
Functional Foods/Nutraceuticals	5
Thermal Processing	5
Water Microbiology	5
Emergent Microorganisms	5
Quality Management of Food Products	5
Modelisation and Optimisation of Food Products	5
Valorisation of Sub-Products of the Agri-Ind.	5
Environment Sustainability and Food Safety	5

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<http://www.ualg.pt/home/en/curso/1507>



INTERNATIONAL MASTER “SAFETY IN THE FOOD CHAIN”

by **Gerhard Schleining** (Program Coordinator)

Department of Food Sciences and Technology, BOKU-University of Natural Resources and Life Sciences, Muthgasse 18, A-1190 Vienna, Austria

**SAFETY IN THE
FOOD CHAIN**



International Master Programme



University of Natural Resources
and Life Sciences, Vienna AT

Euroleague
FOR LIFE SCIENCES



& one semester at one of the following partner universities



WUR
Wageningen University
NL



UHOH
University of
Hohenheim, DE



SCIENCE
University of Copenhagen
Faculty of Life Sciences, DK



CULS
Czech University of Life
Sciences, Prague, CZ



LJU
University of Ljubljana,
Biotechnical Faculty, SL

www.safetyinthefoodchain.com

The international MSc SIFC was developed as activity of the Euroleague Universities to provide a profound academic Master Programme concerning all areas of food safety. It offers a high level study course by combining all the existing expertise of European Life Science universities.

Three modules and a Master thesis (30 ECTS each) offer plenty of possibilities to individually structure your Master Programme. Module A and B1/B5 are held at BOKU in the 1st and 2nd

Semester. The 3rd and 4th Semester are designed for your Master thesis and to choose one module from one of four partner universities with own specializations. If you want, you can also write your final thesis at one of the partner universities.

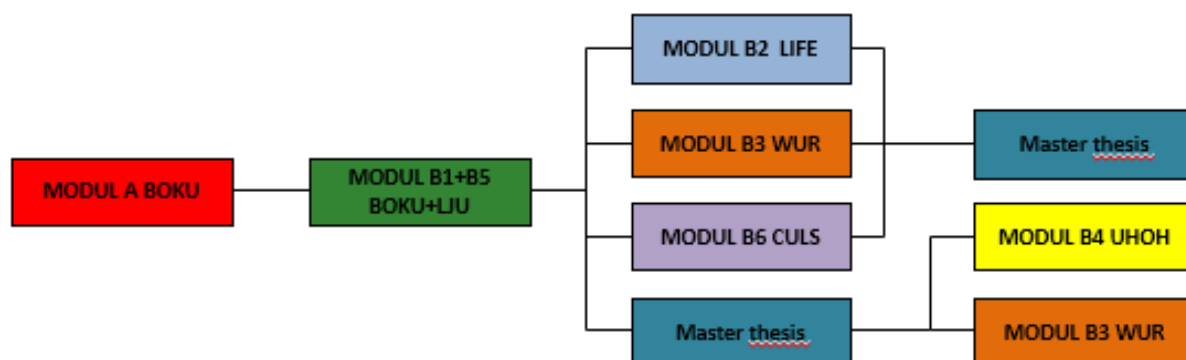


students who hold a BSc degree comparable to the BSc “Food Science and Biotechnology” of BOKU (<https://online.boku.ac.at/BOKUonline/>) with fundamental knowledge in Mathematics, Statistics, Chemistry, Microbiology, Hygiene, Food technology, engineering

Contents focuses on the whole spectrum of the **food chain** and especially targets

and Quality Management. Missing subjects can be done in parallel to the programme up to 30 ECTS.

Based on their fundamental knowledge in of **food science and technology**, students will gain special knowledge as well as practical skills in the area of **food safety**, food microbiology, quality management, **risk identification, risk assessment and risk communication** and law in a global context. Food and feed related issues will be combined in a complementary way.



Compulsory Courses (Module A)	30 ECTS
Elective Courses in B-Modules	48 ECTS
Free <u>Elective Courses</u>	12 ECTS
Master Thesis (6 <u>months</u> , practical work incl.)	30 ECTS

Jobs are offered by governmental but also by private organisations on national and international level.

More information about content and application can be found at: www.safetyinthefoodchain.com

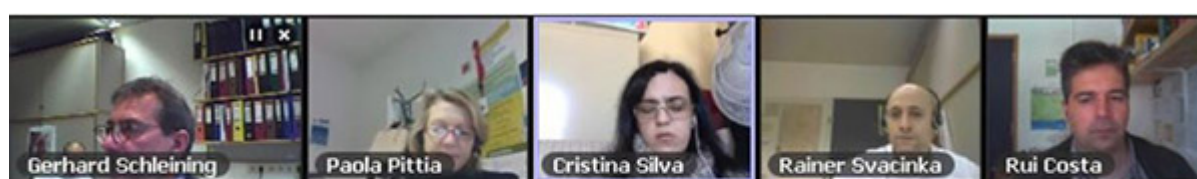


NEWS ABOUT IFA SUPPORTED EVENTS

UNIVERSITY-INDUSTRY EDUCATIONAL AND TRAINING INITIATIVES - A REVIEW OF THE 1ST FOOD-STA VIRTUAL CONFERENCE ON 7-8 MAY 2015

by **Gerhard Schleining**, IFA Secretary General, BOKU, Austria

Department of Food Sciences and Technology, BOKU-University of Natural Resources and Life Sciences, Muthgasse 18, A-1190 Vienna, Austria



European Food Studies & Training Alliance

Erasmus+ SS43121-12014-1-AT-EPPKA2-KA

This conference was organized by IFA (Associated partner in the ERASMUS+ Knowledge Alliance project (554312-EPP-1-2014-1-AT-EPPKA2-KA, <http://www.food-sta.eu>) as virtual conference.

The aim of this conference was to collect best practices of university-industry educational and training initiatives for food study programmes and CPD (continual professional development). Speakers from universities, industries and research presented case studies and practices.

The conference was carried out as a virtual conference using the online tool GotoWebinar© (<http://www.gotomeeting.com/webinar>). The event was announced worldwide via the ISEKI-Food Association to more than 9000 subscribers of the ISEKI-News. From 56 registered persons 43 participated from 19 countries (**Austria, Brazil, Canada, Estonia, France, Germany, Ireland, Italy, Lithuania, Malaysia, Mexico, Portugal, Romania, Slovakia, Spain, Sri Lanka, Switzerland, Turkey, United Kingdom**). From the 32 abstract submission 17

contributions were selected for oral presentations and the rest as posters.

On the first day, after an introduction in the project and how to use the control panel of the web based conference by the coordinator of the project **Gerhard Schleining** (BOKU, Austria), mainly **perspectives of the universities** were presented and discussed.

Paola Pittia (University of Teramo, Italy) spoke about challenges and opportunities to innovative



education and training in food science and technology.

Eduardo L. Cardoso (Escola Superior de Biotecnologia, Portugal) talked about promoting entrepreneurship through University-Industry cooperation.

Ermis Ertan (Istanbul Sabahattin Zaim University, Turkey) reported the views of Food Engineering students on the effects of industry-integrated learning on employability.

Chathudina Janitha (Liyanage Sabaragamuwa University of Sri Lanka) talked about current and planned pedagogical initiatives for enhancing university-industry interactions and fostering entrepreneurial skills.



Romina Zanabria (Canadian Research Institute for Food Safety (CRIFS), University of Guelph, Canada) presented the “Loblaws Academy Case Study” and how to measure the e-Learning success.

Gwenola Bertoluci (AgroParisTech, France) gave an overview on the Food eco-innovation training: Idefi-Ecotrophelia.

Henry Eric Spinnler (AgroParisTech, France) presented the Savencia

Academy, an example of long-term collaboration with Industry for lifelong learning.

Susanne Braun (University of Hohenheim, Germany) finished with an overview on research, training and Food Study Programms in Hohenheim.



The second day was dedicated more to **perspectives of research and industry**. **Brian McKenna** (University College Dublin, Ireland) gave some personal views based on experiences at UCD.

Maria Ana Marques (Frulact, Portugal), an industrial partner of the project, spoke about the opportunities for university-industry cooperation as key to continuous improvement.

Cristina L.M. Silva (Escola Superior de Biotecnologia, Portugal) reported on the

advantages of pilot plant and cooking lab facilities for training and education. **Sadio Ramos** (Politécnico de Coimbra, Portugal) presented innovative pedagogical and learning experiences. **Giurgulescu Liviu** (Technical University of Cluj Napoca, Romania) pointed out the differences between traditional and modern stimulation of creativity.



Victor Kuri (Plymouth University, UK) presented how academia could gain from Knowledge Transfer Partnerships between university and food SMEs.



Finally **Marc Dreyer** (Nestlé, Switzerland) gave insight in the view from the R&D in the industry for talent development.

The programme, list of participants and all abstracts are available public at <http://www.food-sta.eu/2015-05-07>. The presentations and posters are available only for partners and members of the project after login.

There will be a continuation of collecting and discussing best practices in a forum at <http://www.food-sta.eu>. Everybody who registers on the website will be able to upload an abstract and supporting pdf documents and to discuss other contributions with the authors. For further information please contact office@food-sta.eu.

INTERNATIONAL CONFERENCE ON FRONTIERS IN WATER BIOPHYSICS

The 3rd Conference on Frontiers in Water Biophysics (FWB) will take place in Erice, Sicily (Italy), from September 7 – 12, 2015, in the ETTORE MAJORANA Foundation and Centre for Scientific Culture (EMFCSC, <http://www.ccsem.infn.it/>).

The conference offers opportunities for presentation and discussion of the most up-to-date research in the field of water structure and dynamics, properties which make water an unique molecule in all aspects of human life. Main topics will cover the active role of water in food, pharmaceutical and life sciences, and on their related technological aspects. Internationally renowned scientist will deliver invited key note lectures including Stephan Drusch (Technische Universität Berlin, Germany), Paolo Blasi (Università di Camerino, Italy), Raffaele Mezzenga (ETH – Zurich, Switzerland), Yrjio Roos (*University College, Cork, Ireland*), Roberto Righini (Università di Firenze, Italy), Francesco Sciortino (Università di Roma1, Italy), Alan Soper (STFC Rutherford Appleton Laboratory, Oxford, UK) and Martin Weik (Institut de Biologie Structurale, Grenoble, France). Oral presentations and poster sessions will be supplemented by tutorials that have the main aim to train students and young scientists.

While abstract submission for oral presentation has expired, the Scientific and Organization committees are still welcoming abstracts for poster presentations.

For more information about the conference, the venue and the organizational aspects please visit the conference website (www.waterbiophysics.eu/en/) and/or contact the organizing committee by sending an info@waterbiophysics.eu



EVENT LIST – UPCOMING FOOD RELATED EVENTS

July 2015

09-31 July 2015

International Summer Lab

More information: <http://www.hs-osnabrueck.de/summer-lab.html>

Caprivi Campus, Osnabrück, Germany

11-14 July 2015

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

Chicago, USA

14-17 July 2015

DOF 2015

More information: <http://dof2015.org>

Maison de la Chimie, Paris, France

August 2015

10-12 August 2015

4th International Conference and Exhibition on Food Processing and Technology

More Information: <http://foodtechnology.conferenceseries.com/>

Crowne Plaza London Heathrow, London, United Kingdom



19 July - 1 August 2015

International Summer School of Economics and Management

More information: <http://www.porto.ucp.pt/summer-school>
Porto, Portugal

27 July - 9 August 2015

Sustainability Transitions Summer School 2015

More information: <https://online.boku.ac.at/BOKUonline/lv.detail?clvnr=271280&sprache=1>
Gadjah Mada University, Yogyakarta, Indonesia

September 2015

2-4 September 2015

INTERNATIONAL TEACHER EDUCATION CONFERENCE ITEC

More Information: <http://www.ite-c.net/>
Original Sokos Hotel Olympia Garden, St. Petersburg, Russia

2-4 September 2015

INTERNATIONAL DISTANCE EDUCATION CONFERENCE IDEC

More Information: <http://www.id-ec.net/>
Original Sokos Hotel Olympia Garden, St. Petersburg, Russia

6-10 September 2015

1st World Congress on Electroporation and Pulsed Electric Fields in Biology, Medicine, and Food & Environmental Technologies

More Information: <https://wc2015.electroporation.net/>
Grand Hotel Bernardin, Portorož, Slovenia

15-17 September 2015

Innovations in Food Packaging, Shelf Life and Food Safety

More Information: <http://www.foodpackconference.com/>
Stadthalle Erding, Munich, Germany

16-18 September 2015

5th MoniQA International Conference

More Information: <https://www.moniqa.org/node/604>
Hotel Tiara Park Atlantic Porto, Porto, Portugal

26 September -1 October 2015

EPIC 5

More Information: <http://www.ecce2015.eu/>
France

NEW! 29-30 September 2015

Refrigerated Food Safety Forum 2015

More Information: <http://www.food-contact.com/refrigerated-food-safety-forum>
Marble Arch, London, United Kingdom



30 September - 2 August 2015

Vlth Sourdough and Cereal Fermentation Symposium

More Information: <http://sourdoughsymposium.org/>

Nantes, France

October 2015

7-9 October 2015

INNOVA 2015

More information: <http://www.innova-uy.info/eng/index.html>

LATU, Montevideo, Uruguay

NEW! 12-13 October 2015

INNOVATION FOOD CONFERENCE – iFood 2015

More information: <https://www.ifoodconference.com/>

Anuga, Cologne, Germany

18-21 October 2015

100th AACC International Annual Meeting

More information: <http://www.aaccnet.org/meetings/future/pages/default.aspx>

Minneapolis, USA

NEW! 26-27 October 2015

COST 1st Scientific Workshop

More information: <http://www6.inra.fr/cost-positive/Home/News/1st-Scientific-Workshop>

Vinci Congress Center, Tours, France

28-30 October 2015

3rd International Conference on Food Structures, Digestion and Health

More information: <http://www.fsdh2015.org/home>

InterContinental Wellington, Wellington, New Zealand

NEW! 29-30 October 2015

8th International Congress Flour-Bread '15 and 10th Croatian Congress of Cereal

Technologists Brašno-Kruh '15

More information: <http://www.ptfos.unios.hr/flour-bread/>

Grand Hotel Adriatic, Opatija, Croatia

November 2015

02-04 November 2015

3rd Conference of Cereal Biotechnology and Breeding

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

Berlin, Germany

03-06 November 2015**7th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS**

More information: <http://www.rafa2015.eu/>

Prague, Czech Republic

10-12 November 2015**29th EFFoST International Conference**

More information: www.fffostconference.com

Divani Caravel Hotel, Athens, Greece

12-13 November 2015**2015 International Nonthermal Processing Workshop**

More information: <http://www.npdworkshop2015.org/>

Divani Caravel Hotel, Athens, Greece

NEW! 16-18 November 2015**Novel Methods for Integrated Exploitation of Agricultural by-Products**

More information: <http://www.agri-byproducts.certh.gr/>

Thessaloniki, Greece

NEW! 16-20 November 2015**The 9th CIGR Section VI International Technical Symposium**

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

Massey University, Auckland, New Zealand

December 2015**02-04 December 2015****Hi Europe & Ni 2015, Natural Ingredients 2015**

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

Paris, France

February 2016**28 February – 02 March 2016****2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality**

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

Singex, Singapore, Singapore

April 2016**NEW! 17-21 April 2016****15th International Cereal and Bread Congress**

More information: <http://icbc2016.org/en/>

Military Museum, Istanbul, Turkey

NEW! 19-21 April 2016**PARTEC 2016**More information: <https://www.partec.info/default.ashx>

Nürnberg Convention Centre, Nuremberg, Germany

June 2016**26-29 June 2016****ISOPOW13**More information: <http://www.isopow.org/>

Lausanne, Switzerland

July 2016**6-8 July 2016****4th ISEKI_Food Conference**More information: <http://www.isekiconferences.com/vienna2016/>

Vienna, Austria

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