

ISEKI_FOOD QUARTERLY NEWSLETTER

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ISEKI_Food PROJECTS

2nd Steering Committee meeting of the ISEKI_Food projects (Bucharest, Romania)

The Second Steering Committee meeting of ISEKI_Food 3 and ISEKI_Mundus 2 was held at the University of Agronomic Sciences and Veterinary Medicine in Bucharest, Romania from the 14th to 15th October. A total of 35 participants, representing 16 ISEKI_Food 3 and 5 ISEKI_Mundus 2 countries, were in attendance.

With less than a year left until the end of the ISEKI_Food network projects, coordinators spent time during this meeting discussing areas where delays have occurred, why these have happened and what corrective actions may be required. Thanks to the diligent work of the project quality plan team, we are on track to deliver on our planned outcomes but much still needs to be done to achieve this. We therefore encourage partners to please complete any outstanding contributions, particularly in the areas of e-learning and questionnaires, as quickly as possible to help coordinators finalise their work package outputs.

On Day 2 we were joined by Katia de Sousa who, in her role as EACEA Erasmus Project Manager, gave a talk entitled "*The role of Erasmus Networks in Modernising European Higher Education*". The following topics were also addressed through coordinator presentations and group discussion:

- State of art of the project
- Project outputs: list of the products already completed, in preparation and to be made
- Exploitation and dissemination of results
- Evaluation and quality assurance
- Future developments of the network

The day was very productive and Katia de Sousa has since communicated a number of recommendations which the coordinators will be actioning in order to achieve our original project objectives and outcomes. As always we rely on all of our partners to help achieve this, so please keep up the good work! Finally, thanks must go to Mona Popa and her collaborators for a very enjoyable meeting. The next Core Committee project meeting will be held in Cork, Ireland in January 2011.



Successful ISEKI_Food workshop at FOODINNOVA



The ISEKI_Food network in collaboration with the ISEKI_Food Association organised a workshop entitled: “*Future and Current European / World Food Science and Engineering Studies and Careers*” on 26 October at the First International Conference on Food Innovation, FOODINNOVA, held in October 25-29, 2010 in Valencia (Spain).

The workshop represented an important venue where the activities and results of the ISEKI_Food 3 and ISEKI_Mundus projects as well as the FP7 Track_fast project were presented thanks to the contributions of the coordinator, Cristina Silva, and several partners including Gerhard Schleining, Paola Pittia, Gustavo Gutierrez, Paul Singh, Marco Dalla Rosa, Rui Costa and Barbara Ruiz.

The presentations given by Dr Daniele Rossi (CIAA) and Ana Andres (*University Institute of Food Engineering for the Development, Valencia*) contributed to highlight the need to strengthen collaborations and interactions between university and industry to innovate the Food Studies for the Food Scientist and Technologists of the future.

At the workshop, that included a final Round Table with the participation of Luis Mayor and Daniel Vidal of the Universidad Politecnica de Valencia, attended more than 100 people including students and scientists from all over the world.



ISEKI_Food projects selected by the DiVa project for the best practices in dissemination and exploitation in Europe

At the regional round table of the DiVa project (Good Practice for Dissemination and Valorisation of Educational Projects, <http://www.diva-project.eu/>) held in Lisbon on 8-9 October 2010, the ISEKI_Food 3 project – Innovative Developments and Sustainability of ISEKI_Food was selected as a “good practice” example among 12 other projects focused on educational topics and invited to participate to the final workshop in Graz (Austria) on 23-24 November 2010.

In the Graz workshop, Paola Pittia, coordinator of the WP on dissemination activities of the project, illustrated the dissemination and exploitation strategies of the ISEKI_Food projects within a very active working group constituted by 13 representatives of the educational projects selected in the regional round tables.

In the Austrian venue, the DiVa partners, coordinated by Adrian Kachelmaier of the FH Joanneum University of Applied Science, led an active discussion among the participants in a modified “world-cafe” environment aimed to identify the more important criteria and strategies to achieve successful dissemination and exploitation of educational projects. The results are now under analysis and will be used to produce guidelines, a good practice catalogue to be sent in electronic version to all lifelong learning project co-coordinators and lifelong learning national agencies, and recommendations for the European Commission.





Working Package 3 of ISEKI_Mundus 2 Project aims to develop a Platform for the International Cooperation and Mobility in the field of Food (PICAM_Food): to provide the list of bodies supporting mobility, to establish communication between students at undergraduate and graduate level, to establish communication between Institutions and Students and to provide the list of experts in the field of food. PICAM_Food has four components to achieve these aims. They are namely:

- "Mobility Institutions"
- "Mobility Programmes"
- "Food Experts" and
- "Students Hosting Places"

Questionnaires of these four components are open to be filled by partners of both ISEKI_Food 3 and ISEKI_Mundus 2 by now. The creation of the platform will be continuous. However, it is also possible to use the platform by its searchable links for each component:

https://www.iseki-food.net/drupal/view_picam_mobin
https://www.iseki-food.net/drupal/view_picam_scipro
https://www.iseki-food.net/drupal/view_picam_studrev
https://www.iseki-food.net/drupal/view_picam_foodexp

WPM_3 is coordinated by R. Paul Singh, UC Davis (US), and Fahrettin Göğüş, University of Gaziantep (TR). If you have any question related to PICAM_Food, you can contact Fahrettin Göğüş (fahret@gantep.edu.tr).



WP7 Fostering lifelong learning in Higher Education: RECOGNITION OF PRIOR LEARNING

Making lifelong learning (LLL) a reality for a high number of the European population is a main task of the European Higher Education Area. Captivating current workers to improve and increase their competences is possible if training and education offers match the needs of the job market, and if mechanisms of recognition of prior learning are well implemented in higher education institutions in order to attract students to complete their learning, according to their already developed competences, and not requiring attendance of complete programmes as regular students with no professional experience do. Current practices among European countries present a great diversity, with countries enabling the recognition of entire diplomas with others limiting the amount of credits that can be recognized for one diploma. WP7 prepared a short questionnaire to be answered by the 76 higher education institutions participating in ISEKI_Food 3. An analysis of the results will be presented in a report with particular emphasis on the identification of best practices.

Check for updates of results on <https://www.iseki-food.eu/drupal/node/86> .



Dissemination Update

Thanks to the dedication of ISEKI_Food partners, you have been keeping the dissemination work groups and the secretariat very busy recently!!! We've been updating the dissemination tables, creating conference poster templates and promoting the 2011 ISEKI_Food conference to name but a few activities. Just a few reminders below of how you can help us to keep ISEKI_Food in the spotlight! For more details, go to the main dissemination page on the projects website.

DISSEMINATION ACTIVITIES

The Dissemination at National and International Events table has been updated (to October 2010) and now contains 66 entries. Keep up the great work and if you don't see one of your activities listed that should be, let us know as soon as possible (iseki-secretariat@esb.ucp.pt). We will be updating the other activities in due course.

Please also remember...

- **To keep us up-to-date** by sending details (see project website for specifics) and a copy of your talk/poster/article/activity to me (lmcintyre@harper-adams.ac.uk). We need to be able to quantify the impact of our dissemination for the final reports, so don't forget to tell us how many people were in attendance at these events.
- **All dissemination must include the project logos (LLP, Erasmus Mundus and project) and the disclaimer phrase** *"This project has 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."*

NEW! ISEKI_PROJECTS CONFERENCE POSTER TEMPLATE

For partners who would like to present a general poster on the ISEKI_Food projects, a poster template is now available as either a 42x60 cm or 60x90 cm version. The template can be partially customised to permit the addition of author names and affiliations and the contact details for an ISEKI_Food partner contact in your country (see the UK example on the projects website).

If you would like to prepare an ISEKI_Food related poster with different content or format, please follow the procedure described on the projects website.

HELP US PROMOTE THE 2011 ISEKI_FOOD CONFERENCE!

The 2nd International ISEKI_Food Conference is not far away and as always we rely on you to help us to promote this important event. To avoid duplication all external conference promotion will be done by the ISEKI_Food dissemination workgroups, but **we still need your suggestions regarding NATIONAL contacts** to whom we can provide conference information, e.g. the national food science and technology institute of your country and other universities not currently involved in ISEKI_Food network.

Please provide us with as many suggestions and contact details as you can so that we can spread the word! If you have a specific link with the contact (e.g. you do editorial work for them), please make us aware of this. We also welcome suggestions from all partners about **sponsorship** and the possibility to receive financial support for this international event. Please send an email to Lynn (lmcintyre@harper-adams.ac.uk) and/or Gustavo (gusfgl@hotmail.com).

Dissemination materials available for your use include:

- A **first call brochure** available for download at <http://www.isekiconferences.com/milan2011/images/stories/1stCall.pdf>
- **Conference poster** and electronic **conference banner** (emailed to partners). Take a look at <http://www.uab.cat/veterinaria/> for a good example of the use of the banner – many thanks to Victoria Ferragut (Spain) for sharing this with me!

You may also wish to include conference details in your **email signature**. An example is shown below:

Plan to attend the 2nd International ISEKI_Food Conference!

31st August - 2nd September 2011, Milan ITALY

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

Again, thank you for your ongoing support. If you have any comments or ideas for further dissemination activities, please let us know. See you in Milan soon!



INQAAHE Meeting for Specialized and Professional Accreditors (7th December 2010, Paris)

ISEKI_Food Association participated in the meeting of the International Network for Quality Assurance Agencies in Higher Education (INQAAHE) that took place in Paris. The objective of this meeting was to identify an agenda of common interest for specialized and professional accreditors to include in INQAAHE's Conference to be held in Madrid, 4-7 April 2011. Eleven participants, mainly from associations working on sectoral quality assurance of Engineering, Music, Physics, and Food Studies, among others, contributed to a fruitful discussion. It was clear that actual dominance of quality assurance is at national level, taken by national quality assurance agencies, with rare connections with sectoral quality assurance by label awards driven by international professional associations. Participants unanimously agreed that there is a need of incorporating sectoral standards into the national quality assurance systems to provide a stronger European dimension and to better answer to new problems like the accreditation of joint programmes, which clearly require an international quality assurance approach.

IFA supports ICEF 11



ISEKI - Food Association

European Association for
Integrating Food Science
and Engineering Knowledge
Into the Food Chain

IFA is supporting: ICEF 11 – International Congress on Engineering and Food – *"Food Process Engineering in a Changing World"*

22-26 May 2011, Athens, Grece

<http://www.icef11.org/>

iCEF11 International Congress
on Engineering and Food

*"Food Process Engineering
in a Changing World"*

May 22-26 2011
Athens, Greece

NEWS FROM partners and other projects



Aqua-tnet Annual Event 2010 gives food for thought



Lifelong Learning and innovation and teaching were just a few of the hot topics discussed alongside an interactive open brainstorming session to identify Aqua-tnet member's vision for aquaculture in 2030 during the successful Annual Event 2010 of Aqua-tnet, hosted by the Research Institute for Fisheries, Aquaculture and Irrigation (HAKI) in Szarvas, Hungary in June 2010.

The pan-European education network Aqua-tnet plays a leading co-operative role between higher education institutions and other partners such as academic organisations, research institutions and industry in the European aquaculture, fisheries and aquatic resource management sectors. Responding to EC reforms and policies, that emphasize the role of top-quality education as a prerequisite in developing Europe as the most competitive and dynamic knowledge-based economy in the world, Aqua-tnet's multi-faceted approach has enabled the network to make a real contribution to uniting academic and vocational aspects of the Bologna reforms, aiming for greater compatibility and comparability of the systems of higher education in Europe.

The 2010 Aqua-tnet annual event was an interactive affair giving the network food for thought and direction for the future sustainability of the thematic network. An integral part of the event was a highly productive stakeholder interaction session with all the work package groups. This provided an important opportunity to discuss activities and opportunities for collaboration.

The recently completed project, VALLA (Validation of All Lifelong Learning in Aquaculture), was also showcased as an innovative tool, with particular relevance for Lifelong Learning, which supports users in specifying training courses and writing training units. The VALLA Tool and Methodology, which can be used in any subject area, provide an excellent solution in this situation.

The 'Innovation in Teaching' Aqua-tnet experts showcased a number of interesting online resources which can be used in teaching. The group highlighted the usefulness of innovative technologies which enables users to find and share images and also generate video which was demonstrated using Screen Cast.

The highly productive and successful event provided a great opportunity for networking of the partners, who have established even more useful contacts for successful future cooperation.

More info: www.aquatnet.com, or contact the Aqua-tnet Secretariat at info@aquatnet.com



Track_Fast Workshop in Slovenia

Track_Fast project (www.trackfast.eu) is carrying out activities within 4 Working packages (WP). The main purpose of WP1 is to identify and define personal skill requirements for future employees in food science and technology through a questionnaire and workshops. During these workshops ideas from teachers and different professionals in research, to industry, government, as well as other areas, are collected in a very active environment. The first workshop was held in Leeds, UK, in March 2010, and in total 15 workshops have already been organized during 2010. Each workshop was leaded by the local representative in collaboration with Dr. Katherine Flynn from the SAFE Consortium in Brussels, coordinator of WP1.

In the workshop at Biotechnical Faculty, University of Ljubljana, Ljubljana, Slovenia, 23 people gathered on July 8, 2010. Among them 5 were from the educational and governmental institutions, 6 from research, 7 from industry and 5 from other areas of activity. It was organized by Prof. Dr. Sonja Smole-Mozina and by Dr. Katherine Flynn. The workshop had the following programme: firstly, presentations on general aspects of the project, questionnaire results from a European survey and description of brainstorming activities, then individual and group brainstorming sessions and finally evaluation and conclusions. The suggestions were collected and evaluated to be used as a base to recognize various skill requirements in the studies of food science and technology and lifelong education at different levels.

AGORIALES 2010



The French Association ACIA, representing engineers from Agro-Food industry, a partner in ISEKI_Food 3 project, organized a **Food Forum for « Young Doctors »** on October 18th, 2010, during the International Exhibition on Equipments and Food Products in Paris-Villepinte (France).

The main objectives of this meeting were to disseminate and discuss new research results obtained during PhD studies and to facilitate contacts between Industry, Higher Education and Public-Private Research. 12 PhD presented orally their finishing or just finished PhD work. The Marcel Loncin Prize for the best PhD in 2009 and 2010 was awarded to the two selected laureates, now both working in food industry. All these research works were presented as 14 Posters exposed permanently during the 5 day exhibition in the room for conferences. In a round-table two representatives from the food industry and one from the public research discussed together with the participants about the competencies and skills needed for young doctors. The forum had also a plenary conference and a short presentation of ISEKI_Food network and ISEKI_Food Association. Each PhD received, as a gift, a scientific book from the ISEKI_Food series.



“New Researches in Biotechnology” Symposium 2010 (Bucharest, Romania)

The International Symposium “New Researches in Biotechnology” SimpBTH 2010, held in Bucharest (November 18-19th), has been organized by the Faculty of Biotechnologies from USAMV Bucharest and the Centre of Microbial Biotechnology Biotehgen. In the six sections (Agricultural Biotechnology, Biotechnology in Veterinary Medicine, Food Biotechnology, Industrial and Environmental Biotechnology, Food Safety and Miscellaneous) have been involved a total of 107 participants from Bulgaria, France, Germany, Moldavia, Serbia and Romania, coming from research institutions, academia or private sector.



It has been noticed the important active presence of young researchers, in their early career (12 master students, 20 PhD students). A total of 104 abstracts have been published and 67 full –articles in the Symposium’s Proceedings. During the workshop organized a day before the symposium "Food Traceability on Food Value Chain", Prof. Mona Popa gave a presentation of ISEKI_Food 3 and ISEKI_Mundus 2 projects.

ISOPOW 11 (Queretaro, Mexico 5-9 September 2010)



The meeting was of a high scientific quality and covered the usual standards of ISOPOW. Sessions of the Symposium (5-8 September) were divided according to subjects covered:

- Advances in the assessment of water state in biological and pharmaceutical systems
- Role of water in micro and nano-structured systems
- Physico chemistry and thermodynamics of water in relation to applied aspects
- Science of water in pharmaceutical processes
- Science of water in food processing and storage
- Water and microbiological processes
- Water and biochemistry kinetics
- Thermodynamics and non-equilibrium processes in aqueous systems
- Round Table: Water stress in biological, chemical, pharmaceutical and food systems

ISOPOW Practicum (September 8-9) took place at the end of the ISOPOW Symposium. In this part of ISOPOW, applied aspects of the role of water in biological, chemical, foods and pharmaceutical products were discussed. The program was as follows:

- Water and industrial needs
- Research and Industry: Water as a key ingredient
- Applied research on Water in biological, chemical, foods and pharmaceutical products
- Conclusions and Closure of ISOPOW Practicum IV

Organizing Committee was chaired by Gustavo Gutiérrez-López and co-chaired by Liliana Alamilla-Beltran, from the National Polytechnic Institute of México.

ISOPOW President is Pilar Buera from University of Buenos Aires, Argentina.

Local Host Institution: National Polytechnic Institute of México.

Outputs of the Event will include:

- ✓ Book by Springer: “Water in biological, chemical, foods and pharmaceutical products”
- ✓ Special Issue of the Journal of the Science of Food and Agriculture (Editor in Chief Professor David Reid, Guest Editor Professor Gustavo Gutiérrez-López)
- ✓ Special Issue of the Water Journal (Editor in Chief: Professor Gerald Pollack, Guest Editor: Professor Pilar Buera)



International Congress on Engineering and Food (22-26 May 2011, Athens, Greece)



Food Engineers meet every 3-4 years at ICEF, the International Congress on Engineering and Food, that has been established as the major international event in the field. At ICEF10 held in Chile in 2008, the International Association of Engineering and Food (IAEF) delegates decided that ICEF 11 will take place in Athens, 22 to 26 May, 2011.

The main objectives of ICEF11 are to provide the forum for discussion of research results and new scientific knowledge, promote personal contact and synergism, advance interaction between academia and industry and facilitate exchange of information on new processes and equipment. The Theme of ICEF 11 will be "*Food Process Engineering in a Changing World*" and it will explore how food engineering can contribute to the solution of vital problems in a world of increasing population and complexity under severe constraints of limited resources of raw materials, energy and environment.

The Executive Committee of ICEF11 invites you to be part of the exciting process of realizing a successful Congress. Mark your calendars. Important dates and information for ICEF11 is available at www.icef11.org.

IAEF and ICEF11 will be looking forward to welcoming the Food Engineers of the World in Athens in 2011.

The President of IAEF and ICEF11

Professor George Saravacos



Novel Approaches in Food Industry - NAFI 2011 (26-29 May 2011, Izmir, Turkey)

The theme of the upcoming International Food Congress is: "*Novel Approaches in Food Industry*". The congress will be held in the Altinyunus Resort Hotel-Izmir from May 26-29, 2011. This congress will highlight the most important areas of recent Research & Development in Food Science and Technology, as well as explore relevant and interesting topics for the future. The congress will also provide accurate and updated scientific information and trends for the discipline of food science and technology.

This congress will provide a forum for the exchange of ideas and authoritative views by leading scientists, as well as business leaders and investors in the food industry. Outstanding keynote speakers and well known leading scientists and experts from around the world will be sharing their knowledge with us. Company executives, as well as speakers from universities, research centers and governmental institutions will discuss scientific and technical developments in detail.

We cordially invite you to contribute to the success of this congress with your participation.



RAFA 2011 SYMPOSIUM (1-4 November 2011, Prague, Czech Republic)

On behalf of the Institute of Chemical Technology, Prague, and RIKILT - Institute of Food Safety (Wageningen, the Netherlands), we would like to invite all food researchers and representatives of national and international agencies, control bodies, governmental and commercial laboratories and industry to attend the 5th International Symposium on Recent Advances in Food Analysis (RAFA 2011 – www.rafa-iaeac.com).

The organizers of the 5th International Symposium on Recent Advances in Food Analysis promise to prepare a balanced programme including oral presentations by young scientists, satellite workshops, interactive and vendor seminars and nice social events.

We are looking forward to meeting you again in beautiful Prague!

As long as, you are willing to join us, please mark RAFA 2011 in your calendar.

Prof. Jana Hajslova, conference chair & Prof. Michel Nielen, conference co-chair





The 7th International Congress of Food Technologists, Biotechnologists and Nutritionists

The 7th International Congress of Food Technologists Biotechnologists and Nutritionists (www.pbncongress2011.hr), will be held from September 20 to 23, 2011 in Opatija, Croatia. The organizers of the Congress are Croatian Society of Food Technologist, Biotechnologist and Nutritionists and the Faculty of Food Technology and Biotechnology, University of Zagreb. The Congress is traditionally held since 1977. This congress will provide a forum for exchange of ideas and authoritative views by leading scientists (such as food scientists and technologists, nutritionists, and environmental professionals) as well as business leaders in this exciting field.

The Congress programme will include plenary lectures, poster presentations and sponsored presentation.

The Congress 2011 also will give unique opportunity for food scientists, researches, technologists, producers and nutritionists, young scientists and students for presentation of results and findings of their own work and discussion about mutual international cooperation in the frame of 7 EU frame program.



12th ASEAN Food Conference 2011 (16-18 June 2012, Bangkok, Thailand)

The conference will provide opportunity to meet and share experiences as well as strengthen networking among international food scientists and scientists in related fields both from academia, government official and food producers industries. The purpose of ASEAN FOOD CONFERENCE 2011 is to highlight significant developments in research and innovations in food science and technology with an emphasis on food products innovation. The conference will feature a series of presentations and discussions in plenary, concurrent and poster sessions, informal gatherings, competitions and exhibitions.

Objectives

- To disseminate knowledge in food science and technology
- To gain information about the latest global trend of food innovation
- To promote research and development within the industry
- To exchange technical information, both locally and internationally



FOCUS ON



Academia and Food Industry Paradigm Shifts Required for Meeting Innovation Challenges

by Sam Saguy

The food and drink (F&D) industry is the largest manufacturing sector in Europe (annual turnover of €965 billion; representing 13% of the manufacturing sector turnover). It is a key player within the food chain purchases and processes 70% of EU agricultural production serving 500 million consumers that spend 13% of their household income on food. It employs some 4.4 million people generating 14% of the total jobs in EU manufacturing. It is important to note that although the SMEs comprise 99.1% of some 310,000 companies and 63% of the F&D employment, yet they generate only 49% of the turnover. (<http://www.ciaa.be/documents/brochures/annual%20report%20CIAA%2009/pdf>)

Only 0.37% of F&D output is spent on R&D and innovation expenditure is lower than in most developed countries. Europe 2020 Flagship initiative on Innovation Union (SEC(2010) 1161) stated that: "*our future standard of living depends on our ability to drive innovation in products, services, business and social processes and models. This is why innovation has been placed at the heart of the Europe 2020 strategy.*" (http://ec.europa.eu/research/innovation-union/pdf/innovation-union-communication_en.pdf).

At FoodInnova2010 Valencia Spain we highlighted that the way forward requires the implementation of several paradigm shifts to meet mutual industry and academia innovation challenges and opportunities. The paradigm shifts highlighted were:

1. Building bridges and aligning university and industry co-development of sustainable innovation is critical for knowledge transfer;
2. Creating partnerships and business models;
3. Adopting the "*Sharing-is-Winning*¹" principles (i.e., partners selection, co-creation of intellectual properties (IP), joint creative problems-solving team(s), implementing best practices, sustainable and continuous processes affecting people, mindset, metrics, culture, and education);
4. Implementing multiple and diverse IP management strategies maximizing social impact and accessibility;
5. Management and culture; and
6. Social responsibility.

A metaphor of 'inside/outside the box thinking' was utilized to project academia dilemma. While being innovative requires "outside" the box thinking, reflecting from inside is also needed for integration and effective utilization of scientific knowledge, resources and capabilities. Academia vital role as a full partner of innovation, calls for first and foremost necessity to excel in fundamental research. It also requires new thinking concerning:

1. Promoting applied research;
2. Revised teaching methods and curricula addressing innovation and the exponential growth of knowledge and technology;
3. Partnering with industry beyond consulting;
4. Conducting full PhD and MS theses at Industry; and
5. Inviting people from Industry to become full members (teaching, serving on committees and boards);

These partnership should alleviate and overcoming the so called the 'valley of death' (referring to the gap between research and market introduction that many innovations fail or take a long time to cross).

ISEKI_Food Network is an optimal candidate to lead the required integration and to implement the changes for meeting the challenges of the futures. Reaching out to the SMEs should become a high priority due to their vast numbers and their unmet potential.

Sam Saguy, The Hebrew University of Jerusalem, ssaguy@agri.huji.ac.il

TRAINING



Erasmus Mundus Master in Food Innovation and Product Design (EMM-FIPDes)

It is a two year academic programme in the field of food science and product development, with an integrated approach "*from materials to packaged product*", including technical, entrepreneurial and theoretical knowledge in food innovation merged in a teamwork-based learning system.

Four European academic institutions offer joint study modules: AgroParisTech (France), UNINA University (Italy), LUND University (Sweden) and DIT (Ireland). Universities from third countries contribute actively as associate members: Lebanon, Algeria, Tunisia, Argentina, Brazil, Venezuela and Korea.

The 1st year of studies will impart to the students a broad knowledge of food science, technological and entrepreneurial skills, with courses in France and Ireland. During the 2nd year students will specialize in one of 3 options: 1: Food Design and Health (at UNINA, Italy), 2: Food Design and Engineering (at AgroParisTech, France), 3: Food Packaging Design (at Lund, Sweden). The research training will be done in one of the research departments of the Consortium or associate members, according to student specialization and professional plans.

The official language is English with opportunities to learn the local language and food culture (TOEFL or IELTS exam required).

Upon graduation, each student will receive a multiple degree: National Master Degree certificate with a Joint Diploma Supplement from the 4 Universities. The programme is open to motivated students with a BSc or equivalent degree in food technology, biotechnology, process engineering, biochemistry or related fields.

Deadline for application to the 1st edition is January 15th, 2011.

Academic Networks, LLP Call 2011



Projects under this Erasmus priority should aim at gathering the widest and most advanced set of specific competencies in a given subject area

Main focus of academic networks:

- ✓ Sharing knowledge
- ✓ Discussing methodologies
- ✓ Disseminating good practice
- ✓ Producing and promoting creativity and innovation

Eligibility criteria: Minimum 25 partners from 25 LLP countries
 Duration: 3 years
 Maximum EC grant 200.000€ per year

Type of applicant: - Higher education institutions holding a full duration Erasmus University Charter;
 - Public bodies, enterprises, associations and other relevant organisations active in relation to higher education

Application deadline: **28 February 2011**



UPCOMING EVENTS

NEW! Rapid Methods Europe 2011 - the 7th conference

Dates: 24-26 January 2011

More information: www.bastiaanse-communication.com/RME2011

Venue: Noordwijkerhout, Netherlands

NEW! Allergens - How to effectively manage them in food production environments

Dates: 7-8 April 2011

More information: [www.ifst.org/upcoming_events/30964/Allergens - how to effectively manage them in food production environments%3a_7th %26 8th April 2011](http://www.ifst.org/upcoming_events/30964/Allergens_-_how_to_effectively_manage_them_in_food_production_environments%3a_7th_%26_8th_April_2011)

Venue: Campden BRI, United Kingdom

NEW! Workshop Food Safety: Advances and Trends

Dates: 14-15 April 2011

More information: <http://www.agrosupdijon.fr/>

Venue: Dijon, France

NEW! Euro-mediterranean Symposium for Fruit & Vegetable Processing

Dates: 18-21 April 2011

More information:

<https://colloque.inra.fr/fruitvegprocessing/research/workshop.html?L=1>

Venue: Avignon, France

CIGR Congress

Dates: 18-20 April 2011

More information: <https://www.cgir2011.org>

Venue: Cité Internationale des Congrès Nantes Métropole, Nantes, France

NEW! INOPTEP 2011: Second International Conference – Sustainable postharvest and food technologies

Dates: 17-22 April 2011

More information: <http://polj.uns.ac.rs/~tehnika/tehnika.html>

Venue: Velika Plana, Serbia

NEW! International Symposium on Olfaction & Electronic Nose

Dates: 2-5 May 2011

More information: www.alpha-mos.com/mailings/2010_07_euk_ISOEN.html

Venue: New York, United States

ICEF 11

Dates: 22-26 May 2011

More information: <http://www.icef11.org/>

Venue: Athens, Greece

NEW! Novel Approaches in Food Industry

Dates: 26-29 May 2011

More information: <http://www.nafi2011.com/>

Venue: Cesme-Izmir, Turkey

NEW! International Scientific Conference on Probiotics and Prebiotics

Dates: 14-16 June 2011

More information: www.probiotic-conference.net

Venue: Kosice, Slovakia



NEW! Nutrevent

Dates: 15-16 June 2011

More information: www.nutrevent.com/en/

Venue: Lille, France

NEW! 12th ASEAN Food Conference 2011

Dates: 16-18 June 2011

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

Venue: Bangkok, Thailand

NEW! Nordic Drying Conference (NDC 2011)

Dates: 19-21 June 2011

More information: www.nordicdrying.com

Venue: Espoo, Finland

NEW! 9th Pangborn Sensory Science Symposium

Dates: 4-8 September 2011

More information: <http://mail.elsevier-alerts.com/go.asp?bECO001/mGDKCS1F/uIJW15/xDCSZS1F>

Venue: Kyoto, Japan

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

Dates: 12-15 September 2011

More information: www.eventelephant.com/pmf7

Venue: Dublin, Ireland

NEW! 7th International Congress of Food Technologists, Biotechnologists and Nutritionists

Dates: 20-23 September 2011

More information: www.pbncongress2011.hr

Venue: Opatija, Croatia

NEW! International Education Forum

Dates: 11-13 March, 21-23 October 2011

More information: <http://www.education-world.eu/index.php?m=985&lang=2>

Venue: Sofia, Bulgaria

NEW! VIII IBEROAMERICAN CONGRESS IN FOOD ENGINEERING (CIBIA)

Dates: 23-26 October 2011

More information: *website available soon*

Venue : Peru, Lima

NEW! RAFA 2011

Dates: 1-4 November 2011

More information: www.rafa2011.eu

Venue: Prague, Czech Republic

NEW! EFFOST Conference

Dates: 9-11 November 2011

More information: *website available soon*

Venue: Berlin, Germany



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_Food3** and **ISEKI_Mundus2** 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/>



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Contributions to the next newsletter can be sent to:
 isekinews@yahoo.com
 not later than 1st of March 2011



ISEKI-Food Association
 c/o Department of Food Science and Technology
 Muthgasse 18, A-1190 Vienna, Austria
 Tel: +43-1-36006-6294, Fax: +43-1-36006-6289,
 email: office@iseki-food.net
<https://www.iseki-food.net/>
 registered under Austrian law ZVR: 541528038

Reference coordinators

Mona Popa WP2
 Helmut Glattes WPM6

Editorial members

Cristina Silva
 Rimantas Venskutonis
 Veronika Abram
 Gustavo Fidel Gutiérrez-López
 Lynn McIntyre
 Elisabeth Dumoulin

Editorial board

Mona Popa
 Paola Pittia
 Helmut Glattes
 Gerhard Schleining
 Maria Papageorgiou

Designer Adriana Sterian



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